

WALSH BAY KITCHEN

2 COURSE \$52

includes a glass of house wine

3 COURSE \$62

includes a glass of house wine

ENTRÉE

Truffle, parmesan rice ball & dark soy (v)
Karaage chicken, lemon & wasabi mayo (gf)
Edamame hummus, salmon tartare, miso & crackers (df, gf)
Beetroot, soy curd, aged black vinegar, honey & lemon oil (v, gf)

MAIN

Beef cheek, yakiniku sauce, sweet potato, bacon, green pea + crumb
Barramundi, lemon grass broth, enoki, turnips, shiitake & lotus root (gf)
Yellow curry with tofu, cauliflower, sweet potato, green pea & coconut (vegan, df, gf)
Nasi goreng & charred chicken (gf, df,*)

SIDES

Brussel sprouts, balsamic & crispy garlic (df, GF, vegan) **add 13**
Chips & lemon pepper salt (v, df) **add 8**
Mixed leaves, cherry tomato & wasabi dressing (vegan, gf, df) **add 10**
Jasmine & wild rice (vegan, gf, df) **add 6**

DESSERT

Cereal milk panna cotta, corn flakes, raspberry, banana & chocolate (gf)
Treacle pudding, peanut & black sesame ice cream
Tiramisu, coffee, mascarpone & ladyfingers

SOMETHING TO FINISH?

DESSERT WINE

Frogmore Creek Iced Riesling **14**

PORT & SHERRY

Galway Pipe **10** | Penfolds Grandfather **12** | Tio Pepe **10**

Refer to beverage menu to view full list of drinks on offer

(gf) gluten free | (df) dairy free | (v) vegetarian | (*) vegetarian option available

Stars and Legends, Please let your waiter know you are here when ordering to receive your special items.

Pre-theatre menu not available outside of show programming. If you have any dietary requirements please ask your waiter.

1.5% SURCHARGE APPLIES ON ALL CREDIT CARDS. A SURCHARGE OF 10% APPLIES ON PUBLIC HOLIDAYS

PRE - THEATRE DINING