

Entrée/Share

Organic grain sourdough OR house-made herb focaccia, cold-pressed olive oil, aged balsamic \$6 per slice *GF/DF*
*add marinated kalamata olives +7

Burrata, roasted cherry tomatoes, caramelized fig balsamic glaze, pine nuts, basil, melba toast \$26 *GF/VE*

Heirloom carrot and cauliflower tempura, cauliflower cream, seasonal vegetable stew, marinated goat's fetta, sun-dried tomato pesto \$26 *DF/VE/VGO*

Seafood chowder, potato, carrot, leek, celery, pumpkin, corn, fennel, aromatic herbs \$29 *GF*

Seared octopus, pancetta, herb roasted potato, fennel, smoked capsicum, kalamata olive aioli, romesco sauce \$32 *GF/DF*

Mezze platter, cured meats, chicken liver pâté, cheese, pickles, olives, cheese stuffed bell pepper, dips, melba toast \$29 *GF/DF*



Mains

Aubergine parmigiana, basil, mozzarella, passata, roasted vegetables, confit cherry tomato, crispy kale, smoked almond \$36 *GF/DF/VE/VGO*

Pan seared market fish fillet, pea purée, braised lettuce, roasted capsicum, lemon butter sauce \$41 *GF/DF*

Crispy skin free range chicken breast, carrot purée, confit cherry tomato, braised cavolo nero, sage, demi-glace \$40 *GF/DF*

Roasted porchetta, mash potato, pickled cabbage, apple sauce, red wine jus \$41 *GF/DF*

Slow-cooked beef brisket, baked polenta, steamed mix vegetables, eschalots, salsa verde, tawny wine jus \$44 *GF/DF*

Sides

Fries \$11 *add sauce +2.5

Roasted broccoli, fetta, balsamic glaze, caramelized onion, pistachio \$16 *GF/DF/VE/VGO*

Beetroot salad, lettuce, fetta, radish, cucumber, tomato, pickled onion, pecans, balsamic and sherry vinaigrette \$18 *GF/DF/VE/VGO*

Roasted pumpkin wedge salad, cos lettuce, walnuts, cucumber, tahini labneh, pomegranate, fetta, mint dressing \$16 *GF/DF/VE/VGO*

GF - Gluten Free
GFO - Gluten free option available
DF - Dairy Free
DFO - Dairy Free Option
VE - Vegetarian
VG - Vegan

10% subscriber discount applies to food only

Enjoy the show.

