

PRIOR TO 7PM

ALL GUESTS HAVE ACCESS TO OUR GREAT VALUE PRE THEATRE MENUS SHOWN ON YOU RIGHT.

ALL THEATRE GOERS ALSO HAVE ACCESS TO OUR FULL A LA CARTE MENU

WHICH IS AVAILABLE FOR VIEWING IF YOU SCROLL DOWN

THE ENTERTAINMENT CARD CAN ONLY BE USED ON OUR FULL PRICED A LA CARTE MENU

PLEASE SCROLL DOWN FOR THE FULL A LA CARTE MENU

THEATRE DISTRICT PACKAGED OFFER

available PRIOR TO 7PM every night

select an entree + main OR main + dessert OR enjoy all three courses from the menu below
entertainment card discount available on full priced a la carte menu only

2 courses \$36 or 3 courses \$46

with the gnocchi mushroom, penne chicken OR casarecce lamb ragu as your main course

2 courses \$42 or 3 courses \$52

with the barramundi, rolled chicken or beef cheek as your main course

SHARE PLATES / ENTREES

ARANCINI rice balls filled with tomato, basil + asiago cheese, basil mayonnaise (v) **4 pieces**

EGGPLANT PARMIGIANA layered fried eggplant, napoli sauce, mozzarella + parmesan, basil

CALAMARI semolina dusted + shallow fried, rocket lettuce, aioli

GRAZING SELECTION FOR **2** cured meats, italian cheeses, arancini, pickled red onion, eggplant sott'olio, *your choice of garlic or rosemary focaccia bread*

CHOICE OF MAIN COURSE

HOUSE MADE GNOCCHI three mushroom ragu, cream, pecorino cheese (v)

PENNE PASTA paprika marinated chicken breast, roasted pumpkin, cream, parmesan

CASARECCE braised lamb shoulder + three mushroom ragu, parmesan cheese

BARRAMUNDI FILLET condiment of the day; please consult your waiter

ROLLED CHICKEN BREAST prosciutto wrapped, filled with seeded mustard + herb mousse, broccoli puree, carrots

SLOW COOK BEEF CHEEK potato puree, green beans, jus

DESSERTS

SEMIFREDDO toblerone chocolate, hazelnut + almond crumble, raspberry sauce

PANNACOTTA honey, lime + yoghurt, blueberry syrup

CLASSIC TIRAMISU

GELATI + SORBETS house made selection (**4 scoops**)

PRE THEATRE EXPRESS SHARED \$29 PP

PERFECT FOR ALL OUR PRE THEATRE GUESTS

receive all items for a minimum of **2** guests

entertainment card discount available on full priced a la carte menu only

GRAZING SELECTION FOR **2** cured meats, italian cheeses, arancini rice balls, pickled red onion, eggplant sott'olio, *your choice of garlic or rosemary focaccia bread* PLUS

EGGPLANT PARMIGIANA layered fried eggplant, napoli sauce, mozzarella + parmesan, basil (v)

CALAMARI SALAD semolina dusted + shallow fried, rocket lettuce, aioli

BREADS 2 sizes

24 cm (4–6 slices) 30 cm (6–8 slices)

ROSEMARY + OLIVE OIL pizza focaccia 7 / 10 add cheese 3 / 4

GARLIC PUREE pizza focaccia 7 / 10 add cheese 3 / 4

BRUSCHETTE – 2 STYLES

garlic pizza focaccia, diced tomatoes, mozzarella, basil, balsamic (v) 12 / 16 **OR**

rosemary focaccia bread, sliced prosciutto, straciatella ‘creamed mozzarella’ 14 / 18

SHARE PLATES / ENTREES

ARANCINI (4) rice balls filled with tomato, basil + asiago cheese, basil mayonnaise (v) 16

EGGPLANT PARMIGIANA layered fried eggplant, napoli sauce, mozzarella + parmesan, basil (v) **E 16 | M 30**

CALAMARI dusted in spiced semolina, shallow fried, rocket lettuce, aioli 17

GRAZING SELECTION FOR 2 cured meats, italian cheeses, arancini, pickled red onion, eggplant sott’olio 40 **extra person 20**

grazing selection includes your choice of either garlic or rosemary focaccia

SALADS

MEZZO CAPRESE tomatoes, mozzarella, cucumber, fresh basil, balsamic glaze (v) 18 **add prosciutto 5**

ROCKET SALAD semi dried tomatoes, chickpeas, asparagus, dried shallots 18

add oven roasted and sliced chicken breast fillet 6 OR

add spiced semolina dusted + shallow fried calamari 6

PASTA **gluten free pasta available ADD 4**

PENNE PASTA napoli sauce, fresh mozzarella, parmesan cheese (v) 22

HOUSE MADE GNOCCHI button, field and porcini mushroom ragu, cream, pecorino cheese (v) 24

LASAGNA house made pasta sheets, veal + beef bolognese, béchamel 20 / 34

HOUSE MADE GNOCCHI napoli sauce, caramelised red onions with chilli + garlic, hot sopressa salami, pecorino cheese 26

PENNE PASTA paprika marinated chicken breast, roasted pumpkin, cream, parmesan cheese 26

LINGUINE traditional veal + beef bolognese 24

CASARECCE braised lamb shoulder + three mushroom ragu, parmesan cheese 28

ORECCHIETTE small shell pasta, diced prawns, chorizo, peas, white wine 28

STONE FIRED PIZZA – HAND STRETCHED 2 sizes

24 cm (4 large slices) 30 cm (6 large slices)

MARGHERITA tomato, mozzarella, basil (v) 14 / 19

THREE VEG tomato, mozzarella, roasted pumpkin, eggplant, zucchini, dried oregano, goats cheese (v) 16 / 22

MR SILVIO tomato, mozzarella, mild sopressa salami 16 / 22

PARMA tomato, mozzarella, freshly sliced prosciutto, shaved parmesan, rocket leaves 18 / 24

PORCHETTA mozzarella, roasted pumpkin, pancetta ‘cured pork belly, rosemary, fresh ricotta 18 / 24

PARMIGIANO tomato, mozzarella, hot sopressa salami, eggplant, grated parmesan 18 / 24

CALABRIA tomato, mozzarella, caramelised red onions with chilli + garlic, hot sopressa salami, kalamata olives 18 / 24

MEZZO CAPRICCIOSA tomato, mozzarella, champagne ham, mushroom, artichokes, fresh ricotta 18 / 25 **NO HAM (V) 16 / 22**

MAIN COURSES

BARRAMUNDI FILLET condiment of the day; please consult your waiter 32

ROLLED CHICKEN BREAST prosciutto wrapped, filled with seeded mustard + herb mousse, broccoli puree, carrots 33

CRISPY SKINNED PORK BELLY Entree 22 | Main 34

SLOW COOK BEEF CHEEK 34

BOTH SERVED with potato puree, green beans, jus

ON THE SIDE all 9

FRIES **ROASTED POTATO WEDGES**

VEGETABLE OF THE DAY

ROCKET SALAD parmesan

ITALIAN COLESLAW cabbage, fennel, tomato + parmesan

DESSERT all 14

SEMIFREDDO toblerone chocolate, mixed nut base, raspberry sauce

PANNACOTTA honey, lime + yoghurt, blueberry syrup

CLASSIC TIRAMISU

GELATI + SORBETS house made selection (4 scoops)