



Pre Theatre Menu

Working closely with some of Australia's finest producers, our tasting menu showcases the very best that our region has to offer, with a focus on sustainable, ethical and seasonal ingredients.

2 courses for 60 | 3 courses for 75

Small Plates

Poached Queensland spanner crab, avocado, smoked roe, salted cream

Wallaby, heirloom carrot escabeche, crème fraîche, herbs

Green leaf, shaved fennel and Binnorie feta salad

Large Plates

Byron Bay Berkshire pork, baked artichokes, tarragon cream, saltbush,

Poached cod, celeriac, bay leave foam, Avruga caviar, coastal herb

Beef filet, braised ox tail, seasonal mushroom, onion, spinach

Dessert

Coconut-grapefruit panna cotta

White chocolate yoghurt crèmeux, mandarin sorbet, pistachio

Buttermilk panna cotta

Sides

10 each

Steamed butter bean salad, almond butter

Baked cauliflower, caramelized almond, maple dressing, raisin

Shoestring fries

Butter lettuce, buttermilk dressing, picked herbs

Credit card transactions attract 1.8% surcharge.

No further discounts apply

Menu subject to seasonal change