



# Christmas Lunch at RiverBank Estate

## **Appetiser**

Steak tomato gazpacho with smoked pineapple and avocado

## **Entrée**

Fregola sarda, lightly battered zucchini flowers stuffed with goat cheese and bottarga (V, VO)

-or-

Marinated tuna tataki rolled in sesame seeds, blood orange, green asparagus and anchovy colatura

-or-

Smoked crispy pork belly, herb crumbed, RiverBank Estate fig coulis, celeriac and green apple

## **Main**

Turkey ballotine, mango salad, avocado cream, basil crouton, lemon and brown butter sauce

-or-

45 day dry aged grass fed sirloin, creamy polenta, crumbed tomato, fermented red bean, Rebellious wine sauce.

-or-

Smoked eggplant parmigiana, yellow zucchini, San Marzano tomato confit, Margaret River cheddar, basil pesto, heirloom baby capsicum (V, VO)

## **Dessert**

Green apple parfait, vanilla sauce, crystalised chocolate, white meringue

-or-

White chocolate tiramisu, strawberry and mango coulis, almond crump, RiverBank Muscat icecream