



2 COURSE MENU \$69 ♠ 3 COURSE MENU \$79

ENTRÉE

CHARCUTERIE BOARD

Dry aged meats, salami, grilled vegetables, peppers, warm marinated olives, semi-dried tomatoes and baked focaccia bread

FRIED BABY SQUID

House tartar sauce, coriander, chilli and fresh lime

CRISPY ZUCCHINI FLOWERS

Stuffed with cream cheese, saffron and sweet corn purée, slow cooked cherry tomato and coriander

PEPPERED EYE FILLET BEEF CARPACCIO

Truffle mayo, lime, baby salad and pecorino cheese

MAIN

SCOTCH FILLET

Crunchy fries, red wine jus and confit garlic

FISH OF THE DAY

Daily garnish and fresh lemon

VEGETARIAN RAVIOLI (Vegan option available)

Spicy Napoli and fresh basil

CHICKEN ON THE BONE

Sweet corn and smoked paprika salsa, edamame and toasted walnuts salad

DESSERT

BAKED CHOCOLATE TART

House made vanilla ice cream and Amarena cherries

ITALIAN TIRAMISU

Espresso reduction, cocoa powder

SIGNATURE CHEESE BOARD

Dried fruit and nuts, lavosh, grissini, fig paste and strawberries

Six
Acres
RESTAURANT

We recommend allowing 1.5 hours to enjoy your pre-show dinner experience before the real magic begins!
Food can not be consumed during the show. Please note that we are unable to split bills.