
angry Penguin
RESTAURANT

P R E T H E A T R E

Angry Penguin Restaurant
Executive Chef: Alex Katsman

PRE THEATRE TWO COURSE MENU $69

Combine your choice of a starter and a main course. Your pre-theatre experience includes sourdough bread to share, and a glass of wine.*

* Wine offer does not include Pol Roger Champagne, Heggies Vineyard Chardonnay, or Molly Dooker Shiraz

Adelaide Festival Centre is a cashless venue. Payment using payWave, PayPass, EFTPOS and credit or debit cards accepted. Please advise staff of any allergies when placing your order. While every care is taken when catering for allergies, traces of allergens can be present in food.

Dairy Free [DF] Gluten Free [GF] Vegetarian [V]
Vegan [VG] Option [O]

Wholemeal Sourdough | Cultured Butter | Sea Salt V|GFO

STARTERS

Garden Graze | Seasonal Vegetables | Hummus | Honey Mustard Vinaigrette GF|DF|VG

Smoked Beef Tartare | Horseradish | Egg Yolk | Crisp Potato Wafers GF|DF

Burrata | Tomatoes | Zucchini | Pickled Fennel | Smoked Almonds | Truffle Vinaigrette GFO|V

Kingfish Sashimi | White Soy | Pickled Hakurei Turnips | Finger Lime | Wasabi GFO|DF

MAINS

Ocean Trout | Warrigal Greens | Seablite | Samphire | Dashi Broth GF|DFO

Spatchcock Coq au Vin | Pearl Onion | Speck | Wild Mushrooms GF|DFO

Linguini | Wild Mushrooms | Parmigiano-Reggiano V|DFO

Eye Fillet 200g | **Add $10** | Gem Lettuce | Yorkshire Pudding | Madeira Jus GFO|DF

SIDES | Add $10

Shoestring Fries | Smoked Paprika | Mayonnaise DF|GF|V|VGO

Charred Broccolini | Smoked Almonds | Chilli Oil | Grana Padano DFO|GF|VGO|V

Green Salad | Cos | Witlof | Radicchio | Pickled Fennel | Champagne Vinaigrette GF|DF|VG