



# RIVERSIDE FESTIVE MENU

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

## STARTER

( Smoked Kangaroo Island olives )

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Prawn cutlet toast with avocado purée and seaweed crust

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Bottarga, heirloom tomatoes, pea dust, basil gel, pomegranate molasses V & G

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Beef Carpaccio, horseradish and buttermilk dressing, shaved parmesan, fennel and fig crisps

## MAIN

Panko crumbed paillarde of turkey, pancetta, confit kipfler potatoes, parsley, coriander, pepitas and current salad, yoghurt-honey dressing

Milk fed pork cutlet, green bean and water chestnut, slow cooked caramelised apple, dijon mustard dressing GF

Herb crusted beef sirloin, carrot puree, labnah, asparagus, lentils, and red current jus

## DESSERT

Christmas pudding, wattle seed butterscotch sauce, ginger bread ice cream

*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