

PRE - THEATRE

THE MENU \$55

Orders must be placed by 6pm

STARTER

choice of ...

ENDIVE SALAD

candied cashews, grilled pears, lollo rosso, soft cheese, figs

CARROT VELOUTE

creamy carrot soup, carrot caviar, orange

MAIN

choice of ...

FRIED CHICKEN SANDWICH

tarragon infused Ellan Farm chicken, grilled scallions, pickled
cherry tomato, sesame bun, frites or salad

BAVETTE FRITTE

grilled, belgian fritte, entrecote sauce

CAULIFLOWER

sumac yoghurt, figs, macadamia nuts,
red wine shallot dressing

DESSERT

choice of ...

ASSORTED CHEESE PLATE

bread, pickles, marmelade

CHOCOLATE MOUSSE

cacao crisp, cacao nibs

THE WHOLE TABLE MUST PARTICIPATE; NO SHARING & NO
SUBSTITUTIONS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.
GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE.

WINES BY THE GLASS

SPARKLING

RAVENTOS I BLANC / rose, catalonia, cava, spain • 18

LOUIS ROEDERER / brut collection, nv, champagne, france • 22

CONCA D'ORO / treviso extra dry, prosecco, italy • 11

WHITE

LAKE CHALICE / sauvignon blanc, 2021, nz • 13

BODEGA LA CANA / albarino, 2020, rias baixas, galicia, spain • 18

WEINGUT BRUNDTMAYER / grüner veltliner, 2020, austria • 14

DOMAINE CHEVEAU / chardonnay, 2019, macon fuisse, france • 17

ORNELLA MOLON / pinot grigio, 2020, italy • 11

LIOCO / chardonnay, 2021, sonoma • 15

ROSÉ

LIQUID GEOGRAPHY / mencía, 2020, spain • 11

DOMAINE PELLE / pinot noir, 2020, menetou salon, france • 14

RED

FAMILIA MAYOL / single vineyard, malbec, 2020, argentina • 12

REQUIEM / cabernet sauvignon, 2019, columbia valley • 15

COEUR DE TERRE / heritage, pinot noir 2019, willamette • 17

CH. LA MOTHE DU BARRY / cuvée design, merlot, 2018, france • 13

BORGIO REALE / montepulciano, 2020, italy • 12

POWELL & SON / riverside, gsm, 2019, australia • 16