

RIVER BANK

— ESTATE —

Group Lunch Set Menus (30-50 pax)

Menu One

\$55pp

Main

White Rocks veal Osso Bucco, smoked royal blue
mash potato, oyster mushroom,
Muscat veloute (GF)

Best paired with Rebellious Vermentino
or

West Australian barramundi, confit fennel,
heirloom tomatoes, crispy squid (GF, DF)
Best paired with Rebellious Chenin Blanc 2018

Dessert

Traditional Italian vanilla bean panna cotta,
fresh fruit, almond biscotti (GFO)
or

RiverBank chocolate plate, dark chocolate
dacquoise, milk chocolate cremeux, white
chocolate gelato (GFO)

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

Menu Two

\$65pp

Entree

Crudo of Geraldton King Fish, lime leaf oil charred
pink grapefruit, pickled fennel, chilli (GF, DF)

Best paired with Rebellious Verdelho 2019

or

Handmade cows burrata, local stone fruit,
musto cotto (V, GF)

Best paired with Rebellious Rose 2019

Main

White Rocks veal Osso Bucco, smoked royal blue
mash potato, oyster mushroom, Muscat veloute (GF)

Best paired with Rebellious Vermentino

or

West Australian barramundi, confit fennel,
heirloom tomatoes, crispy squid (GF, DF)

Best paired with Rebellious Chenin Blanc 2018

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Menu Three

\$75pp

Entree

Crudo of Geraldton King Fish, lime leaf oil charred
pink grapefruit, pickled fennel, chilli (GF, DF)

Best paired with Rebellious Verdelho 2019

or

Handmade cows burrata, local stone fruit,
musto cotto (V, GF)

Best paired with Rebellious Rose 2019

Main

White Rocks veal Osso Bucco, smoked royal blue
mash potato, oyster mushroom, Muscat veloute (GF)

Best paired with Rebellious Vermentino

or

West Australian barramundi, confit fennel,
heirloom tomatoes, crispy squid (GF, DF)

Best paired with Rebellious Chenin Blanc 2018

Dessert

Traditional Italian vanilla bean panna cotta,
fresh fruit, almond biscotti (GFO)

or

RiverBank chocolate plate, dark chocolate
dacquoise, milk chocolate cremeux, white
chocolate gelato (GFO)

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Awarded Small Producer of the Year for 2019
by Ray Jordan

Awarded Swan Valley's Best Small Cellar Door
2019 by Peter Forrestal in Gourmet Traveller

Awarded Gold Plate for 2013, 2016, 2017 & 2018
Restaurant within a Winery

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