

## RIVERSIDE SEASONAL SPECIAL

*2 courses for \$55 or 3 courses for \$65\**  
*Table d'hôte menu*

### ENTRÉE

#### Pork belly

Quandongs, shaved apple, celery kefalograviera crisp and tempura salt bush G

#### Squid salad

Marinated baby squid, citrus segments, candied lemon aspen, olives, fermented onion and chilli marmalade  
G

#### Heirloom tomato salad

Labna, tomato dust, yuzu gel, basil oil, shaved watermelon radish G V

### MAIN

#### Lamb backstrap

Provence herb marinated lamb with Manchego cheese, pea, confit shallot, sesame seed, chickpea smoked paprika purée and minted jus

#### Chicken breast

Purple carrots, asparagus, white beans, potato mash and light chicken broth G

#### Catch of the day

Crushed avocado with fennel seed, capsicum salsa, confit kipfler potatoes G

### DESSERT

#### Earl Grey and Prune Dark Chocolate Brownies

Vanilla bean ice cream and chocolate sauce G

#### Peach Sorbet Salted Popcorn

With berry custard sauce, compressed strawberry and raspberry coulis

#### Passionfruit Mango Curd Cheesecake

With toasted coconut ice cream G

*V' denotes vegetarian 'G' denotes gluten free  
Please ask any of our team for more information.*

*Should you have any special dietary requirements or food allergies,  
please advise our staff when placing your order.*

\*No discount cards or vouchers available with the Riverside seasonal special\*  
Visa and Mastercard payments incur a merchant service fee of 1.5% and 3% for American Express, Diners and JCB in addition to the total amount payable



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