



Riverfire

Saturday 28th September 2019

Canapés to Start

To Share

Crust + Co Bread | Butter

Quail | Farro | Jerusalem Artichoke | Currants | Pine Nuts

Roasted Cauliflower | Black Garlic | Za'atar | Pomegranate

Scallop Ceviche | Avocado | Red Grapes | Pomegranate | Ginger | Kaffir Lime

Main - Choice of

Barramundi | Smoked Belly | Onions | Brussels Sprouts | Oyster Mushrooms

Or

Duck Breast | Confit Thigh | Apple | Fennel | Potato Terrine

Or

Eye Fillet | Jerusalem Artichoke | Cipollini Onions | Mushroom Ravioli

Or

Mushroom + Truffle Risotto | Puffed Wild Rice | Rocket | Slow Cooked Egg

Dessert - Choice of

Crème Brûlée | Raspberries | Yuzu

Or

Chocolate Fondant | Hazelnut Ice cream | Ginger Mousse

Or

Individual Cheese Plate

Louis Roederer Brut Premier

Rameau d'Or Côtes de Provence Rosé

Shaw & Smith M3 Chardonnay

Craggy Range Te Muna Road Pinot Noir

Henschke Keyneton Euphonium

Asahi, Stone & Wood Pacific Ale, Asahi

Soukai 3.5 and Cascade Premium Light

\$220 per person