

LUNCH 11:30AM – 1PM

PRE-THEATRE ONLY MENU

(1 MEAL PER PERSON MIN)

Grilled house made herb bread with Provolone cheese (NF, V)	9
Duo of house sourdough rolls with aged balsamic vinegar and olive oil (NF, V)	6
House made dips served with charred pita bread	15
Saganaki cheese with oregano infused olive oil and lemon (GF, NF, V)	16
Tiger prawn spring rolls with a hint of chilli served with a crispy cabbage salad and sweet chilli sauce (DF, NF)	22
Vodka and beetroot cured Tasman Salmon with Lilliput capers, dill infused olive oil, cracked pepper and horseradish cream (GF, NF)	22
Calamari dusted in flour, shallow fried and served with wild roquette salad citrus dressing and tartare sauce (DF,NF, GFA)	36
Tiger Prawn saffron risotto with Roma tomatoes, baby spinach, leek and garlic butter (GF, NF)	42
Mixed mushroom risotto with baby spinach and finished with garlic butter (GF, NF, V)	36
Marinara linguine with fresh local seafoods, sauteed with garlic confit, parsley butter and olive oil (NF)	44
Garlic King Prawns - pan fried with roasted garlic butter and parsley (GF, NF)	48
Scallops Mornay – ½ Shells mornay with a creamy cheese sauce (NF)	42
Lightly battered Garfish fillets & beer battered chips, house Tartare sauce and Iceberg – cherry tomato & cucumber salad with a citrus oil dressing (DF, NF)	42
Chargrilled Tuna Steak with Sesame Crust, sautéed baby spinach, Potato Rosti – Teriyaki Sauce (GF, NF)	44

Sides

Beer battered potato chips with black garlic aioli (NF, DF)	10
Sweet potato wedges with chipotle and garlic mayonnaise (DF, GF, NF, V)	12
Our Greek salad - roma tomatoes, cucumber, Kalamata olives, iceberg lettuce, red onion and feta cheese finished with lemon dressing (GF, NF, V)	15
Wild Roquette leaves, pear and goats cheese salad with balsamic dressing (GF, NF, V)	14

No split bills.