

Menu

Please note – You must notify the box office when booking tickets if you require a vegetarian option or any other special dietary requirements.

Entrée

Sumac rubbed chicken breast on rocket, steeped orange raisins and roasted pine nut salad with fine vegetable ratatouille dressing

Vegetarian option – Mixed marinated and fresh mushroom salad with chives, shaved hazelnuts, fine mushroom pate and parmesan chips

Main

Mustard brushed scotch fillet, with lyonnaise potatoes, prosciutto wrapped beans and mixed mushroom ragout sauce

Arafura Sea snapper fillet, with horseradish and potato puree, asparagus spears, brunoise of tomato and olive tapenade

Vegetarian option – Roasted vegetable and preserved lemon cous cous with rocket, yogurt and almonds

Dessert

Shared plates of mixed desserts

- Wattle seed pavlova
- Chocolate and coconut lamingtons
- Passionfruit cheesecake

Beverages

Sparkling

Redbank Emily Pinot Noir Chardonnay Brut

White

Angle Cove Sauvignon Blanc

Red

Penfolds Koonunga Hill Shiraz Cabernet 76

Beers

James Boags, XXXX Gold, Hahn Premium Light

Soft drinks and juice

Coca Cola soft drinks, juices and iced water

Vittoria coffee and Twinings tea

