

barre lounge café

PRE-SHOW DINING MENU

Mary G and Band

10 July 2010

ENTRÉE

Roasted tomato and capsicum soup served with fresh bread 12.0

MAIN COURSE

Black angus beef burgundy pie with a crisp puff pastry top served with buttered winter vegetables 26.8

Spinach fettuccine bound in a roasted tomato sauce with snow peas and cherry tomato topped with freshly shaved parmesan cheese 23.8

Grilled sweet lip snapper over a corn and chive risotto served with fresh asparagus spears drizzled with a beurre blanc sauce 28.8

Barre caesar salad with crispy prosciutto, garlic croutons, shaved parmesan cheese and baby cos lettuce with classic caesar dressing 23.8

Malaysian chicken satay skewers topped with traditional peanut sauce on a bed of steamed basmati rice alongside a crisp sprout salad 25.8

ADDS

Pan fried garlic prawns 9.0

Grilled chicken tenderloins 9.0

SIDE ORDERS

Garden salad with balsamic dressing 7.0

Buttered winter vegetables 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.
Menu subject to change without notice