



Executive Chef Peter Gilmore
Head Chef Rob Cockerill

Pre-Theatre
Three-course menu \$225 per person

Reservations booked between 5.30pm to 6pm are offered our Pre-Theatre, slightly condensed three-course choice menu, allowing guests the time to enjoy the Bennelong experience before making their way to a performance.

ENTRÉES

Salad of cherry tomatoes
yellow peach, young almonds
whipped feta, sherry caramel

Mooloolaba yellowfin tuna
kohlrabi remoulade
anchovy aioli, seaweed

Scallop & Spanner crab
dumpling brown butter emulsion
golden tapioca

Heritage whole wheat sourdough
CopperTree Farms cultured butter

Please note, due to our commitment to only working with the best produce available, some dishes have limited availability. We appreciate your understanding.

MAINS

Roasted Aquna Murray Cod
wilted garden greens
sudachi emulsion

Aged Kurobuta pork rack
Sicilian style
smoked trotter jus

Raviolo of Mascarpone
sweetcorn, pine nuts
pangrattato

SIDES

Red velvet lettuce, fine herbs
Southern Highlands potatoes, cultured cream emulsion

DESSERTS

Berry, Berry, Berry

Chocolate Velvet, Prunes
Hazelnuts, Holy Zabaione

Selection of Australian cheeses
Additional cheese course wine pairing \$36

*Please note, a surcharge of 10% applies on Sundays and 15% on public holidays.
All credit, debit, and EFTPOS card payments will incur a variable surcharge.*