

# PRE-SHOW

**\$45** P P

choice of one entrée & main  
with a complimentary glass of selected beer or wine

## ENTRÉE

### '18 Hour' Scottsdale Pork Belly

cointreau braised red cabbage, granny smith remoulade & cider  
gastrique *gf*

### Ginger Spiced Sweet Potato Rissoles

coconut labneh, quinoa & crisps *gf v*

## MAIN

### Free Range Chicken Breast Supreme

confit garlic & thyme roasted potatoes, seasonal greens, jus *gf df*

### Mussaman Beef Curry

fragrant jasmine rice, lightly pickled spanish onion salad *gf df*

## FINISH WITH A SWEET *For* \$16

### Coconut Milk 'Pannacotta'

star anise spiced melons, pineapple sorbet

### Palm Sugar & Cardamom Crème Brulée

almond biscotti & strawberry compote

*Please advise your host of any dietary requirements*

*gf* – gluten free | *v* – vegan | *veg* – vegetarian | *df* – dairy free | *\*\** – option available (Jan-23)

# BEVERAGE SELECTION

We offer an extensive beer, wine & cocktail list if you would like any additional beverages, please see your server

## BEER

### **James Boags Range**

Brewed from the pure waters in Tasmania, originating from Launceston.

Boags Draught | Boags St. George | Boags Red - Tap Beer  
Boags Premium Light - Bottled

## WINE

### **Morgan's Bay Range**

White - Chardonnay | Sauvignon Blanc  
Red- Cabernet Merlot | Shiraz Cabernet  
Sparkling Cuvee



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