



Autumn Pre-Theatre Dinner Menu

Please note that payments made by credit card attract a transaction fee of
1.5% (MasterCard and Visa) or 3.5% (Amex, Diners and JCB)

Freshly Shucked Frankland Bay Oysters

Natural	3.5 ea
Kilpatrick	3.8 ea
Gratin (sweet pear, chives, gorgonzola)	3.8 ea

Breads

Baked baguette, cold pressed talbot grove olive oil & balsamic	6
Warm flat bread, pumpkin skordalia & walnuts, marinated ligurian olives	12

Starters

Celery soup, bread dumplings, Manjimup truffle oil	12
Wild pig prosciutto, caramelised onion tart, golden beets, vincotto	19
Caesar salad, chicken, egg, croutons, cos lettuce, bacon, anchovies, parmesan	19
Field mushroom, potato & fontina gratin, porcini cream, parsley essence	19

Pizzas

Garlic prawn, cacciatore sausage, olive, oregano	25
Roast chicken, goat's cheese, spinach, walnuts	23
Smoked speck, rosemary, onion, taleggio	23
Zucchini, basil pesto, ricotta, tomato, pine nuts	21

Pasta & Risotto

Tagliatelle 'Vongole', clams, leeks, lemon zest, white wine & cream	29
Stracci pasta, pork belly, roasted beetroot, spanish onion, feta, sage butter	29
Butternut pumpkin risotto, sweet garlic, pine nuts, mascarpone, rocket leaves	29

Mains

Crispy skin ocean trout, puy lentils, smoked ham, lime & parsley gremolata	35
Spiced chicken breast, baked ricotta & zucchini, dill, smoked paprika sauce	33
Duck confit, creamed chestnuts, brussels sprout leaves & speck, jus	37
Slow cooked kid goat, wild oregano, olives, tomato & white polenta	37
Harvey grain fed beef fillet (200g), kumara roesti, leek puree, aioli	39

Sides

'Fresh Cuts' - hand cut royal blue potato chips, sweet chilli & sour cream dips	8
Steamed market vegetables	8
Garden salad, cherry tomatoes, cucumber, vinaigrette	8
White polenta, parmesan & gremolata	8
Roast kipflers & beetroot, aioli	9