



SPRING 2019 MENU

TWO COURSES \$42 Members \$38

MAINS

Homemade tagliatelle with peas, mint and mascapone cheese (V)

Brie and pine nut chicken ballantine with spinach
and blistered cherry tomatoes

Braised and rolled pork with caramelised
whitlof and white bean puree

Rump tri tip with salsa verde, crushed new
potatoes and onion rings

DESSERTS

Peanut brittle semifreddo with shaved chocolate (V)

Citron tart served with mascarpone

Individual spring trifle with crème anglaise

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
D I N I N G