

# RiverBank Estate Gourmet Boards

Gourmet Boards available Monday to Friday lunch service for tables less than 8 guests.  
As all our produce is prepared freshly, please allow minimum 30 minutes for Gourmet Board preparations.

## White Gourmet Board 65 per guest

Crab, vegetable and sweet-corn spring roll, fresh garden salad with mooli and coriander and harissa Vinaigrette  
**2007 Celebration White – a rich, fruit driven white blend**

Chargrilled milk-fed veal, pumpkin and herb gnocchi, caponata, burnt sage butter, roasted red capsicum rouille  
**2008 Verdelho – aromatic with a fresh, crisp finish**

Grilled fillet of fish, white raisin and caper crust, tempura of oyster, salted cod mash, braised fennel, red wine fumet (C\*)

**2007 Mt Barker Riesling - lime juice aromas and flavour with high acidity**

## Red Gourmet Board 65 per guest

RiverBank cured breseola, quail scotch egg, pickled beets, sesame French toast, sauce gribiche, Cooladerra olive oil (C\*)

**2004 Celebration Red – cherry and spice aromas with a soft finish**

Peppered fillet of beef, barley and chorizo risotto, buttered baby vegetables, thyme jus (C\*)

**2004 Cabernet – soft tannins, dark cherry aromas**

Twice cooked pork belly, celeriac and apple puree, buttered minted peas, seared scallop, confit onion remoulade, cider syrup (C\*)

**2006 Shiraz– dark plum and spices, a full palate with soft tannins**

## Vegetarian Gourmet Board 65 per guest

Confit roma tomato and caramelised red onion jam tart, spiced walnuts, parmesan biscuit, gorgonzola ice cream and fresh basil emulsion

**Jailbird Red – crushed berries and spice with a hint of sweetness**

Pumpkin and herb gnocchi, caponata, burnt sage butter, roasted red capsicum rouille

**2008 Semillon - a full bodied aromatic style**

Pithivier of wild mushroom, ricotta and pinenuts with creamed leeks and spinach, chive beurre blanc (V)

**2004 Celebration Red – cherry and spice aromas with a soft finish**

## Dessert Gourmet Board 35 per guest

Lemon meringue with passionfruit curd, basil marinaded strawberries, black pepper and sesame tuille, strawberry sorbet (C\*)

**Jailbird White – tropical fruit flavours and a hint of sweetness**

Coffee poached pear with iced Baileys parfait, dark chocolate shortbread and a warm ginger foam (C\*)

**Fortified Muscat - a dessert style, with apricots and citrus characters**

Assiette of chocolate desserts – please ask waitperson for today's selection

**Fortified Vintage Shiraz - fruit driven with a warm, mellow lengthy finish**