



## 2 COURSE MENU \$69 • 3 COURSE MENU \$79

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### ENTRÉE

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#### PEPPERED EYE FILLET BEEF CARPACCIO

Truffle mayonnaise, lime, watercress baby salad and pecorino cheese

#### FREMANTLE CHARGRILLED OCTOPUS

Panzanella salad and chimichurri sauce

#### CARAMELISED ONION, PUMPKIN & POLENTA TART

Crumbled fetta, roasted capsicum purée, Manchego cheese

#### CRISPY ZUCCHINI FLOWERS

Stuffed with cream cheese and served with saffron and sweet corn purée, slow cooked cherry tomatoes and coriander

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### MAIN

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#### FRESH EGG FETTUCCINE PASTA WITH “RAGU”

Lamb and mushroom “ragu”, shaved parmesan

#### PAN FRIED BARRAMUNDI

Served with seasonal vegetables

#### SCOTCH FILLET

Potato mash, broccolini and red wine jus

#### BLACK ANGUS SIRLOIN STEAK

Crispy fries and salad

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### DESSERT

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#### ITALIAN TIRAMISU

Espresso reduction, cocoa powder

#### CRÈME CARAMEL

Almond biscotti, salted burnt caramel

#### SIGNATURE CHEESE BOARD

Dried fruit and nuts, lavosh, grissini and strawberries



We recommend allowing 1.5 hours to enjoy your pre-show dinner experience before the real magic begins!  
Food cannot be consumed during the show. Please note that we are unable to split bills.  
10% Sunday surcharge. 15% public holiday surcharge.