Chronicle

• 502 BAR & DINING •

PRE THEATRE MENU

AVAILABLE DAILY 5:00-6:30PM

2 COURSE $69 | 3 COURSE $79

Entrée

Pan-seared Shark Bay Scallops (A)
crispy pancetta, corn purée, finger lime

Za'atar Flatbread (V)
whipped feta, chilli oil

Cauliflower Soup (VG, GFO)
roasted cauliflower, herb oil, focaccia

Main

Humpty Doo Barramundi (GF) (A)
fig and kaffir lime infused parsnip purée, ratatouille

Southern Ranges Porterhouse 300g (GF)
choice of mushroom or green peppercorn jus

Hazeldene Free-Range Chicken Breast (GF)
braised leek and white wine velouté, potato gratin

Mushroom Gnocchi (V)
wild mushrooms, asparagus, carrot, zucchini, black garlic, thyme, parmesan cream

Served with Sides (choose one)

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

Dessert

Warm Apple Crumble
cinnamon oat streusel, sea salt caramel 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. A 1.5% surcharge applies to all credit card payments. Package cannot be combined with any other offers.