



Pre Theatre

\$95 for 2 courses | \$105 for 3 courses

Sonoma sourdough, Pepe Saya cultured butter, Olsson sea salt

Beef Carpaccio, Tonnato Sauce, Echallots, Capers
Stracciatella, Witlof, Macadamia, Muscatel Vinegar

New Zealand line caught snapper, pistachio pesto, fennel, yuzu
O'Connor tenderloin, truffled onion, asparagus, Bordelaise sauce
Impossible beef ragu, gigli, macadamia feta, charred onion

Poached peach, macadamia, earl grey, mascarpone, honeycomb
Lemon Pavlova, Pepe Saya lemon curd, summer berries

Add on:

Oysters, mignonette 6/12	42/79
Poached prawns, Marie Rose	29
Fregola, cream of garlic, gypsy bacon, seasonal greens	17
Roasted chat potatoes, garlic chives, lemon	17
Braised Savoy cabbage, nduja butter	17
Witlof, endive & granny smith salad, verjus vinaigrette	17
Charred broccolini, smoked almonds	17

Pre Theatre offering runs between 17.00 - 17.45.

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

All credit cards incur a 1.4% surcharge. Please note a 10% service charge applies to all tables of 8 or more people. A 10% surcharge will also apply on Sunday's and public holidays. Menu subject to seasonal availability.