

The Celebration Dinner

You can select either a two or three course Dinner for your special celebration. Simply choose two meals for each course prior to the day, which are served on an alternating basis to your guests. There are additional share platters that can be added for a starter or even as a side to your main meals. Freshly brewed tea, coffee and almond bread are also included as well as bread for each table.

Two course \$70 per person / Three course \$80 per person
Minimum 60 Adult Guests

*Pricing and menu subject to change

ENTRÉES

Rivers signature pumpkin and cashew soup

Salt and pepper calamari served over a fennel, orange and almond salad with a citrus dressing

Three cheese and fresh herb tart with a quince glaze and micro herb salad

Pork belly over potato fondant with a spiced caramel sauce

Caramelised onion, goats cheese and almond ravioli with a creamy pesto sauce

MAIN COURSES

Fresh herbed stuffed chicken galantines served over grilled polenta with a red wine jus

Pressed slow cooked lamb shoulder with a cherry tomato and onion ragu
served with a creamy parmesan mash

Roast chicken over a cauliflower puree with Arancini and a beetroot mayo

Macadamia dukkah crusted Atlantic salmon fillet with coriander pesto
and a Dutch potato salad

Eye fillet of beef with a sweet potato mash, red wine jus, green beans and potato crisps

OPTIONAL MENU ADDITIONS-PER TABLE OF 8

Fresh dips, warm flat bread and corn chips \$30

Graze platter with semi dried tomatoes, marinated feta, basil pesto and mixed olives
Served with crackers and flat bread \$35

Country wedges with sour cream \$20

DESSERTS

Kaffir lime panna cotta with poached strawberries & coconut tuille

Caramel, walnut & chocolate tart with bitter chocolate sauce & double cream

Lemon meringue pie parfait with homemade lemon curd, lemon cream cheese filling,
vanilla bean ice cream & caramelised meringue

Sticky date & orange pudding with a silky butterscotch sauce and double cream

OPTIONAL MENU ADDITIONS-PER TABLE OF 8

Fresh cut fruits & chocolate fondue plate \$35

Cheese, lavoche, dried fruit & nuts \$55

Filtered Coffee & Tea Served with Almond Bread