



## Wine & Dine YOUR Valentine

### Amuse Bouche

Scallops, crispy rice shell, lemon and apple gel,  
basil infusion

### Entree

Yellow Fin Tuna Carpaccio, pomegranate,  
balsamic orange dressing

- OR -

Marinated slow cooked pork belly, pistachio,  
apricot chutney, plum gravy

### Main

Smoked Chilled Tasmanian Salmon & Yabbies,  
celeriac, heirloom carrots, brown lemon sauce

- OR -

Sirloin Steak bone in, potato espuma, fermented  
red bean butter, confit garlic, shiraz wine sauce

### Dessert

Cherry chocolate dome, crystallized  
dark chocolate,  
hazelnut crumb, raspberry sorbet

- OR -

Selection of local gourmet cheeses, served  
with dried fruit, nuts and grissini



# RIVERBANK

— ESTATE —

RESTAURANT | WINERY | CELLAR DOOR