

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

Potato mash, basil pesto cream, charred brocolini and rocket 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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