Chronicle

• 502 BAR & DINING •

PRE THEATRE MENU

AVAILABLE DAILY IN CHRONICLE 502 BAR & DINING 5:00-6:30PM

2 COURSE $69 | 3 COURSE $79

Entrée

Seared Scallops (A)
Cauliflower purée, nduja butter

Roasted Carnival Pumpkin (VG)
Shio koji tofu cream, herb oil, crispy sage, walnut crumble

Garden Pea and Mint Soup (VGO, GFO)
Crème fraîche, mint oil, crispy shallots

Main

Market Fish (A, GF)
Peach and lemongrass purée, ratatouille

Southern Ranges Porterhouse 300g (GF)
Broccolini, wholegrain mustard, choice of mushroom or green peppercorn jus

Hazeldene Free-Range Chicken Breast (GF)
Carrot purée, seasonal greens, thyme jus

Wild Mushroom Gnocchi (VGO)
Seasonal greens, carrot, zucchini, black garlic, thyme, Parmesan cream

Served with Sides (choose one)

Farm Leaf Salad, yuzu dressing (VG, GF)
Rustic Chips, truffle aioli (V)
Seasonal Vegetables, herb butter (VGO, GF)

Dessert

Dark Chocolate Raspberry Fondant
Vanilla bean ice cream

Affogato
Vanilla bean ice cream, a shot of hot espresso
Add a shot of: Baileys $10
Kahlúa $13
Mr Black Coffee Liqueur $13

Make a Booking:

VG = Vegan, VGO = Vegan Option Available, V = Vegetarian, GF = Gluten Free, GFO = Gluten Free Option Available
A = Australian, I = Imported, M = Mixed Origin

Please advise us of any allergies and other dietary requirements. Please note while every care is taken to avoid cross contamination, we cannot guarantee our dishes are completely free from allergens.Please note prices, ingredients and menu items are subject to seasonal changes. An additional surcharge of 10% is applied on Sundays & 15% on public holidays. A 10% gratuity is applied to groups of 8 or more. Please note checks may be split up to 5 ways. Package cannot be combined with any other offers.