

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

Cauliflower and heirloom carrot tempura, sumac, chickpeas, fetta, vegetable stew, cauliflower cream, sun-dried tomato pesto
\$26 *DFO/VE/VGO*

Haloumi and roasted vegetable bruschetta, tomato relish, aged balsamic, aromatic herbs \$27 *GFO/VE/VGO*

Burrata, seared cherry tomatoes, pine nuts, basil, caramelised fig balsamic glaze, Melba toast \$27 *GFO/VE*

Antipasto platter, cheese, chefs' selection of cured meats, pickle, olives, dips, cheese stuffed bell pepper, Melba toast \$30 *GFO/DFO*

Scallops baked on the shell with nduja soffritto, garlic, corn puree, bottarga crumb \$31 *GF/DFO*

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



Mains

Roasted cauliflower, mozzarella, butter beans purée, onion, chimichurri, chickpeas, steamed vegetables, smoked capsicum, almond, garlic \$39 *GF/DFO/VE/VGO*

Pan seared market fish, pea purée, braised lettuce, baby vine sweet capsicum, lemon butter sauce \$42 *GF/DFO*

Pork tenderloin, cauliflower purée, rosemary roasted potatoes, capsicum, Tuscan kale, red wine jus \$43 *GF/DFO*

Duck breast, lentil, pumpkin, carrot, leek, roasted cabbage, cherries, red wine jus \$44 *GF/DFO*

Medium-rare flank steak, Paris mash, peas, glazed heirloom carrots, steam vegetables, red wine jus \$44 *GFO/DFO*

Sides

Fries \$11 *add sauce +2.5

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

Roasted vegetables, carrot, pumpkin, capsicum, zucchini, tomatoes, caramelised onion, chickpeas, walnuts, tahini labneh, fetta, mint dressing \$18 *GF/DFO/VE/VGO*

Mediterranean salad, marinated fetta cheese, cos lettuce, radish, cucumber, cherry tomatoes, baby vine sweet capsicum, fennel, pistachios, sherry vinaigrette \$17 *GF/DFO/VE/VGO*

*GF - Gluten Free
DF - Dairy Free
VE - Vegetarian
VG - Vegan*

10% subscriber discount applies to food only

Please note that while we take care to prepare dishes safely, our kitchen handles common allergens. As a result, we cannot guarantee that any menu item is completely free from cross-contamination.

Enjoy the show.

