

RIVERSTONE

ESTATE WINES

Set Menu

2 Course \$78

3 Course \$88

Entrée

Lemon Pepper Calamari (df)
Capers Aioli, Micro Herbs

Roasted Beetroot Tart (v)
Burrata, Whipped Maple, Baby Market

Porcini Mushroom Arancini (v)
Sage Pumpkin Puree, Shaved Parmesan, Micro Herbs
Escargot
Stuffed in Vol au Vent, Chorizo & Chilli Jam

Main

Lamb Madras (gf)
Creamy Sago Mash, Charred Capsicum, Market Green & Thyme Jus

Korean Spice Pork Belly (gf)
Purple Cabbage, Granny Smith Apple & Remoulade, Pork Cracker & Apple Cider Jus

Chili & Lime Barramundi (gf)
Confit Chat Potatoes, Borlotti Beans, Capsicum & Lemon Butter Sauce

Seafood Tagliatelle
Prawns, Barramundi, Mussel, Torn Basil, Creamy White Wine Sauce & Parmigiano

300g Scotch Fillet Steak (gf)
Kipfler Potatoes, Broccolini – Choice of Mountain Pepper, Mushroom or Port Noir

Oven Baked Half Lobster (gf)
Spiral Potatoes, Quinoa Puff & Capsicum Salad – Choice of Mornay or Orange Pistachio Butter

Saffron Risotto (gf) (v)
Portobello Mushroom, Spinach, Butternut Pumpkin & Sesame Tuile

Dessert

Signature Sticky Date Pudding
Toffee Sauce, Vanilla Bean Ice Cream

Trio of Gelato (gfo)
Burnt Orange, Caramel, Chocolate & Crushed Meringue

Yarra Valley Chocolate Parfait (gfo)
Pop Corn, Seasonal Berries & Mango Pearl

Warm Mud Cake
Berries Compote, Vanilla Bean Ice Cream & Kahlua Fudge Sauce

Sides + \$14

French Fries & Lime Chili Aioli
Green Salad (gf)
Confit Thyme & Rosemary Potatoes (gf/df)
Maple Glaze Butternut & Broccolini (gf)

