

# CHEF'S SELECTION

TWO COURSES \$55 / \$85\* THREE COURSES \$65 / \$100\*

## STARTERS

### Slow cooked duck breast GF

with heirloom capsicum, pineapple and an apple hazelnut dressing

### Pumpkin arancini V

with cashew butter and sage sauce

### Port Lincoln blue fin tuna

with chipotle mayonnaise, rye and nori crumble and shiitake pickle

2017 Pikes Traditionale Riesling - Clare Valley, SA

## MAINS

### Paringa Farm slow cooked lamb shoulder GF

with pickled turnip, crisp kale and a parsnip purée

### Corn fed chicken breast

with romesco, wilted spinach and roasted chat potatoes

### Crisp skin barramundi GF

with black garlic cream and a burnt cucumber and leek dressing

2016 The Lane Block 1a Chardonnay - Adelaide Hills, SA or

2016 St Hallet Garden of Eden Shiraz - Barossa Valley, SA

\*with wine matching

## SWEET TREATS

### Lenswood apple tarte tatin V

with vanilla bean Chantilly cream

### Black Forest meringue V

with a chocolate and anise glaze

### White chocolate mousse V

with Anzac biscuit, a lemon myrtle curd and burnt chocolate crumb

2015 Yalumba FSW Botrytis viognier - Wrattenbully, SA

GF = Gluten Free

V = Vegetarian

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

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. \*No discount cards or vouchers available with the Riverside seasonal special.