

## LUNCH

MON - SAT: \$32 / \$30 (Member)

SUN: \$36 / \$34 (Member)

### MAIN

- **ROAST CHICKEN**  
Seasonal Vegetables, Herb Sauce
- **PAN-SEARED BARRAMUNDI**  
Cauliflower, Eggplant, Spiced Yoghurt
- **PUMPKIN & CHICKPEA CURRY**  
Coconut Sambal, Coriander Flatbread

### DESSERT

- **CARAMELIZED FIG SEMIFREDDO**
- **STRAWBERRY RHUBARB TART**  
with Vanilla Ice Cream
- **LOCAL CHEESE SELECTION**  
with Seasonal Fruit

**MORNING MATINEES:** Post-show Dining for all Morning Matinees are alternate drop of the Roast Chicken and Pan-Seared Barramundi. Pumpkin & Chickpea Curry is available on request ahead of time (min. 1 week). Local Cheese Selection is unavailable.

## DINNER

TWO COURSE: \$52 / \$49 (Member)

THREE COURSE: \$65 / \$60 (Member)

### ENTREES

*(Three Course Menu Only)*

- **CRUNCHY FISH TACO**  
Red Cabbage Slaw, Corn
- **ZUCCHINI, LEMON & FETA FRITTER**  
with Beetroot, Radish, Garden Leaves
- **JAMON CROQUETTES**  
with Piquillo Mayonaise
- **LOCAL CHEESE SELECTION**  
with Seasonal Fruit

### MAIN

- **PAN-ROASTED BEEF RUMP**  
served medium with Local Mushrooms, Chive Butter
- **ROASTED PORK BELLY**  
Parsnip Puree, Jus
- **PAN-SEARED BARRAMUNDI**  
Cauliflower, Eggplant, Spiced Yoghurt
- **PUMPKIN & CHICKPEA CURRY**  
Coconut Sambal, Coriander Flatbread

### DESSERT

- **CARAMELIZED FIG SEMIFREDDO**
- **STRAWBERRY RHUBARB TART**  
with Vanilla Ice Cream
- **LOCAL CHEESE SELECTION**  
with Seasonal Fruit

Bookings close one week before event. This is a sample menu.

In our effort to showcase seasonal Shoalhaven produce, elements may change based on availability.

We cater for special dietary requirements, including vegan and gluten free.

Please advise us of any dietary requirements.