

PRE THEATRE MENU

ESSENCE
Restaurant

(2 Courses - \$59 | 3 Courses - \$69)

With a glass of house wine/ beer/ cocktails

ENTRÉE

KFC(VG)

Krunchy fried cauliflower, Asian slaw, vegan
Chipotle Mayo

Bay Spiced Crispy Calamari (GF)

Crisp calamari tossed with rocket and aioli.

Kingfish Ceviche (GF)

Lime, chili, and coriander marinated
kingfish, fried garlic, avocado cream

Slow Cooked BBQ Beef Ribs (GF, DF)

Slow Cooked BBQ Beef Back Rib, Pickled
Daikon

MAINS

Spinach and Ricotta Tortellini (V)

Hand-made tortellini tossed in pesto cream, olives,
and parmesan shavings

Sumac Roasted Chicken (GF) (Contains Nuts)

Free range locally sourced chicken breast, black
pepper roasted potato, korma sauce, grilled tender
steamed broccolini.

Pan-seared Humpty doo Barramundi (GF)

Sustainable farmed NT barramundi, tom yum coconut
broth, grilled bok choy.

Dark Chocolate & Heathcote Sangiovese Beef Cheek(GF)

Shorthorn 1000 Guinness breed beef, creamy Sebago
mash, crispy bacon & peas, jus.

Include sharing dishes - between two

Battered Fries, aioli

or

Argula, parmesan, strawberry salad, balsamic
dressing

DESSERT

Decadent Chocolate Mud cake (GF, VG)

Weiss vegan 42% rich chocolate mudcake, lychee &
ginger sorbet

Orange & Almond Tumbelcake (GF)

Flourless, almond & whole orange cake,
chocolate and toffee wrap, lemon custard

White Chocolate Millefeuille

Three layers of buttery goodness, filled with
velvety cream pâtisserie with Liquorice ice cream

(V) Vegetarian (VG) Vegan (GF) Gluten Free