

LUNCH

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

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

MAIN

- **ROASTED CHICKEN**
Tamarind, Wild Rice, Crispy Onions
- **SPICE-RUBBED BEEF BRISKET**
Herb Salsa, Pickled Vegetables
- **ROASTED EGGPLANT**
Tomato Marsala, Flat beans, Tamarind

DESSERT

- **VANILLA BEAN PANNA COTTA**
Berries, Pistachio
- **CHOCOLATE MOUSSE**
Cherries, Coconut
- **LOCAL STONE FRUIT**
Crème Fraîche, Honey

MORNING MATINEES: Post-show Dining for all Morning Matinees are alternate drop of the Roasted Chicken and Spice-Rubbed Beef Brisket. Roasted Eggplant dish is available on request ahead of time (min. 1 week). Local Stone Fruit is unavailable.

DINNER

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

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

ENTREE

(Three Course Menu Only)

- **CITRUS CURED SALMON**
Lemon Myrtle, Miso
- **BEEF CARPACCIO**
Wild Rocket, Toasted Pine Nuts, Truffle Oil, Tilba Pecorino, Lemon
- **SMOKED TOMATO SALAD**
Whipped Feta, Fried Capers
- **JERVIS BAY MUSSELS**
White Wine & Tomato Broth, Garlic Toasted Sourdough

MAIN

- **FISH OF THE DAY**
Sweet Corn, Zucchini, Basil
- **ROASTED CHICKEN**
Tamarind, Wild Rice, Crispy Onions
- **SPICE-RUBBED BEEF BRISKET**
Herb Salsa, Pickled Vegetables
- **ROASTED EGGPLANT**
Tomato Marsala, Flat beans, Tamarind

DESSERT

- **VANILLA BEAN PANNA COTTA**
Berries, Pistachio
- **CHOCOLATE MOUSSE**
Cherries, Coconut
- **LOCAL STONE FRUIT**
Crème Fraîche, Honey

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.