

VIP OPERA EXPERIENCE

Pre-concert

Hoi sin glazed, sous vide duckling pancake, cucumber, red onion, picked coriander
Wood roasted, tassie salmon 'crostata', horseradish crème fraiche, japanese yuzu
pearls (gf)

Twice baked, goats curd, pumpkin, chive savoury portuguese egg custard tart (v)
Hand rolled, creamy gorgonzola n' fontina arancini w fermented black garlic & truffle
aioli (v)

Tempura dipped, filled zucchini flowers, morocan spices, pomegranate syrup (v)
Torched, black angus sirloin, potato, onion, spinach rosti, classic béarnaise, mustard
cress (gf)

Intermission

Thai vegetable & rice vermicelli spring rolls w dark palm sugar, chilli, lime, pink ginger
dipping sauce

Butterflied noosa prawn tails rolled in lemongrass, garlic, pink ginger, sticky soy, bbq'd
(gf)

Post-concert

Gnocchetti in grana 'scavata', soft potato dumplings, Italian summer black truffle,
clotted cream, baby spinach, nutmeg (gf)

Argentinian fine dining lamb cutlet painted w chimichurri, fresh salsa (gf)

Warm catalan baked egg custard tartlets, flaky pastry, fine powdered sugar

GF = Gluten Free GFO = Gluten Free Option DF = Dairy Free V = Vegetarian

NOTE: Dietary Requirements can be accommodated if advised no later than one week prior to event.
Changes are not permitted on the day.

This Menu is applicable from 1st March 2021 – 31st August 2021. Prices and menus inclusions may be
subject to change.

