



Pre Christmas Menu

RIVERSIDE RESTAURANT DECEMBER 2019

2 Courses \$55, with matched wines \$85

3 Courses \$65, with matched wines \$100

TO START

South Australian blue swimmer crab
Grilled zucchini, shanklish, hazelnuts, currants, olive oil and Davidson plum dust
Wine: The Lane Lois Sparkling NV

Heirloom carrots and cherry tomatoes
With bocconcini, hummus and beetroot mutabal
Wine: 2018 Henschke Peggy's Hill Riesling

Magpie goose confit
With quinoa, halloumi and ginger salad, fig vincotto (v)(gf)
Wine: 2018 Rockford Alicante Bouchet

THE MAIN

Basil and river mint risotto
Compressed quandong and apricot, parmesan, Kangaroo Island olive oil
Wine: 2018 Ara Single Estate Sauvignon Blanc

Turkey ballotine
Pancetta and herb stuffing, roasted sweet potato, smoked almonds, cranberry Sauce
Wine: 2017 Paracombe Pinot Noir

Cone Bay barramundi
With Dirty Inc white peas, tomato, burnt onion and pine nuts
Wine: 2017 Bremerton Battonage

TO FINISH

Coconut and caramel pavlova (d)
Burnt banana wedges
Wine: 2015 Yalumba Botrytis Viognier

Blueberry, mango and praline trifle (d)
Chocolate and anise glaze
Wine: 2015 Yalumba Botrytis Viognier

Traditional Christmas pudding (d)
Strawberries coulis, vanilla ice-cream
Wine: Seppelt ParaBread Basket with Black Olive Lavosh and our Dairyman pure Butter (d)

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