

## LUNCH

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

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

### MAIN

- **CRISPY SKIN SALMON**  
Savoy Cabbage, Speck, Cherry Tomato
- **FENNEL ROASTED CHICKEN**  
Chicken Maryland, Crisp Potatoes, Spinach
- **ROASTED HIGHLANDS MUSHROOMS**  
Spinach, Garlic Cream, Local Casarecce

### DESSERT

- **DOUBLE CHOCOLATE MOUSSE**  
Vanilla Ice Cream, Fresh Berries
- **LEMON MYRTLE MERINGUE TARTLETT**

**MORNING MATINEES:** Post-show Dining for all Morning Matinees are alternate drop of the Crispy Skin Salmon and Fennel Roasted Chicken. Roasted Highlands Mushrooms are available on request ahead of time (min. 1 week).

## DINNER

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

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

### ENTREES

*(Three Course Menu Only)*

- **CURED OCEAN TROUT**  
with Lemon Mayo, Radish, & Fennel
- **SATAY CHICKEN SKEWERS**  
with Green Mango, Chilli, Roasted Peanuts
- **CAULIFLOWER BITES**  
Seasoned & Fried with Smoked Paprika, Aioli & Chives (V)
- **TEMPURA ZUCCHINI FLOWERS**  
Preserved Lemon Ricotta, Honey Caramelized Walnuts (V)

### MAIN

- **CRISPY SKIN SALMON**  
Savoy Cabbage, Speck, Cherry Tomato
- **BRAISED LAMB SHOULDER**  
Asparagus, Broad Beans, Lemon
- **FENNEL ROASTED CHICKEN**  
Chicken Maryland, Crisp Potatoes, Spinach
- **ROASTED HIGHLANDS MUSHROOMS**  
Spinach, Garlic Cream, Local Casarecce

### DESSERT

- **DOUBLE CHOCOLATE MOUSSE**  
Vanilla Ice Cream, Fresh Berries
- **LEMON MYRTLE MERINGUE TARTLETT**

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.