

# RIVERSIDE THEATRE

## 2/3 COURSE THEATRE-DINING MENU

Menu inclusive of a glass of house wine, local beer or soft drink

**2 COURSE MENU \$39.00 per person 3 COURSE MENU \$49.00 per person**



### TERMS AND CONDITIONS:

These menus are available to patrons booking a Theatre-Dining package through Riverside Theatres. Patrons taking advantage of this package are advised to arrive at The Meat & Wine Co Parramatta no later than 90 minutes prior to the start of the Riverside Theatres' performance you are attending. The restaurant cannot be held responsible for delays in service if patrons arrive later than 90 minutes prior to their performance time. There are no refunds on Theatre-Dining packages. For Sunday and public holidays, a surcharge of \$5.00 per person applies. This surcharge is payable directly to the restaurant on the day or night of the booking.

## ENTRÉE

### BRUSCHETTA

Two slices of wood-fired bread, topped with basil and pine nut pesto, diced tomato, Spanish onion, fresh basil and creamy feta cheese. Finished with shaved Parmesan, balsamic glaze, cracked pepper and drizzled with extra virgin olive oil

OR

### Halloumi Cheese

Grilled halloumi cheese served with char-grilled Mediterranean vegetables, rocket leaves, aged balsamic glaze and lemon oil

OR

### Caesar Salad

Cos lettuce, poached egg, bacon and Parmigiano shavings tossed with our Chef's traditional Caesar dressing and finished with crispy garlic croutons

## MAIN

### 200g Flamed Grilled Eye of Rump

Grilled to order in our unique in-house steak basting. Served with super crunchy chips

OR

### Fish and Chips

Battered Barramundi fillet served with tartare sauce, fresh lemon wedge and super crunchy chips

OR

### Classic Burger

200g Angus beef burger patty, grilled, basted and served on a warm seeded bun with baby cos lettuce, tomato, onion, BBQ and 1000 Island sauce. All burgers are served with super crunchy chips and onion rings

## DESSERT

### Crème Brûlée

Crème brûlée infused with Madagascar vanilla bean. Served with raspberries and finished with a tuile biscuit

OR

### Ice-cream of the day

3 scoops of classic ice-cream with an almond and pistachio biscotti.

Please ask your waiter for today's flavours

*Please advise your waiter upon placing your order of any allergies we should be made aware of*

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<<<<<<<<A CUT ABOVE <<<STEAKS YOU'LL LEAVE HOME FOR<<<A CUT ABOVE<<<<<<<<