

PRE-THREATRE MENU

2 COURSE 60 / 3 COURSE 70
INCLUDING A GLASS OF HOUSE WHITE OR RED WINE,
LOCAL BEER OR SOFT DRINK

DINNER

TUESDAY - SATURDAY

ORDERS NEED TO BE PLACED BEFORE 6:30PM
+ YOUR TABLE IS REQUIRED BACK AT 7:30PM

ENTREE

Beef carpaccio, radicchio, truffle dressing, parmesan

Testa in cassetta, quattro formaggi croquettes,
giardiniera vegetables

Tortino di zucca - pumpkin flan, parmesan custard, black olive

MAIN COURSE

Spaghetti alla chitarra - seasonal mushrooms,
braised short rib + porcini

Cannelloni - ricotta + radicchio, gorgonzola fonduta, new season walnuts

Western Plains Pork - twice cooked pork belly,
grilled pork scotch, smoked eggplant, roast red grapes

DESSERT

Traditional tiramisu, gianduja

Affogato - house-made vanilla ice cream, espresso
+ *your choice of liqueur*

Our selection of house made gelato + sorbetti

ADD A SIDE DISH

Iceberg salad, fresh oregano, radish, citronette 12

Thrice cooked potatoes, salmoriglio, pecorino 12

Heirloom carrots, orange + rosemary, lardo 14

**Entertainment Card cannot be used with this menu.*

**A wage surcharge of 15% applies to all Public Holidays.*