

# WALSH BAY KITCHEN

2 COURSE *includes a glass of house wine* \$53

3 COURSE *includes a glass of house wine* \$63

*Stars and Legends, Please let your waiter know you are here when ordering to receive your special items. Pre-theatre menu not available outside of show programming.*

## ENTRÉE

- Pea arancini, lemon tahini, soy & parmesan (v)
- Salmon ceviche, watermelon, avocado & chilli oil (gf, df)
- Soy curd, spinach, black sesame sauce & cracker (vegan)
- Squid, Thai basil, green pepper corn & tamarind sauce (gf, df)

## MAIN

- Tofu puff, potato, cauliflower korma, mango chutney & rice (vegan, gf)
- Pork belly, peanut, gailan, lime & palm sugar sauce with mixed herbs (gf, df)
- Barramundi, wasabi pea, miso asparagus, grape & tapioca puff (gf)
- Yakisoba, fried egg, anori, pickled ginger & charred chicken (\*)

## SIDES

- Green beans with XO sauce (gf, df) + 12
- Chips & lemon salt (v, gf, df) + 9
- Mixed leaves, cherry tomato & yuzu dressing (vegan, gf, df) + 10
- Steamed jasmine rice (vegan, gf, df) + 5
- Roti + 5

## DESSERT

- Banana panna cotta, crumb, dolce & cocoa
- Chocolate torte, vanilla cream & mixed berries (gf)
- Kaya pudding, coconut & kaffir lime sorbet

## TO FINISH

DESSERT WINE Frogmore Creek Iced Riesling 14 | Fiore Moscato 12  
PORT & SHERRY Galway Pipe 10 | Penfolds Grandfather 12 | Tio Pepe 10

*View our beverage menu for our extensive drinks on offer*

(gf) gluten free | (df) dairy free | (v) vegetarian | (\*) vegetarian option available  
1.5% surcharge applies on all credit cards. A surcharge of 10% applies on public holidays

# PRE-THEATRE DINING