

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: 2022 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

Spinach and Ricotta Ravioli (V)

Sun dried tomato pesto, buffalo mozzarella, basil

2021 La Ficelle de Saint-Pourcain Gamay Noir, Gamay Pinot Noir, Saint-

Pourcain FR 15 / 25

Cherry, bramble, violet

DESSERTS

Vegan No Bake Coconut Cheesecake (VG, GF, DF)

Aged balsamic strawberry, Persian cotton candy

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

Cappuccino Tiramisu (N)

Layered Savioardi biscotti, mascarpone, Amaretto liquer, 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