



## Riverfire

Saturday 3<sup>rd</sup> September 2022

### Canapés on Arrival

#### To Share

Sourdough Baguette | Truffle + Burnt Butter

Roast Brisbane Valley Quail | Parmesan Potato | Jamón | Basil Oil

Scallop Ceviche | Avocado | Red Grapes | Pomegranate | Ginger | Kaffir

Mushroom Tarte Tatin | Onion Caramel | Truffle | Soft Herbs | Crème Fraiche

#### Main – Choice of

Coral Coast Barramundi | Cavolo Nero | Vine Ripened Tomatoes |  
Olive Dust | Barra Bacon

*Or*

Wimmera Duck Breast | Kent Pumpkin | Spinach | Caramelised Orange | Jus

*Or*

Southern Downs Eye Fillet | Cauliflower Croquette | Smoked Beets |  
Bitter Greens | Jus

*Or*

Gnocchi | Parmesan Cream | Mushrooms | Spinach | Toasted Pine Nuts

#### Dessert – Choice of

Crème Brûlée | Almond Biscotti | Yuzu | Berries

*Or*

Soft Centred Chocolate Fondant | Chocolate Sauce | Grand Marnier Strawberries |  
Salted Caramel | Double Cream

*Or*

#### Individual Cheese Plate

Woodside Jersey Brie | Adelaide Hills Australia  
Berry's Creek Oak Blue | Gippsland Victoria

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N/V Louis Roederer Collection 242

Rieslingfreak No 3

Shaw + Smith M3 Chardonnay

Nanny Goat Pinot Noir

Henschke 'Five Shillings' Shiraz Mataro

Fortitude Brewing Co Pacer Pale Ale,

Asahi Super Dry, Asahi Soukai 3.5

Stone and Wood Pacific Ale

**\$250 per person**