

# S·P·Q·R

## PRE- THEATRE MENU

5:30pm - 7pm 7 days

2 courses & 1 glass of wine - \$42.5  3 courses & 1 glass of wine - \$52.5

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### PRIMI

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*A choice of either:*

#### Buffalo Mozzarella

*Fresh Clevedon buffalo mozzarella*

w/- vine-ripened tomatoes, basil & olive oil

#### Salmon Gravlax

*(cured in Hendrick's Gin)*

w/- capers, red onion, mustard & dill sauce

#### Oven Baked Scallops

*served in the shell w/- basil, mint, brandy & breadcrumbs*

#### Free Range Pork Belly Confit

*(Slow roasted for 7 hours)*

w/- Giusto Richardo balsamic, truffle salt & watercress

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### SECONDI

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*A choice of either:*

#### West Coast Whitebait Fritter

w/- chives & lemon butter

#### Fresh Spanner Crab Spaghettini

w/- lemon butter & chilli

#### Veal Marsala (Veal Scallopine)

traditional veal marsala w/- mushrooms & crispy potatoes

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### DOLCI

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*A choice of either:*

#### Sticky Date Pudding

w/- butterscotch sauce & vanilla bean ice-cream

#### Valrhona Chocolate Caramel Tart

w/-Vanilla bean ice-cream

#### Blood Orange Sorbet

served w/- fresh mint

#### Comtes

aged semi hard cow's milk cheese

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### SERVED WITH

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*A glass of either:*

The Ned 2015 Rosé (Additional Glass \$9)

The Ned 2015 Sauvignon Blanc (Additional Glass \$9)

The Ned 2015 Pinot Gris (Additional Glass \$9)

The Ned 2014 Pinot Noir (Additional Glass \$12)

*NB: Vegetarian options available*