



# SPRING 2017 MENU

**TWO COURSES \$41 SEC LIVE Members \$37**

## MAINS

Rack of lamb with heirloom carrots, mash & red wine jus

Crispy skin duck breast with roasted kipfler potatoes, roasted shallots,  
served over pea puree & garlic thyme jus

Fresh local Blackfish fillet grilled with lemon grass,  
chilli & ginger coconut sauce, jasmine rice & stir fry vegies

Pea & goat cheese arancini balls with heirloom tomatoes,  
roquette & a balsamic reduction

## DESSERTS

Fruit kebabs with Belgian chocolate

Vanilla & peppermint panna cotta in a choc pastry

Mille feuille with lemon curd, King Island cream & fresh raspberries

### **Bookings and pre-ordering are essential**

Pre-order meal selections at least two weeks before the show.

Advise us of any dietary requirements when ordering.

Food service commences two hours before the show starts.

Please be seated at least 90 minutes before the show.

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**ENCORE**  
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