

**ALL THEATRE GOERS  
HAVE ACCESS TO OUR  
GREAT VALUE PRE THEATRE MENUS  
SHOWN ON YOUR RIGHT  
AS WELL AS OUR  
FULL A LA CARTE MENU  
WHICH IS AVAILABLE FOR VIEWING  
IF YOU SCROLL DOWN**

**FOR HARRY POTTER &  
CHARLIE AND THE CHOCOLATE  
FACTORY FANS WE ALSO OFFER A  
GREAT VALUE CHILDREN'S MENU**

**PLEASE SCROLL DOWN FOR THE  
FULL A LA CARTE MENU**

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

## **THEATRE DISTRICT PACKAGED OFFER**

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** fettucine lamb ragu  
as your main course

**2 courses \$44 or 3 courses \$54**

with the barramundi, your choice of schnitzel 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 (v)

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

**GRAZING SELECTION FOR 2** cured meats, italian cheeses, arancini,  
pickled red onion, eggplant sott'olio, ciabatta 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

**FETTUCINE** braised lamb shoulder, 'napoli' tomato salsa, parmesan cheese

**BARRAMUNDI FILLET** pearl cous cous with diced eggplant + zucchini,  
cauliflower, carrot + shallot 'sauce jaqueline'

**CRUMBED VEAL SCHNITZEL** white + red cabbage, carrot,  
tomato + parmesan coleslaw

**SLOW COOKED BEEF CHEEK** potato puree, green beans, jus **34**

### **DESSERTS**

**CREME BRULEE** vanilla ice cream

**PANNACOTTA** honey, lime + yoghurt, blueberry syrup

**CLASSIC TIRAMISU**

## **CHILDREN'S MENU**

**house made gnocchi / linguini / penne**

with napoli 'tomato puree' sauce, parmesan **12**

or veal + beef bolognese, parmesan **15**

**lasagna** house made pasta sheets, veal + beef bolognese, béchamel **17**

**beef + pork meatballs** with potato puree, napoli sauce **12**

**battered fish + chips / calamari + chips** **14**

## SHARE PLATES / ENTREES

**GARLIC BREAD** toasted ciabatta, garlic puree **9 (3 pieces) xtra piece 3**

**ARANCINI (4 pieces)** rice balls filled with tomato, basil + asiago cheese, basil mayonnaise (v) **18**

**EGGPLANT PARMIGIANA** layered fried eggplant, napoli sauce, mozzarella + parmesan, basil (v) **18**

**TOMATO BRUSCHETTA** toasted ciabatta, garlic puree, diced tomatoes, mozzarella, basil, balsamic (v) **14**

**POLPETTE (4)** beef + pork meatballs, potato puree, napoli sauce, parmesan, parsley **14**

**CALAMARI** dusted in spiced semolina, shallow fried, rocket lettuce, aioli **18**

**GRAZING SELECTION FOR 2** cured meats, italian cheeses, arancini, olives, pickled red onion, eggplant sott'olio, ciabatta bread **44 extra person 22**

## PASTA *gluten free penne pasta available*

**PENNE PASTA** napoli sauce, fresh mozzarella, parmesan cheese (v) **24**

**HOUSE MADE GNOCCHI** button, field and porcini mushroom ragu, cream, pecorino cheese (v) **26**

**ORECCHIETTE** small shell pasta, oven roasted diced eggplant, napoli sauce, fresh ricotta (v) **24**

**LINGUINE** napoli sauce, caramelised red onions with chilli + garlic, hot sopressa salami, pecorino cheese **25**

**PENNE PASTA** paprika marinated chicken breast, roasted pumpkin, cream, parmesan cheese **27**

**ORECCHIETTE** small shell pasta, pork + fennel sausage, broccoli puree + florets, diced anchovies **25**

**LINGUINE** traditional veal + beef bolognese, parmesan **25**

**FETTUCINE** braised lamb shoulder, 'napoli' tomato salsa, parmesan cheese **28**

## MAIN COURSES

**BARRAMUNDI FILLET** carrot + anise puree, diced tomato, corn, capsicum + basil salad, spring asparagus **34**

**CRUMBED VEAL SCHNITZEL** white + red cabbage, carrot, tomato + parmesan coleslaw **32**

**CHICKEN 'CACCIATORE'** slow cooked chicken thigh fillets in tomato + white wine, capsicum, black olives, cous cous, potatoes **28**

**SLOW COOKED BEEF CHEEK** potato puree, green beans, jus **34**

## ON THE SIDE all 9

**FRENCH FRIES**

**GREEN BEANS** marinated goat's cheese

**CAPRESE SALAD** tomatoes, mozzarella, fresh basil, balsamic glaze

**ROCKET + SHAVED PARMESAN** salad

## DESSERT

**CREME BRULEE** vanilla ice cream **14**

**PANNACOTTA** honey, lime + yoghurt, blueberry syrup **14**

**CLASSIC TIRAMISU** **14**

**AFFOGATO** vanilla ice cream, double espresso coffee **7**

## SPECIALS 8.10 – 13.10 2019

**OYSTERS** natural coffin bay **4 per piece**

**PENNE PASTA** prosciutto, zucchini + prawns, chilli **27**

**LASAGNA** house made pasta sheets, veal + beef bolognese, béchamel **22 / 36**

**LINGUINE MARINARA** calamari, prawns, mussels, seafood stock, diced tomato, garlic + chilli **34**

**GRAIN FED PORTERHOUSE STEAK 250gr** steak fries, green beans, jus **38**

**GRAIN FED RIB EYE STEAK** steak fries, green beans, jus **350gr 46**

## PRE THEATRE EXPRESS SHARED \$34 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