



LA BOHÈME OPERA DINNER

TWO COURSES- \$60

THREE COURSES- \$75

STARTERS

HAPPY SPROUTING BROCCOLINI, MACADAMIA BUTTER, PRESERVED LEMON & LINSEED
CRISP (GF, DF, V)

OR

CHARRED CONFIT LEEK, ANCHOVY & BUTTERFLY FACTORY CHEESE TART

MAIN

PUMPKIN & BROWN BUTTER GNOCCHI, OREGANO & PECORINO (V)

OR

MCINTOSH FARM LAMB RUMP, CREAMED POLENTA, JUS & WILTED SPINACH (GF)

SWEETS

PANNA COTTA, VERJUS POACHED PEAR, BUCKWHEAT SABLE (V, GF)

OR

STICKY FIG PUDDING, BUTTERSCOTCH SAUCE, CHANTILLY (V)

ADDITIONAL SIDES

CRUSHED BUTTERED POTATOES (GF, V, DF*) 12.5

LEAFY GREENS, VINAIGRETTE (GF, V) 13

ADDITIONAL SNACKS

GAZANDER PACIFIC OYSTERS, FINGER LIME DRESSING (GF, DF) 5.5

MARINATED OLIVES (GF, V, DF) 8.5

SOURDOUGH FOCACCIA, CULTURED BUTTER (V, DF* GFO) 6

+ ADD SEASONAL PICKLED VEG 5

MEYER LEMON AND MOUNTAIN PEPPER SPICED MACADAMIAS (GF, V, DF) 10

PLEASE NOTE ALL MENU ITEMS MAY CONTAIN TRACES OF ALLERGENS LISTED. PLEASE ADVISE US OF ANY ALLERGIES YOU HAVE.

WE ACKNOWLEDGE THE GUNAİKURNAI PEOPLE AS THE TRADITIONAL OWNERS OF THE LAND ON WHICH WE ARE GATHERED AND PAY RESPECT TO THEIR ELDERS PAST, PRESENT AND FUTURE.