

Entrée/Share

Organic grain sourdough OR house-made herb focaccia, cold-pressed olive oil, aged balsamic

\$7 per slice *GFO/DF*

*add marinated kalamata olives +7

Cold gazpacho soup, blend vegetables, parsley oil, herb toasted bread

\$27 *VE/VG*

Haloumi and roasted vegetable bruschetta, tomato relish, aged balsamic

\$27 *GFO/DFO/VE/VGO*

Chicken liver pâté, port jelly, pickles, mustard, herb toasted bread \$28 *GFO*

Market fish ceviche, citrus dressing, mild chili, onion, corn, sweet potato \$29 *GF*

Queensland tiger prawns, herb butter, watermelon, pickled shallot, mint, fetta \$31 *GF/DFO*

Antipasto platter, cheese, cured meats, pickles, olives, cheese stuffed bell pepper, toasted sourdough bread \$29 *GFO/DFO*



Mains

Roasted cauliflower, cabbage, mozzarella, marinated chickpeas, romesco, crispy kale, cauliflower puree, cherry tomato, smoked almond \$37 *GFO/DFO/VE/VGO*

Smoked leg ham, Tuscan kale, jus, beetroot and potato salad, \$41 *GF/DF*

Pan seared market fish, coconut lime broth, ginger, lemongrass, bok choy, fennel, steamed seasonal vegetables \$42 *GF/DF*

Slow cooked turkey breast, pea puree, roasted brussels sprouts, crispy kale, smoked capsicum, cherry port jus \$42 *GFO/DFO*

Braised lamb shank, pomegranate molasses, Paris mash, peas, glazed heirloom carrots, cavolo nero, rosemary red wine jus \$44 *GF/DFO*

Sides

Fries \$11 *add sauce +2.5

Steamed green vegetables, pistachio, smoked pancetta, sherry dressing \$16 *GF/DF/VEO/VGO*

Roasted vegetable salad, beetroot, carrot, pumpkin, cucumber, tahini labneh, pomegranate, marinated fetta, walnut, mint dressing \$17 *GF/DFO/VE/VGO*

Seasonal garden salad, compressed apple, marinated fetta, capsicum, fennel, cranberries, walnut, sherry vinaigrette \$18 *GF/DFO/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.

