



Riverfire

Saturday 25th September 2021

Canapés to Start

To Share

Crust + Co Bread | Butter

Brisbane Valley Quail | Almond Cream | Smoked Almond | Radicchio | Grape
Mushroom Tarte Tatin | Onion Caramel | Truffle | Soft Herbs | Crème Fraiche
Moreton Bay Bug | Orange | Rockmelon | Pickled Daikon | Chili | Nam Jim Dressing

Main – Choice of

Coral Coast Barramundi | Miso | Eggplant Puree | Asparagus

Or

Duck Breast | Pearl Barley Risotto | Asparagus | Shiitake | Red Cabbage | Fig

Or

Southern Downs Eye Fillet | King Brown Mushroom | Smoked Beets |
Manchego Croquette | Black Garlic

Or

House Made Gnocchi | Zucchini Flower | Tomato | Basil | Roasted Ricotta

Dessert – Choice of

Crème Brûlée | Raspberries | Yuzu

Or

Chocolate Raspberry Tart | Chocolate Cream | Soil | Raspberry Sorbet

Or

Individual Cheese Plate

Louis Roederer Brut Premier
Rameau d'Or Côtes de Provence Rosé
Burton McMahon D'Aloisio Chardonnay
Craggy Range Te Muna Road Pinot Noir
Kalleske 'Moppa' Shiraz
Asahi, Stone & Wood Pacific Ale, Asahi
Soukai 3.5 and Cascade Premium Light

\$230 per person