PRE-THEATRE MENU

Whalebridge

TWO COURSES $62

ENTRÉES

FRENCH ONION SOUP Gruyère crouton

FRUITS DE MER CRUDO Yellowfin tuna, salmon, kingfish

CHICKEN LIVER PÂTÉ Baguette, chutney

PLATS PRINCIPAUX

POISSON ET FRITES Orange roughy, gribiche, French fries *I*

GNOCCHI À LA PARISIENNE Swiss brown mushrooms, comté

POULET RÔTI Bannockburn half chicken, confit spring garlic, tarragon jus gras

Supplement +$12

STEAK FRITES 280G Cape Grim sirloin, Café de Paris, French fries

Seafood origins: A = Australian, I = Imported, M = Mixed (Australian Imported).
Our menu contains allergens & is prepared in a kitchen that handles nuts, shellfish, gluten & eggs.
While we always do our best to accommodate dietary requirements, we cannot guarantee any dish will be completely allergen-free. For groups of 8 or more, a 10% gratuity will be added to the final bill (excluding Sundays & public holidays). If you'd prefer this removed, please let our team know. A surcharge of 5% applies on Saturdays, 10% on Sundays & 15% on public holidays.