



## *RiverBank Estate Winery & Restaurant*

### *Champenoise Menu*

#### *Chenin Set Menu*

##### *Entrée -*

*Homemade soup of the day with Irish soda bread (V\*) (C\*)*

*or*

*Pear and walnut salad with Cashel blue cheese, red wine vinaigrette (V) (C)*

##### *Mains -*

*Slow braised pork belly, served on a bed of sautéed green cabbage, with seared scallops, crackling and a soy and ginger glaze (C\*)*

*or*

*Grilled market fish served with caper and parsley mash, smoked salmon ravioli and lemon beurre blanc (C\*)*

##### *Vegetarian option*

*Risotto of wild mushroom, pea and fresh parmesan*

##### *Dessert - choice of one*

*Saffron and honey crème brûlée served with our Chef's homemade honey comb*

*or*

*Homemade Celebration mudcake, garnished with double cream and strawberries*

*- minimum of 10 adult guests*

***\$60.00 per guest***

*Executive Chef - Darren King*  
*July 2011*



## *Verdelho Set Menu*

### *Entrée*

*Taste plate - (shared option)*

*The chef's selection of tasty morsels from the kitchen (C\*) (V)*

### *Mains*

*Beef fillet with potato gratin, prosciutto wrapped green beans and a red wine jus (C\*)*

*or*

*Grilled market fish served with caper and parsley mash, smoked salmon ravioli and lemon beurre blanc (C\*)*

### *Vegetarian option*

*Potato and herb gnocchi pan fried with sautéed spinach and a gorgonzola cream sauce (V)*

### *Dessert - choice of one*

*Traditional bread and butter pudding with crème anglaise, vanilla bean ice cream and a brandy snap*

*Or*

*Homemade Celebration mudcake, served with double cream and strawberries  
- minimum of 10 adult guests this needs to be pre-ordered*

***\$70.00 per guest***

*Executive Chef - Darren King  
July 2011*



## *Semillon Set Menu*

### *Entrée*

*Taste plate - (shared option)*

*The chef's selection of tasty morsels from the kitchen (C\*) (V)*

### *Mains*

*Potato and herb gnocchi pan fried with sautéed spinach and a gorgonzola cream sauce (V)*

*or*

*Beef fillet with potato gratin, prosciutto wrapped green beans and a red wine jus (C\*)*

*or*

*Grilled market fish served with caper and parsley mash, smoked salmon ravioli and lemon beurre blanc (C\*)*

### *Dessert -choice of two*

*Saffron and honey crème brulee served with our Chef's homemade honey comb (C)*

*or*

*Rich chocolate tart served with sour cherries and coconut and kaffir lime sorbet*

*or*

*Selection of premium imported and Australian cheese, dried fruit, homemade fruit bread, crackers (C\*)*

***\$80.00 per guest***

*Executive Chef - Darren King*

*July 2011*

## *RiverBank Estate Group Reservation Terms & Conditions*

- \* *RiverBank Estate requires a set menu option to be selected for guest bookings greater than;  
12 Adult guests Monday to Friday  
8 Adult guests Saturday, Sunday and Public Holidays*
- \* *We regret to advise that we are unable to allow Cake to be brought on to the premises.  
For health & safety reasons, all food must be prepared on the premises.*
- \* *A selection of one Set Menu option is requested per table with the exception of Vegetarian and Coeliac (gluten free) guest requirements.*
- \* *The menu option chosen is required upon providing RiverBank Estate the requested deposit to secure the booking.*
- \* *15% surcharge applies on Public Holidays*
- \* *Deposit to confirm reservation;  
\$100 deposit required to secure reservation for guest numbers 8 to 12.  
\$250 deposit required to secure reservation for guest numbers 12 to 40.  
\$500 deposit required to secure reservation for guest numbers 40 to 60.  
\$1000 deposit required to secure reservation for guest numbers 60 plus.  
Our Restaurant or Functions Managers can advise of venue hire for exclusive use depending on day and time of event.*
- \* *3% surcharge applies to American Express and Diners card payments.*
- \* *Final guest numbers are required 7 days in advance. Payment will be based on numbers 48 hours to the event.*
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