



THE WINNER IS... TUF 19 MAR

ΜΔΙΝ

- ROAST PORK Rosemary Potato, Broccolini
- SPICED CHICKEN MARYLAND Baby Potato, Seasonal Vegetables

DESSERT

- STICKY DATE PUDDING Toffee Sauce
- PEAR AND ALMOND TART Vanila Ice cream, Seasonal Berries

NINA SIMONE - A MUSICAL LIFE WFD 1 MAY

MAIN

- BRAISED BEEF Sauteed Spinach, Seasonal Vegetable, Jus
- HERB CRUSTED MARKET FISH Spinach, Broccolini, Burnt Butter Sauce

DESSERT

- APPLE CRUMBLE TART
- GINGER AND CHOCOLATE PUDDING

SIMON TEDESCHI & GEORGE Washingmachine

TUE 25 JUN

MAIN

- SLOW ROAST LAMB SHANK Sweet Potato Mash with Seasonal Greens
- TAMARIND & APRICOT GLAZED CHICKEN Braised Rice with Seasonal Greens

DESSERT

- WARM CHOCOLATE BROWNIE Vanilla Bean Ice Cream
- YOGHURT PANA COTTA Rhubarb, Strawberry, Pistachio Praline

ROYAL AUSTRALIAN NAVY BAND

TUF 24 SFP

ΜΔΙΝ

- NEW SEASON LAMB Spring Vegetables, Pea Salsa, Jus
- HERB CRUSTED MARKET FISH Cauliflower Puree, Tomato Marsala, Curry Oil

DESSERT

- COCONUT PANNA COTTA Roast Pineapple, Sweet Spiced Syrup
- ORANGE AND ALMOND CAKE Whipped Mascarpone, Blood Orange Caramel

THE VALLIES - ROCK'N'ROLL & MOTOWN TUE 29 OCT

MAIN

- SHAWARMA SPICED CHICKEN MARYLAND Wild Rice Tabouli, Yoghurt Sauce
- ROAST BEEF Chive Buttered Potato, Roasted Onion

DESSERT

- TOASTED MERINGUE Cream Chantilly, Seasonal Berries
- PASSIONFRUIT PANNA COTTA Fresh Mango, Lime



MAIN

CHRISTMAS LUNCH

Baked Turkey and Ham, Roast Potatoes, Braised Cabbage, Honey Glazed Carrots and Cranberry Sauce

DESSERT CHRISTMAS PUDDING

Brandy Custard Berries and Cream

Meals are alternate drop. Bookings essential, see event page for specific cut off dates.

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 when booking.