



New Year's Eve

DINNER
RIVERSIDE RESTAURANT
TUESDAY, 31st DECEMBER, 2019

TO START

Kingfish sashimi with strawberry, salmon roe, avocado and tomato consommé

Pulled pork croquette, grilled baby corn, chipotle cashew and cheese dust.

THE MAIN

Surf and Turf: Wagyu beef & Lobster medallion with celeriac cream, char grilled king oyster mushroom, glass potato and red wine au jus.

SIDES

Creamy mash potato with truffle oil

BUFFET OF DESSERTS

Baked chocolate pear tart

Blueberry cheese cake

Amaretto lasagne cake

Pavlova with seasonal fresh fruit

Macadamia nut tart

White wine jelly with summer berries

French pastry

Apricot panna cotta with raspberry

Chocolate fountain

Sticky date pudding GF

LIVE STATION

Pancakes with condiments

BEVERAGE PACKAGE

The Lane Lois Blanc de Blancs

2017 Rymill Sauvignon Blanc

2017 Rymill Shiraz

Coopers Original Pale Ale

Coopers Premium Light

Soft drink and juice selection

Seating 5 for a 5:30 start -8 pm.

Adults \$129.

Children 6-12 years \$65.00.

Children 5 and under FOC.

Seating 9 for 9:30 start - til late

Adults \$169.00.

Children 6-12 years \$85.00.

Children 5 and under FOC.

Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.