

RiverBank Estate Friday Lunch & Dinner Service

10th and 17th of December 2010

Lunch reservations taken 11.30am to 1.30pm

Dinner reservations taken 6.30pm to 8pm – Friday 17th FULLY BOOKED.

Christmas Themed Set Menu Options

(A la carte menu unavailable)

2 courses \$57.50 per guest

3 courses \$70 per guest – *inclusive of complimentary side dish*

Menu

Entrée

Confit duck and butterbean terrine, confit citrus fruits, truffled brioche, mixed leaf salad and sherry vinegar dressing (C*)

or

Smoked salmon, baby caper and cream cheese roulade with buttermilk potato cakes, pickled red onion salad of micro herbs with lemon dressing (C)

or

Risotto of stewed peppers, baby spinach, garden peas and finished with mint and truffle (C) (V)

Main

Traditional roast turkey and honey glazed ham with a dried fruit, herb and sausage stuffing, creamy mash, buttered brussel sprouts, cranberry jus (C*)

or

Pan-fried market fish with mousseline potato, red onion marmalade, creamed spinach and truffle jus (C)

or

Chargrilled beef with roast shallot, dauphinoise potato, cauliflower puree, nutmeg scented chard, Shiraz essence (C)

Dessert

Baked gingerbread pudding with crispy orange tuille, mango sorbet and a suzette syrup

or

Exotic fresh fruit pavlova with mango sorbet, double cream and mint syrup

or

Iced mince meat parfait with raspberry coulis, peppered tuille and crystallised ginger (C*)

Complimentary side – *when dining for 3 courses*

Beetroot, feta and shaved fennel salad with aged balsamic dressing and pinenuts

or

Creamy potato aioli with garden chive and finished with white truffle oil

or

Steamed vegetables with burnt sage butter and rock salt

or

Braised chicory with lemon hollandaise

or

Roast mushroom and roma tomato salad with grilled haloumi, peppered roquette, parmesan and aged balsamic syrup

(V) Vegetarian (V*) Vegetarian optional (C) Coeliac (C*) Coeliac optional

Executive Chef- *Frederick Kirby*

Vegetarian Menu

Entrée

Wild mushroom, asparagus, and creamy brie tart with roquette and parmesan leaves,
cherry tomato fondue (V)

or

Cream of leek and potato soup with herb bread, garden chives and truffle oil (C) (V)

or

Risotto of stewed peppers, baby spinach, garden peas and finished with mint and truffle
(C)(V)



Main

Vegetarian lasagne of mixed bell pepper, salted eggplant, grilled zucchini, with house salad and gazpacho dressing (V) (C)

or

Grilled lentil and vegetable loaf, tomato and cardamom relish, melted haloumi, pear and walnut salad (V) (C)

or

Baked ricotta soufflé chargrilled polenta cake, pickled beetroot and chickpea compote, seasonal greens, smoked tomato and paprika relish (C) (V)

Dessert

Baked gingerbread pudding with crispy orange tuille, mango sorbet and a suzette syrup

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