

## RiverBank Estate Winery & Restaurant

### *Pinot Chardonnay Menu 2010*

#### Saffron Set Menu

##### *Entrée*

Homemade soup of the day with sourdough bread (V\*) (C)

##### *Mains*

Prosciutto wrapped chicken, creamed leek and mushroom, confit garlic, potato and mushroom terrine, chive oil (C)

*or*

Garlic and rosemary rump of lamb, borlotti bean puree, boulangere potato, confit tomato mint oil, crispy pancetta

##### *Dessert*

Crisp Lemon tart, mixed berry compote, lemon myrtle and bush pepper cream

\$62.50 per guest

\$65.00 per guest inclusive of tea and coffee

**Executive Chef - *Frederick Kirby***

## Rosemary Set Menu

### *Entree*

Seared scallops, crisp pork belly, pea and mint emulsion,  
muscovado dressing (C)

### *Mains*

Basil and saffron crusted market fish, fennel risotto, Mediterranean  
dressing of olives, tomato stewed pepper and pinenuts (C\*)

*or*

Prosciutto wrapped chicken, creamed leek and mushroom, confit garlic,  
potato and mushroom terrine, chive oil (C)

### *Dessert*

Baked gingerbread pudding, olive oil ice-cream, crispy orange tuille,  
sauce Suzette

\$62.50 per guest

\$65.00 per guest inclusive of tea and coffee

**Executive Chef - *Frederick Kirby***

## Tumeric Set Menu - Vegetarian

### *Entree*

Roma tomato with grilled haloumi, baby roquette and basil dressing (C)

### *Mains*

Vegetarian lasagne of roasted bell pepper, salted eggplant, zucchini, seasonal greens gazpacho dressing (V) (C)

*or*

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

### *Dessert*

Crisp Lemon tart, mixed berry compote, lemon myrtle and bush pepper cream

\$62.50 per guest

\$65.00 per guest inclusive of tea and coffee

**Executive Chef - *Frederick Kirby***

## Cinnamon Quills Set Menu - Vegan

### *Entrée*

Leek and potato soup with fresh chive (C)

### *Mains*

Tagliatelle of zucchini with cauliflower and sesame tahini, caponata and pinenuts (C)

*or*

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

### *Dessert*

Red wine poached pear with mixed berry jelly, lemon syrup and toasted coconut tuille (C)

\$62.50 per guest

\$65.00 per guest inclusive of tea and coffee

**Executive Chef - *Frederick Kirby***

## Nutmeg Set Menu- Gluten Free

### *Entree*

Homemade soup of the day with sourdough bread (V\*) (C)

### *Mains*

Basil and saffron crusted market fish, fennel risotto, Mediterranean dressing of olives, tomato stewed pepper and pinenuts (C\*)

*or*

Prosciutto wrapped chicken, creamed leek and mushroom, confit garlic, potato and mushroom terrine, chive oil (C)

### *Dessert*

A selection of fresh fruit available from the kitchen,  
accompanied by mint yoghurt

\$62.50 per guest

\$65.00 per guest inclusive of tea and coffee

**Executive Chef - *Frederick Kirby***

## Tarragon Set Menu

### *Entrée*

Taste plate - (shared option)  
The chef's selection of tasty morsels from the kitchen

### *Main*

Chargrilled fillet of beef, turnip puree, foie gras, ballontine, oxtail tart,  
potato aioli, red wine glaze

*or*

Basil and saffron crusted market fish, fennel risotto, Mediterranean  
dressing of olives, tomato stewed pepper and pinenuts (C\*)

### *Dessert*

Chocolate crème brulee, cherry and hazelnut financier, sheep's milk yoghurt sorbet

Served with Tea and Coffee

\$72.50 per guest

\$75.00 per guest inclusive of tea and coffee

**Executive Chef - *Frederick Kirby***

## Cardamom Set Menu

### *Entrée*

Taste plate - (shared option)  
The chef's selection of tasty morsels from the kitchen

### *Main*

Prosciutto wrapped chicken, creamed leek and mushroom, confit garlic, potato and mushroom terrine, chive oil (C)

*or*

Sancho crusted venison, truffled cauliflower, baby beetroot, red cabbage, quince glaze, horseradish gribiche

### *Dessert*

Crisp Lemon tart, mixed berry compote, lemon myrtle and bush pepper cream

\$72.50 per guest

\$75.00 per guest inclusive of tea and coffee

**Executive Chef - *Frederick Kirby***

## Paprika Set Menu - Vegetarian Option

### *Entrée*

Vegetarian Taste plate -  
The chef's selection of tasty morsels from the kitchen

### *Main*

Roasted field mushrooms on olive ciabata, vine ripened tomato, parmesan and roquette salad finished with truffle oil

*or*

Potato and herb gnocchi with roast pumpkin, pinenuts, Swiss chard, gorgonzola and white wine cream sauce (V)

### *Dessert*

Warm pomegranate sangria, poached seasonal fruit, honey and lime sorbet (C)

\$72.50 per guest

\$75.00 per guest inclusive of tea and coffee

**Executive Chef - *Frederick Kirby***

## Lavender Set Menu - Gluten Free

### *Entrée*

Taste plate -

The chef's selection of tasty morsels from the kitchen (C)

### *Main*

Basil and saffron crusted market fish, fennel risotto, Mediterranean dressing of olives, tomato stewed pepper and pinenuts (C\*)

*or*

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

### *Dessert*

Warm pomegranate sangria, poached seasonal fruit, honey and lime sorbet (C)

\$72.50 per guest

\$75.00 per guest inclusive of tea and coffee

**Executive Chef - *Frederick Kirby***

## Star Anise Set Menu

### *Entrée*

Seared scallops, crisp pork belly, pea and mint emulsion, muscovado dressing (C)

*or*

Warm salad of Szechuan crusted kangaroo, chorizo sausage, brioche croutes, goats curd, chilli jam, lime and coriander dressing (C\*)

### *Main*

Sancho crusted venison, truffled cauliflower, baby beetroot, red cabbage, quince glaze, horseradish gribiche

*or*

Braised squab pigeon, lemon and coriander buckwheat, hoisin glaze, citrus fruit confit, sesame tossed bok choy (C)

### *Dessert*

Warm pomegranate sangria, poached seasonal fruit, honey and lime sorbet (C)

*or*

Chocolate crème brulee, cherry and hazelnut financier, sheep's milk yoghurt sorbet (C)

\$82.50 per guest

\$85.00 per guest inclusive of tea and coffee

**Executive Chef - Frederick Kirby**

## Lemongrass Set Menu

### *Entrée*

Baked marinated sardines, vichysoise sponge, potato wafer, smoked oyster oil (C)

*or*

Seared scallops, crisp pork belly, pea and mint emulsion, muscovado dressing (C)

### *Main*

Chargrilled fillet of beef, turnip puree, foie gras, ballontine, oxtail tart, potato aioli, red wine glaze

*or*

Basil and saffron crusted market fish, fennel risotto, Mediterranean dressing of olives, tomato stewed pepper and pinenuts (C\*)

### *Dessert*

Baked gingerbread pudding, olive oil ice-cream, crispy orange tulle, sauce Suzette

*or*

Warm pomegranate sangria, poached seasonal fruit, honey and lime sorbet (C)

\$82.50 per guest

\$85.00 per guest inclusive of tea and coffee

**Executive Chef - *Frederick Kirby***

## Vanilla Bean Set Menu – Vegetarian

### *Entrée*

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

*or*

Pear and walnut salad with cashel blue cheese

### *Main*

Potato and herb gnocchi with roast pumpkin, pinenuts, Swiss chard, gorgonzola and white wine cream sauce

*or*

Roasted field mushrooms on olive ciabata, vine ripened tomato, parmesan and roquette salad finished with truffle oil (C\*)

### *Dessert*

A selection of fresh fruit available from the kitchen, accompanied by mint yoghurt

*or*

Warm pomegranate sangria, poached seasonal fruit, honey and lime sorbet (C)

\$82.50 per guest

\$85.00 per guest inclusive of tea and coffee

**Executive Chef – *Frederick Kirby***

## Ginger Set Menu - Vegan Option

### *Entrée*

Leek and potato Soup with fresh chive (C)

*or*

Chargrilled polenta cake with chargrilled vegetable stack, pesto quenelle and tapenade with grilled tofu (C)

### *Mains*

Tagliatelle of zucchini with cauliflower and sesame tahini, caponata and pinenuts (C)

*or*

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

### *Dessert*

Red wine poached pear with mixed berry jelly, lemon syrup and toasted coconut tuille (C)

*or*

Toffee banana and pineapple with white chocolate sorbet (C)

\$82.50 per guest

\$85.00 per guest inclusive of tea and coffee

**Executive Chef - *Frederick Kirby***

## Sage Set Menu - Gluten Free

### *Entrée*

Seared scallops, crisp pork belly, pea and mint emulsion, muscovado dressing (C)

*or*

Warm salad of Szechuan crusted kangaroo, chorizo sausage, brioche croutes, goats curd, chilli jam, lime and coriander dressing (C\*)

### *Main*

Braised squab pigeon, lemon and coriander buckwheat, hoisin glaze, citrus fruit confit, sesame tossed bok choy (C)

*or*

Vegetarian lasagne of roasted bell pepper, salted eggplant, zucchini, seasonal greens gazpacho dressing (V) (C)

### *Dessert*

Chocolate crème brulee, cherry and hazelnut financier, sheep's milk yoghurt sorbet (C)

*or*

Warm pomegranate sangria, poached seasonal fruit, honey and lime sorbet (C)

\$82.50 per guest

\$85.00 per guest inclusive of tea and coffee

**Executive Chef - *Frederick Kirby***

## RiverBank Estate Group Reservation Terms & Conditions

- A Set Menu or Deluxe Platter option is essential for tables greater than 8 adult guests.
- A dessert option maybe be exchanged for a homemade 'Celebration Cake' however minimum adult guest attendance of 8 guests is required. The sole dessert option on the chosen menu will then become the Celebration Cake for all guests, with the exception of Coeliac guests whom shall then be provided a gluten free dessert option. Celebration Cake choices are as follows;  
Homemade Chocolate Mudcake served with double cream and seasonal fruit  
*or*  
Vanilla torte, layered with fresh cream and strawberries.
- Cakeage: \$5 per guest will be charged for our Chef's to refrigerate, plate and garnish a cake which you choose to supply.
- A selection of one Set Menu option is requested per table with the exception of Vegetarian and Coeliac (gluten free) guest requirements.
- The menu option chosen is required upon providing RiverBank Estate the requested deposit to secure the booking. Vegetarian and /or Coeliac menu selection also to be confirmed 7 days prior to event.
- 15% surcharge applies on Public Holidays
- Deposit to confirm reservation;  
\$250 deposit required to secure reservation for guest numbers 8 to 35.  
\$500 deposit required to secure reservation for guest numbers 35 plus.  
Our Restaurant or Functions Managers can advise of venue hire for exclusive use depending on day and time of event.
- 3% surcharge applies to American Express and Diners card payments.
- Final guest numbers are required 7 days in advance. Payment will be based on numbers 48 hours to the event.
- Tea and Coffee option includes choice of;  
Cappuccino  
Flat White  
Long Black  
English Breakfast tea