

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

Vegetable tempura, marinated goat fetta, romesco, cauliflower purée, sun-dried tomato pesto \$26 *DFO/VE/VGO*

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

Chicken liver pâté, pickles, mustard, port jelly, garlic, Melba toast \$29

Antipasto platter, cheese, chefs' selection of cured meats, pickle, olives, dried fruit, cheese stuffed bell pepper, Melba toast \$29 *GFO/DFO*

Seared octopus, nduja sofrito, roasted potato, fennel, chimichurri, capers, cherry tomato, garlic, olive aioli 32 *GF/DF*



Mains

Harissa roasted cauliflower, smoked capsicum sauce, purée, braised cabbage, marinated chickpeas, smoked almond, fetta, crispy kale, sumac \$39 *GFO/DFO/VE/VGO*

Pan seared market fish fillet, coconut broth, bok choy, steamed season vegetables, ginger, lemongrass, fennel, lime, garlic \$43 *GF/DF*

Seared pork tenderloin, cauliflower purée, rosemary roasted potato, capsicum, Tuscan kale, carrot, tawny wine jus \$44 *GF/DFO*

Slow cooked beef cheek, baked polenta, eschalots, steamed vegetables, chimichurri, tawny wine jus \$44 *GF/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 +1.5

Mixed steamed vegetables, pistachio, smoked pancetta, sherry dressing \$17 *GF/DF/VE0/VGO*

Roasted pumpkin salad, cos lettuce, chickpeas, walnuts, tahini labneh, fetta, cucumbers, marinated fetta, roasted capsicum, mint dressing \$16 *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.

