

Riverside Café, Bar & Restaurant

2 Course & 3 Course Set Menu

Any Entrée + Main = \$55pp*

Any Entrée + Main + Dessert = \$65pp*

**Whole table is required to order either 2 course or 3 course, no split options.*

Choice of Entrées

Fresh seasonal oysters (4) w/ herb vinaigrette (gf)

Grilled baby squid stuffed w/ ratatouille, pickled vegetables (gf)

Chicken ballotine, seeded mayonnaise, crispy bacon sheet, quail egg, frisee salad

Kerrigan valley steak tartare, parmesan tulle, crouton, egg yolk

Vegetable garden of sautéed asparagus, roasted chestnuts, cured beetroot, brown butter sauce (V,gf)

French onion soup, gruyere, herb bread (V)

Choice of Mains

Crispy skin salmon, spinach & pinenut puree, sliced potato, crispy capers (gf)

Crispy pork belly, pea puree, apple compote, parsnip crisp, port glaze (gf)

Roasted chicken breast in honey mustard sauce, citrus cucumber salad, garlic confit (gf)

Duck confit, duck fat potatoes w/ streaky bacon, apricot + cognac sauce (gf)

Herb & parmesan-cruste lamb rack, crushed gourmet potatoes, mint cream

Haloumi stack – roasted vegetables, sweet potato + lentil patties, tomato curry relish (V)

Choice of Desserts

Chocolate fondant, sherry crème anglaise, vanilla ice cream

New York style baked cheesecake, berry coulis, pistachio crumble

Key lime tart, Grand Marnier crème, candied fig

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Breakfast Set Menu

Set Menu A = \$30pp*

Set Menu B = \$35pp*

**Whole table is required to order either Set Menu A or Set Menu B with no split options.*

Set Menu A

Orange/ apple juice

Choice of either:

Lemon herb labnah, smashed avocado, dukkah spice, grilled Turkish bread (V)

Eggs béarnaise, poached eggs, grilled leg ham, sautéed spinach on herb focaccia

To finish: Choice of Locale artisan coffee or T2 range of teas

Set Menu B

On arrival for the table: Freshly squeezed orange/ apple or watermelon juice.

Choice of either:

Poached eggs & rocket on smashed avocado sub (V)

Morning Glory - eggs your way, herb focaccia, crispy bacon, chipolata, grilled tomato & mushroom, house hash brown

Salmon béarnaise - Poached eggs, smoked salmon, sautéed spinach on herb focaccia

Finish: Choice of Locale artisan coffee or T2 range of teas served w/ chocolate truffle

Make it a "Champagne Breakfast": extra \$5pp per house sparkling glass

Morning Tea Platter - Chef's selection of freshly baked muffin, chocolate croissant, raisin danish, scones served with preserves, butter and whipped cream: + additional \$40

Gf bread can be substituted if required.