

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

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 \$39 or 3 courses \$49

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

2 courses \$45 or 3 courses \$55

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

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

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

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

CRUMBED VEAL OR CRUMBED CHICKEN SCHNITZEL

white + red cabbage, carrot, tomato + parmesan coleslaw

SLOW COOK BEEF CHEEK potato puree, green beans, jus

DESSERTS

SEMIFREDDO toblerone chocolate, hazelnut + almond crumble, raspberry sauce

PANNACOTTA honey, lime + yoghurt, blueberry syrup

NUTELLA CALZONE folded pizza, nutella, vanilla ice cream

CLASSIC TIRAMISU

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

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**

margherita pizza **14** add ham or mild salami **extra 2**

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

SHARE PLATES / ENTREES

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 garlic pizza focaccia, diced tomatoes, mozzarella, basil, balsamic (v) 16 med / 22 large

POLPETTE (4) beef + pork meatballs, 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 44 **extra person 22**

grazing selection includes your choice of either garlic or rosemary focaccia

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

LASAGNA house made pasta sheets, veal + beef bolognese, béchamel 25

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

LINGUINE traditional veal + beef bolognese, parmesan 25

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

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

MAIN COURSES

BARRAMUNDI FILLET pearl cous cous with diced eggplant + zucchini, cauliflower, carrot + shallot 'sauce jaqueline' 34

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

SLOW COOK BEEF CHEEK potato puree, green beans, jus 34

GRAIN FED PORTERHOUSE STEAK 200gr 36 300gr 42

GRAIN FED RIB EYE STEAK 350gr 46

both steaks served with french fries, green beans, jus

ON THE SIDE all 9

FRENCH FRIES

GREEN BEANS marinated goat's cheese

CAPRESE SALAD tomatoes, mozzarella, fresh basil, balsamic glaze

ROCKET + PARMESAN salad

FROM THE PIZZA SECTION 2 sizes

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

gluten free pizza bases available – large size only

PIZZA BREADS

ROSEMARY + OLIVE OIL pizza **OR** **GARLIC PUREE** pizza 8 / 12
add mozzarella cheese 4 / 6

TRADITIONAL PIZZA

MARGHERITA tomato, mozzarella, basil (v) 16 / 22

THREE VEG tomato, mozzarella, roasted pumpkin, eggplant, zucchini, dried oregano, goats cheese (v) 18 / 24

NOT SO CHEESY mozzarella, gorgonzola, smoked scamorza, pecorino romano 18 / 24 (v)

MR SILVIO tomato, mozzarella, mild sopressa salami 18 / 24

LITTLE FISHY tomato, mozzarella, anchovies, capers, kalamata olives 17 / 23

PARMA tomato, mozzarella, freshly sliced prosciutto, shaved parmesan 19 / 25

PORCHETTA mozzarella, 'pancetta' cured pork belly, mushroom, pecorino 19 / 25

CALABRIA tomato, mozzarella, caramelised red onions with chilli + garlic, hot sopressa salami, kalamata olives 19 / 25

VERONA tomato, mozzarella, gorgonzola, pork + fennel sausage, spinach 19 / 25

THREE MEAT tomato, mozzarella, pancetta 'cured pork belly, hot sopressa salami, champagne ham 19 / 25

MEZZO CAPRICCIOSA tomato, mozzarella, champagne ham, mushroom, artichokes, fresh ricotta 19 / 25 **NO HAM (v) 17 / 23**

DESSERT all 14

SEMIFREDDO toblerone chocolate, mixed nut base, raspberry sauce

NUTELLA CALZONE folded pizza, nutella, vanilla ice cream 14 (med) / 18 (lrg)

PANNACOTTA honey, lime + yoghurt, blueberry syrup

CLASSIC TIRAMISU