



Entrée

- Pacific Ocean Scallops / creamed corn / fresh spinach (g) 22
Rare Kangaroo Fillet / rocket, apple, fennel & walnut salad / cider vinaigrette (g) 21
Bourbon Chicken Liver Pate / brioche toast / mango chutney (g*) 16.5
Cauliflower Soup / artichoke, ricotta & truffle jumbo tortellini / white truffle oil 22
Beetroot Cured Salmon / twice cooked goats cheese soufflé 22

Pasta & Risotto

- Veal and Pork Sausage Ragu / pappardelle / fresh parmesan e-22 m-30
Eggplant & taleggio agnolotti / rocket / creamy pumpkin sauce e-22 m-32
Australian king prawns / Morton Bay bug meat / Ferron Vialone nano rice /
tomato / spinach / prawn bisque (g) m-38

Main

- Grilled Atlantic salmon / roasted baby beetroot / pumpkin / broad beans / rocket /
tomato / goats cheese / walnut dressing (g) 32
Chicken Breast / pancetta, pear, lemon & thyme stuffing / crispy potatoes /
steamed greens / aged balsamic (g) 32
300g Fillet of Beef / grilled eggplant / sweet potato gratin / red wine & pepper
berry jus (g) 45
Leek, zucchini and field mushroom tartlet / tomato coulis / rocket, fennel &
parmesan salad 24
Slow braised Lamb Rump / winter vegetable and red wine braise / artichoke
ricotta & truffle jumbo tortellini 38
Tomato and maple syrup glazed Pork Loin / warm potato, apple, lemon & sage
salad (g) 32

Sides 8.5

- creamy mash potatoes
crispy kipfler potatoes tossed in garlic & rosemary salt
seasonal greens tossed with olive oil and pine nuts
rocket, fennel & parmesan salad
garden salad

Express Lunch and Pre-Theatre Menu (until 6.30pm)

Main / Drink / Coffee / Treat 32

Add Soup 40

Select from:

Atlantic Salmon Fillet / roasted vegetables / tomato coulis

Chicken Breast / crisp pancetta / crispy potatoes / greens / aged balsamic

150g Fillet of Beef / sweet potato gratin / red wine and pepper berry jus

Slow Braised Lamb Rump / red wine & winter vegetables / creamy mash

Eggplant & Taleggio Agnolotti / wild rocket / creamy pumpkin sauce

House red or white / Young & Jackson's Naked Ale / Henry & Tom's Naked Apple
Cider / soft drink or juice

Coffee / Tea / Treat



Desserts

Date & fig Pudding / drunken cider strawberries / double cream 14.5

Passionfruit Crepes / beer sorbet & passionfruit glaze 14.5

Chocolate & macadamia nut Brownie / vanilla ice cream / dark ale reduction 14.5

Craft Beer & Cider Sorbet Selection 14.5

Creamy vanilla ice cream / espresso coffee / baileys liqueur (g) 14

Milawa Cheese Selection / marinated figs / fruit bread / lavoche (g*)

King River Gold Brie / Milawa Blue / Milawa White

40g serve 8.5

plate of three 22.0