



RIVERFIRE 2019

— Welcome Canapé —

Choux cheese & bacon with pepper

— Starter —

Summer Vegetable Minestrone (GF)

Vegetable minestrone | poached quail egg | salted caramel walnuts

— Entrée —

Terrine Marco Polo

Chicken & potato terrine | Indian spiced sauce soubise | green salad

*** INTERLUDE FOR FIREWORKS 7-7:30PM ***

— Choice of Mains —

Shiogama-yaki

(Tasmanian Lamb Rack in Sea Salt Crust) (GF)

Cooked in salt crust & grilled

almond cream | crispy coconut | buttered fried taro | boiled vegetables

fresh mango sauce | port wine jus

OR

Choux à la Vapeur (GF)

Pan-fried Red Emperor in rolled cabbage | onion | fungi

sauce vin blanc | potato & lime curd

— Dessert —

Tranche au Chocolat Piores

French-style chocolate sponge | butter ganache | pear compote

raspberry coulis | cream Chantilly

'World Inspired Food'