

barre lounge café

PRE-SHOW DINING MENU

The Graduate

26 August – 12 September 2010

ENTRÉE

Roasted sweet potato and chive soup served with fresh bread 12.0

MAIN COURSE

Angus beef cheeks braised with red wine, roasted tomatoes and herbs served with fin herb mash potato 30.8

Saffron prawn and scallop risotto, cooked al dente with dill, basil, preserved lemon and tomato, topped with freshly shaved parmesan 31.0

Grilled atlantic salmon over lemon and paprika potatoes served with green beans and finished with a dill and caper cream sauce 31.8

Persian feta and semi sun dried tomato salad tossed with olives, roasted sweet potato and rocket leaves dressed with vincotto vinaigrette 24.8

Pan fried mount barker chicken breast marinated in gremolata accompanied with a sweet potato gratin and freshly steamed asparagus topped with a rich merlot jus 29.8

ADDS

Pan fried garlic prawns 9.0

Grilled chicken tenderloins 9.0

SIDE ORDERS

Garden salad with balsamic dressing 7.0

Buttered asparagus spears 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