



# PRE-THEATRE BANQUET

59 PER PERSON  
FOR TICKET HOLDERS

ROUGE COCKTAIL 23  
fords gin, sloe gin, chambo-  
rd, raspberry, cranberry, lime,  
smoke

SMALL

## DRAGON FRUIT BETEL LEAF

dragon fruit, black glutinous rice, nori roasted  
almonds, pickled ginger (VEG, GF, DF)

## MEKHONG BRAISED LAMB RIBS

coriander, chilli (NF, SY, DF)

LARGER

## GREEN CHICKEN CURRY

dutch carrot, kipfler potatoes, Thai basil (NF, DF, GF)

## PEPPERED WAGYU BEEF STIR FRY

capsicums, scallions, garlic shoot (NF, DF)

SIDES

## STEAMED JASMINE RICE

ROTI

peanut satay sauce (V, DF, SY)

ADD ON \$5 PER PERSON

## KINGFISH CEVICHE

avocado and watermelon salsa, black sesame  
cracker, green talay dressing (DF, GF, SF)

ADD ON \$10 PER PERSON

## SUCCULENT PORK BELLY

viet slaw, caramel, red vinegar (NF, DF, GF, SY)

ADD ON \$5 PER PERSON

## MANGO AND COCONUT BAVAROIS

dragon fruit chips, white chocolate chantilly (V, NF)