

barre lounge café

PRE-SHOW DINING MENU

King Lear

18 – 26 June 2010

ENTRÉE

Traditional style pea and ham soup served with freshly baked bread 14.0

MAIN COURSE

Dorper lamb shanks braised in a capsicum and smoked paprika sauce accompanied with soft herb polenta and steamed green beans 31.0

Peking duck salad tossed with mint, coriander, bean shoots, capsicum and snow pea sprouts drizzled with a ginger, garlic and soy dressing with sesame seeds and crisp wonton skins 25.8

Roasted sweet potato gnocchi tossed with rosemary butter and tomato concasse topped with freshly shaved parmesan cheese and rocket leaves 24.0

Escalope mount barker chicken breast, pan fried in garlic, preserved lemon, thyme and capers served with whipped potato mash and broccolini finished with a cream sauce 27.8

Pan fried red emperor wrapped in prosciutto served on a roma tomato puree with steamed asparagus spears and a warm bean salad 31.0

ADDS

Pan fried garlic and chilli prawns 9.0

Grilled chicken tenderloins 9.0

SIDE ORDERS

Buttered green beans 7.0

Garden salad with balsamic dressing 7.0

CREATINGEVENTS
with Style

His Majesty's Theatre | Perth Concert Hall | Playhouse Theatre
Subiaco Arts Centre | Government House Ballroom

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We regret to advise, that due to limited seating, a minimum food spend of \$21.00 per person is a requirement for Pre-Show Dining.