

PRE-THEATRE MENU

AVAILABLE DAILY FROM 5.00PM to 6.30PM

2 courses 60 | Accor Plus members 50
3 courses 70 | Accor Plus members 60

ENTRÉES

Daily Selection of Oysters (3 Pieces) DF, GF

Salmon caviar, lemon

Suggested pairing: NV Chandon Blanc de Blanc Yarra Valley VIC 18
Citrus, creamy, biscuit

Buffalo Mozzarella (V)

Roma tomato, pesto, arugula, virgin oil

Suggested pairing: 2022 M de Munity, Cotes de Provence FR 17 / 28
Red berries, zesty, vibrant

De Palma Wagyu Beef Bresaola (GF, DF)

Watermelon radish, foraged greens, crispy capers, blackberry

Suggested pairing: 2021 Henschke 'Five Shillings', Shiraz, Barossa SA 16 / 26
Chocolate, spice, plum

MAINS

Grilled King Ora Salmon (GF)

Pomme puree, broccolini, black olive powder, hollandaise

Suggested pairing: 2021 Gala Estate 'White Label', Riesling, East Coast TAS 15 / 25
Jasmine, crunchy apple

Black Angus Striploin (GF, DF)

Steak fries, steamed vegetables, pepper jus

Suggested pairing: 2020 Coates 'The Cabernet Sauvignon', Cabernet Sauvignon, Langhorne Creek, Barossa SA 17 / 28
Black currant, mint, cedar

Pumpkin Gnocchi (V)

Broccolini, spicy tomato sauce, Swiss chard, parmesan

Suggested pairing: 2021 Fetherston 'Iris', Chardonnay, Yarra Valley VIC 15 / 25
Nectarine, nutmeg, sea spray

DESSERTS

Blood Orange Sorbet (GF, DF, VG)

Peach, Lemon Balm, Strawberry Caviar, Prosecco

Suggested pairing: Blood Orange Margarita 18

Cappuccino Tiramisu (N)

Layered Savioardi biscotti, mascarpone, Amaretto liqueur, cacao nibs

Suggested pairing: Espresso Martini 22 or Mr. Black Coffee Amaro 11

Sticky Date Pudding

Burnt sage butter, mascarpone gelato, citrus zest

Suggested pairing: 2014 Frogmore Creek Ice Riesling, Coal Valley, TAS 15



V - vegetarian VG - vegan GF - gluten free DF - dairy free

 - vitality dish P - contains pork N - contains nuts