



FOUR SEASONS HOTEL
Sydney

Pre-theatre menu: Kable's

ENTRÉE

Freshly Shucked Sydney Rock Oysters

Served Natural with Lemon & Mignonette Dressing or Margarita Granita

Pan Seared Scallops

Summer Vegetable Salad & Baby Parsley

Soft Cured Ocean Trout

Smoked Sour Cream & Radish Fennel Salad

Salade de la Mer

Avocado, Chive Shallot Vinaigrette, Balmain Bug, Sydney Rock Oyster, Prawn & Scallop

Kurobuta Prosciutto

Australian Mozzarella, Semi Dried Tomato

Lightly Smoked Margret Duck Breast

Jannei Goat Curd, Baby Beets & Orange Salad

MAINS

Oven Roasted Lamb Rack

Roasted Beetroots, Potato Puree & Pear Tarte Tatin

Angus Beef Tenderloin

Carrot Puree & Honey Roasted Parsnips

Chicken Kiev

Truffled New Potatoes, Green Asparagus & Thyme Roasted Tomato

Whole Pan Fried Flounder Meunière

Green Beans, Shallots & Baby Potatoes

Pan Roasted Tasmanian Salmon

Summers Vegetables & Morel Butter

Crab & Saffron Risotto

Asparagus, Lemon Mascarpone

DESSERTS

Sticky Date Pudding

Guinness Ice Cream

Textured Chocolate, Raspberry Sorbet

Thyme & Whiskey

Panna Cotta, Caramelized Saffron Pear

Verjuice Granita

Summer Trifle

Blueberry Compote, Grand Marnier

Granita of Granny Smith

Green Tea & Eucalyptus Ice Cream

Homemade Marshmallows & Fruit Fondue

Served with Hot Chocolate Raspberry & Vanilla Sauce (Serves Two)

Selection of International Cheeses

Served with Seasonal Fruit, Crackers & Bread