

# RIVERBANK

— ESTATE —

## Group Lunch Set Menus (30-50 pax)

### Menu One

\$55pp

#### Main

Slow cooked rump cap on, Muscat jus, eggplant, pumpkin, asparagus (Medium) (GF, DF)  
*Best paired with On The Run Cabernet Merlot 2018*

or

Market fish, creamy cous cous, garlic prawns, gremolata  
*Best paired with Rebellious Chenin Blanc 2018*

#### Dessert

##### Apple Tatin

Stewed granny smith apples, crystalized puff pastry, cranberries, gingerbread, walnut served with rum and raisin gelato

or

##### Crema Catalana

Madagascar vanilla bean and brandy custard with a delicate sponge served with charred apricot, choco pops and citrus infused creme fraiche

### Menu Two

\$65pp

#### Entree

Seared sesame crusted salmon, watercress and witlof salad, red pepper aioli (GF, DF)  
*Best paired with Rebellious Tempranillo 2017*

or

Pork cheek napoletana ragout cigars, chilli jam, salad (3 per serving)  
*Best paired with Rebellious Vermentino 2018*

#### Main

Slow cooked rump cap on, Muscat jus, eggplant, pumpkin, asparagus (Medium) (GF, DF)  
*Best paired with On The Run Cabernet Merlot 2018*

or

Market fish, creamy cous cous, garlic prawns, gremolata

*Best paired with Rebellious Chenin Blanc 2018*

### Menu Three

\$75pp

#### Entree

Seared sesame crusted salmon, watercress and witlof salad, red pepper aioli (GF, DF)  
*Best paired with Rebellious Tempranillo 2017*

or

Pork cheek napoletana ragout cigars, chilli jam, salad (3 per serving)  
*Best paired with Rebellious Vermentino 2018*

#### Main

Slow cooked rump cap on, Muscat jus, eggplant, pumpkin, asparagus (Medium) (GF, DF)  
*Best paired with On The Run Cabernet Merlot 2018*

or

Market fish, creamy cous cous, garlic prawns, gremolata  
*Best paired with Rebellious Chenin Blanc 2018*

#### Dessert

##### Apple Tatin

Stewed granny smith apples, crystalized puff pastry, cranberries, gingerbread, walnut served with rum and raisin gelato

or

##### Crema Catalana

Madagascar vanilla bean and brandy custard with a delicate sponge served with charred apricot, choco pops and citrus infused creme fraiche

#### 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 dairy products, tree nuts, egg, sulphite preservatives and peanuts. RiverBank Estate cannot guarantee that any products served on the premises are 100% free of allergens

