

WALSH BAY KITCHEN

PRE - THEATRE DINING

2 COURSE \$49

includes a glass of house wine

3 COURSE \$59

includes a glass of house wine

ENTRÉE

Arancini, mixed mushroom & chestnut mayo (v)

Chicken liver pâté, elderflower jelly, crispy bread & frisée

Pulled pork shoulder, brioche, gremolata & wasabi mayo

Raw salad of beans, sprouts, zucchini, watermelon & preserved lemon dressing (gf, df, ve)

MAIN

Steamed salmon on banana leaf, leek, eschallot, ginger & soy sauce (gf, df)

Sweet potato noodle, cauliflower, mushroom & chestnut mayo (gf, v)

Pork cutlet, bok-choy, eggplant, sichimi & Shaoxing glaze (gf, df)

SIGNATURE

Slow cooked beef rump, potato, apple & sweet soy sauce (df)

Something Sweet

Dark chocolate cake, chestnut cream & lime sorbet (gf)

Orange panna cotta & biscotti

Affogato, vanilla ice cream & espresso

Add your favourite liqueur to your Affogato

Choose from Frangelico, Kahlua, Cointreau, Disaronno Amaretto

(gf) gluten free | (df) dairy free | (v) vegetarian | (ve) vegan

Pre-theatre menu not available outside of show programming.
If you have any dietary requirements please ask your waiter.