

ENCORE

D I N I N G

SHOW DINING

January, February & March '25

Served alternate drop

MAIN

Red wine-braised beef cheeks,
fricassee French stew of cabbage and mushrooms

Porcini-braised chicken Maryland,
broccolini and salsa verde

DESSERT

Creamed sweet rice with seasonal fruits

Chocolate sabayon tart, crème Chantilly

Bookings essential, see event page for specific cut off dates. 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 through the survey at checkout/when booking, requests must be received by the cut off date.