



## PRE THEATRE DINING EXPERIENCE

**1 COURSE 30 | 2 COURSE 45**

*WITH MATCHING WINES*

### ENTRÉE

**bangalow pork belly**, celeriac puree, burnt blood orange gel, pork jus

**spinach & ricotta agnolotti**, burnt butter, sage, shaved pecorino [v]

**grilled octopus**, witlof, raddicchio, pancetta, celery & macadamia [g]

**roast beetroot salad**, cavolo nero, farro, house made spiced ricotta, pine nuts [v]

### MAINS

**baked chicken breast**, spiced carrot puree, roast potato, crisp chicken skin, corn shoots, jus

**wagyu beef**, potato gratin, roasted beetroot puree, cavolo nero, pepper berry jus

**wild mushroom pithivier**, roasted vegetables, puff pastry, crème fraiche, truffle veloute [v]

**risotto of peas & pancetta**, creamy arborio rice, mascarpone, pecorino

### DESSERTS

**chocolate fudge torte**, bourbon, coffee, macadamia brittle, praline, bourbon vanilla ice cream [g]

**lemon tart**, lemon myrtle, bush lemon sorbet, native berry compote, wattleseed crust

**three cheese**, internationally produced artisan cheese, apple, muscatels, quince, dulce de batata, lavosh