

LUNCH

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

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

MAIN

- **FISH OF THE DAY**
Jervis Bay Mussels, Roast Tomato & White Wine Broth
- **BRAISED BEEF CHEEKS**
Parsnip, Broccoli, Salsa Verde
- **COCONUT PUMPKIN THAI CURRY**
Asian Greens, Aromatic Rice (V)

DESSERT

- **BANANA BEIGNET**
Salted Caramel, Vanilla Cream
- **WARM CHOCOLATE BROWNIE**
with Ice Cream and Orange Compote

MORNING MATINEES: Post-show Dining for all Morning Matinees are alternate drop of the Fish of the Day and Beef Cheeks. Coconut Pumpkin Thai Curry is 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)

- **SALT & PEPPER SQUID**
with Coconut, Coriander & Glass Noodle
- **MOZZARELLA STUFFED MEATBALL**
Classic Italian Tomato Sauce, Parmesan, Gremolata
- **CAULIFLOWER CHEESE SOUP**
with Herbed Sourdough Crouton, Smokey Tomato Dressing
- **PUMPKIN & GOATS CHEESE ARANCINI**
with Chive Aioli

MAIN

- **FISH OF THE DAY**
Jervis Bay Mussels, Roast Tomato & White Wine Broth
- **BRAISED BEEF CHEEKS**
Parsnip, Broccoli, Salsa Verde
- **CONFIT DUCK**
Beetroot, Merlot Jus
- **COCONUT PUMPKIN THAI CURRY**
Asian Greens, Aromatic Rice (V)

DESSERT

- **BANANA BEIGNET**
Salted Caramel, Vanilla Cream
- **WARM CHOCOLATE BROWNIE**
with Ice Cream and Orange Compote

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.