

RIVERBANK

— ESTATE —

A La Carte Group Lunch Menu (12-29 pax)

To Start

House baked sourdough, butter, balsamic, olive oil 3pp

Garlic & herb bread (4 slices) 12

Oysters natural, lemon wedge (each) 3

Oysters Kilpatrick, bacon spiced sauce (each) 3.5

Entrée

Kangaroo fillet, pears, cavolo nero, chilli, chocolate 19

Best paired with Rebellious Tempranillo 2017

Asian style ceviche, avocado, sesame, fried nori, roe, spring onion, wasabi mayo 22

Best paired with Rebellious Vermentino 2018

Main

Fried five cheese saffron ravioli, eggplant, witlof, rocket salad 29

Best paired with Rebellious Rosé 2018

Duck leg cacciatore, red pepper, sausage, hand cut gnocchi 34

Best paired with Rebellious Grenache 2017

Market fish, mussels, broccolini, tomato, capers 39

Best paired with Rebellious Semillon 2017

Sides

Brussels sprouts, honey, mustard 10

Shoe string fries, house made aioli 10

Dessert

Berry Bliss (GF) 16

Mixed berry mousse with a delicate white chocolate panna cotta centre and gluten free chocolate sponge served with red wine ganache, raspberry gel and macerated strawberries

Bitter Sweet Symphony 16

Single origin Bassam dark chocolate cremeux infused with Tonka beans, almond dacquoise, semi confit mandarins, Cointreau crème brulee, almond streusel and blood orange gel

Affogato 16

Vanilla ice cream with a shot of coffee, house made biscotti, and your choice of Pedro Ximenez,

Liqueur Muscat or Tawny Port 30ml

Without fortified 10

Ask our staff for our Vegan Friendly menu

Food Allergy Disclaimer

V – Vegetarian / GF – Gluten Free / DF – Dairy Free / VO – Vegan Option Available

Please note that our products either contain or are in kitchens which contain/use the allergens of wheat (gluten), seafood, soymilk and other dairy products, tree nuts, egg, sulphites, preservatives and peanuts. RiverBank Estate cannot guarantee that any products served on the premises are 100% free of allergens

