dining

Where the land meets the sea

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Pre-Theatre Menu

79 for 2 courses | 89 for 3 courses

Sonoma sourdough, pepe saya cultured butter, Olsson salt

Entree

Vanella Burratina (V, GF)
Strawberry, roquette, lemon oil, apple condiment, mint

Yellowfin Tuna Tartare (DF, GF)
Fennel, basil, Pedro Ximenez, eschallots

Wagyu Bresaola (GF)
Grilled stone fruit, pine nut, stracciatella, nasturtium

Mains

Tajima Wagyu Rump (GF)
Café de Paris butter, onion, mushroom

Humpty Doo Barramundi (DF, GF)
Fennel, sundried tomato, Cabernet Sauvignon, orange, sorrel

Butternut Pumpkin Risotto (V, GF)
Meredith goat feta, sage, smoked almonds

Dessert

Tiramisu (V)
Amaretto, Marsala, mascarpone, espresso

Chocolate Tart (V)
Dark chocolate ganache, Goat cheese caramel, vanilla crème chantilly

Additions

Freshly Shucked Sydney Rock Oysters, Mignonette, Lemon (DF, GF)	39/75
Broccolini, Cow's Ricotta, Toasted Almonds	13
Dutch Carrot, Malfroy Honey, Toasted Pepitas	13
Heirloom Tomato, Cucumber, Goat Cheese, Lemon, Herbs	13
Roquette, Apple Vinaigrette, Pine nut, Parmigiano Reggiano	15
Crispy Sebago Potatoes, Tasmanian Wakame Butter, Aioli	15

Menu subject to seasonal availability changes. 10% Sunday + Public Holiday surcharge applies.
Guests of 10 or more will incur a 10% service charge. Credit card transactions attract 1.4% surcharge