

ESSENCE ON EXHIBITION

PRE THEATRE

IMPOSSIBLE OCCURRENCES

ENTREE

CREAM OF CAULIFLOWER
prosciutto flakes, red dessert dust, olive bread

BRAISED PORK BELLY (GF)
munthari & celeriac remoulade, cider dressing

LEMON APLINE PEPPER CALAMARI (DF)
squid ink aioli, pickled vegetables & herb salad

MAIN

MUSHROOM AND SPINACH AGNOLOTTI (V)
wild fire pumpkin puree, crushed macadamia, sage and shaved
parmesan

PAN ROASTED CHICKEN BREAST (GF)
paperback smoked mash, broccolini, yellow curry sauce, green
papaya salad, crushed peanuts

'TAYLOR'S BAY' TASMANIAN SALMON (GF)
braised baby leek, paperback mash, red pepper aioli, aussie
furikake, dry baby capers

DESSERT

RASPBERRY AND MANGO BAVAROIS
rosella sorbet and fruit spiced nuts

GUMLEAF PANNACOTTA (GF)
melon salad, wild lime, raspberry pearls

CHOCOLATE MARQUIS
Pistachio crumb, lemon aspen sorbet

We can accommodate for any dietary requirements. Questions call 0407 514 551
* Note the dinner & show package only includes two courses unless otherwise arranged.