



# WINTER 2018 MENU

**TWO COURSES \$42 Members \$38**

## MAINS

Confit chicken maryland with braised green lentils,  
roast onions, creamed spinach and balsamic

Veal osso bucco with glazed winter vegetables,  
mash and sage

Leek and onion puff pastry tart with vintage cheddar,  
poached egg and winter leaves (V)

Steamed jewfish with spiced cous cous and a red pepper sauce

## DESSERTS

Fig and almond cake with vanilla custard

Warm chocolate brownie with praline ice-cream

Baked cheesecake with roasted pears

### **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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