



2 COURSE MENU \$76 • 3 COURSE MENU \$87*

ENTRÉE

PEPPERED EYE FILLET BEEF CARPACCIO

Truffle mayonnaise, lime, rocket, capers and grated Grana Padano

SEARED TUNA (I)

Toasted sesame seeds, mixed cabbage, cucumber and edamame salad, fresh spring onion, sweet soy reduction, lime and Kewpie mayonnaise

CRISPY ZUCCHINI FLOWERS

Stuffed with cream cheese and served with saffron and sweetcorn purée, slow-cooked cherry tomatoes and coriander

MAIN

CHIMICHURRI MARINATED SPATCHCOCK

Sweetcorn and edamame salsa with toasted walnut salad

FETTUCCINE ALLA PIEMONTESE

Creamy sauce, sautéed wild mushrooms, nutmeg, grated Grana Padano

SCOTCH FILLET

Potato mash, broccolini and red wine jus

FISH OF THE DAY (A)

Served with daily sauce or purée, and garnishes

DESSERT

ITALIAN TIRAMISU

Espresso reduction, cocoa powder

LEMON PANNA COTTA

Served with white chocolate crumble, fresh raspberries and mint

SIGNATURE CHEESE BOARD

Dried fruit and nuts, lavosh, grissini, fig paste and strawberries

Six
Acres
RESTAURANT

Seafood origin: (A) = Australian; (I) = Imported; (M) = Mixed origin. Please notify your waiter of any allergies or dietary needs.

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. Vegan options available on request when booking.

*No other offer or discount applies. We are unable to split bills. 10% Sunday surcharge | 15% public holiday surcharge.