



ENTRÉE (Three Course Menu Only)

- HOUSE MADE FALAFEL Smoked Eggplant, Cherry Tomato, Tahini
- LOCAL MUSHROOMS Asparagus and Confit Garlic, Whipped Feta, Herb Crouton
- CITRUS CURED SALMON
 Avocado, Radish and Fennel

MAIN

- HONEY SPICED CHICKEN
 Braised Rice, Almonds and Pickled Vegetables
- MARKET FISH Smoked Tomatoes, Fennel, Green Onion Puree
- BRAISED LAMB Seared Cabbage, Potatoes and Chimichurri
- ROASTED EGGPLANT Tomato Marsala, Flat Beans, Tamarind

DESSERT

- VANILLA BEAN PANNA COTTA
 Fresh Berries, Pistacchio
- DARK CHOCOLATE MOUSSE
 Coconut Tapioca, Cherry

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.