

PRE-THEATRE 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

Prosciutto + fontina croquettes

Beef carpaccio, radicchio, truffle dressing, parmesan

Polenta frita, house preserved mushrooms, stracchino mousse, porcini
crumble, aged balsamico di Modena

MAIN COURSE

Tagliatelle - pork sausage + cime di rapa sugo, Pinna gran pecorino

Ricotta gnocchi - celeriac, Jerusalem artichoke, golden beetroot

Pork belly, bitter greens, chargrilled chilli, pinenuts + taleggio

DESSERT

Traditional tiramisu, gianduja

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

Our selection of house made gelato + sorbetti

ADDITIONS

Noisette sourdough baguette, whipped goat curd	3.5pp
Roast organic Mt Zero Kalamata olives, fennel + chilli	13
Mixed salad leaves, hazelnut dressing	14
Thrice cooked potatoes, salmoriglio, pecorino	12
Brussels sprouts, house-smoked pancetta, caciocavallo	14

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

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