



# Riverfire 2018

Three courses // \$120 per head

## ENTRÉE

**Daily Sashimi** yellowfin tuna (SA), Mt Cook salmon (NZ), hirasama kingfish (SA), pickled ginger, wasabi, bonito soy

**Seared Scallops** pork cheek, sweet corn, cauliflower, black garlic (gf)

**QLD Tiger Prawn Tian** avocado, salmon caviar, lime & wasabi mayonnaise (gf)

**Lamb Rack** glazed dutch carrots, baby turnips & rosemary jus

**Spicy Tofu** eggplant, raw mushroom, shallots, mushroom broth, shiso (v) (gf)

## MAIN COURSE

**Moreton Bay Bugs** crispy fried or grilled, kombu & wasabi butter, lemon

**Spice Dusted Pork Belly** beetroot, horseradish crème fraiche (gf)

**Roast Chicken** prosciutto wrapped Maryland, blistered vine tomatoes, confit garlic, balsamic glaze (gf)

**Cape Grim Eye Fillet** 250g seared fillet, potato pave, crispy kale & bacon jus (gf)

**Winter Mushrooms** pumpkin risotto, onion cups, chard (v) (gf)

## FISH\*

**Swordfish** grilled, mushroom, garlic, peas (gf)

**Orange Roughy** sesame crumb, wasabi mayo, lemon (gf)

**Crispy Fried Whole Baby Barramundi** soy & spring onion

## SIDES FOR TABLE // choice of two

**Crisp Iceberg** parmesan ranch dressing, gremolata, bacon crumbs

**Steamed Greens** chilli, nori salt, daikon (gf)

**Brussels Sprouts** roasted, crisp bacon, caramelised onion & parmesan

**Shoestring Fries** aioli (gf)

**Fat Chips** malt vinegar

**Potato Purée** chives (gf)

## DESSERT

**Peanut Butter Parfait** raspberry sorbet, sponge, powder

**Chocolate Mousse** buttermilk custard, honeycomb, blackcurrant

**Cheese Plate** choice of brie, blue or cheddar, pear & apple chutney, handmade lavosh, quince paste

Working with exceptional ingredients sourced to produce the best textures and flavours

\* please note that the fish is subject to change pending market availability on the day of your event

