

ENCORE

D I N I N G

SHOW DINING

October, November & December '25

Served alternate drop

MAIN

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

Roast pork scotch, Romesco sauce,
stir-fried greens and garlic

DESSERT

Meringues with vanilla & berry compote

Buttermilk panna cotta, passionfruit syrup

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.