

barre lounge café

PRE-SHOW DINING MENU

Waiting for Godot

28 May – 3 June 2010

ENTRÉE

Spicy red lentil dhal served with toasted turkish bread 14.0

MAIN COURSE

Blue valley angus sirloin steak accompanied with roasted roma tomatoes, wilted spinach and creamy mashed potato finished with a horseradish jus 34.8

Barre salad of crispy pancetta strips, avocado, cherry tomato and greek fetta with crisp roquette leaves and a vincotto dressing 25.8

Grilled swordfish set upon indian spiced chick peas and green beans topped with a coriander, mint and tomato salsa 29.8

Duck confit served with a pumpkin soufflé cake and sweet sour cabbage finished with a rich shiraz jus 31.0

Fresh tagitelle tossed with toasted pine nuts, swiss brown mushrooms, roasted garlic, fresh basil leaves and extra virgin olive oil, garnished with roquette pesto and freshly shaved parmesan 24.8

ADDS

Smoked salmon 9.0

Pan fried garlic and herb tenderloins 9.0

SIDE ORDERS

Fresh green beans with garlic and herb butter 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.
Note: Menu subject to change without notice