

# RiverBank Estate Christmas Menu

## 2008

### Entrée

- 1) Creamy Prawn Bisque with truffle oil and fresh chives ..... \$12
- 2) Housemade Gravalax with caper & dill vinaigrette, red onion, cress and sourdough ..... \$18
- (V\*) 3) Wild mushroom, asparagus and brie tartlet with seasonal leaves and foie gras foam ..... \$18
- 4) Thai fish cake with a lime, mango and tomato salsa sprout salad ..... \$17.50
- (V) 5) Confit cherry tomato, marinated feta and minted cucumber salad on a toasted brioche, seasonal leaves and a walnut vinaigrette ..... \$16
- 6) Chargrilled asparagus spears with parma ham, parmesan cheese and citrus hollandaise ..... \$16

### Main Course

- 1) Seared fillet of beef with white bean and ham hock mash, onion confit and a tarragon café au lait ..... \$34
- 2) Baked fillet of salmon on creamed cabbage, crispy pancetta, saffron whipped potato and a Guinness sabayon ..... \$34
- 3) Free range chicken on a sun dried tomato & basil risotto, roasted pinenuts, goats cheese & chive cream ..... \$32
- 4) Spiced rump of lamb with Moroccan style couscous, lemon and rosemary yoghurt ..... \$32
- 5) Traditional turkey and glazed ham, apricot and sage stuffing, confit chestnut, creamed brussell sprouts and a cranberry sauce ..... \$30
- (V) 6) Baked ricotta soufflé with hummus, pickled beetroot, seasonal leaves and a pear guacamole ..... \$28

## Dessert

- 1) RiverBank Estate house made muscat soaked Christmas pudding with rum and raisin ice-cream & anglaise ..... \$12
- 2) Poached mixed berries with vanilla madeira cake and a coconut sabayon ..... \$12
- 3) Fresh fruit pavlova with King Island cream and candied orange ..... \$12
- 4) Steamed polenta pudding with pistachio and mint ice-cream ..... \$12
- 5) Bread and butter pudding with sticky date jam and whiskey foam .....\$12
- 6) Individual mince pies with brandy and quince paste, served with whipped cream ..... \$12
- 7) Selection of soft and hard cheese with house made fruit bread ..... \$18

***Choice of one Entrée/Main/Dessert,  
supplements apply for additional courses:***

Additional Entrée ..... \$12 per guest

Additional Main Course ..... \$15 per guest

Additional Dessert ..... \$8 per guest

(V) Vegetarian

(V\*) Vegetarian optional