

RIVERBANK

— ESTATE —

A La Carte Group Lunch Menu (12-29 pax)

To Start

- House baked sourdough, butter, balsamic, olive oil **3pp**
Garlic & herb bread (4 slices) **12**
Oysters natural, lemon wedge (each) **3**
Oysters Kilpatrick, bacon spiced sauce (each) **3.5**
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Entrée

- Seared sesame crusted salmon, watercress and witlof salad, red pepper aioli (GF, DF) **19**
Best paired with Rebellious Tempranillo 2017
- Pork cheek napoletana ragout cigars, chilli jam, salad (3 per serving) **22**
Best paired with Rebellious Vermentino 2018
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Main

- Baked pumpkin, corn & pea fricassee, whipped goat cheese (V, VO) **29**
Best paired with Rebellious Rosé 2018
- Market fish, creamy cous cous, garlic prawns, gremolata **39**
Best paired with Rebellious Chenin Blanc 2018
- Slow cooked rump cap on, Muscat jus, eggplant, pumpkin, asparagus (Medium) (GF, DF) **36**
Best paired with On The Run Cabernet Merlot 2018
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Sides

- Tomato salad with sumac, Persian feta and mint **10**
Shoe string fries, house made aioli **10**
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Dessert

- Apple Tatin **14**
Stewed granny smith apples, crystalized puff pastry, cranberries, gingerbread, walnut served with rum and raisin gelato
- Crema Catalana **15**
Madagascar vanilla bean and brandy custard with a delicate sponge served with charred apricot, choco pops and citrus infused creme fraiche
- Affogato **16**
Vanilla ice cream with a shot of coffee, house made biscotti, and your choice of Pedro Ximenez, Liqueur Muscat or Tawny Port 30ml
Without fortified **10**

Ask our staff for our Vegan Friendly menu or Winter Warmers menu

Food Allergy Disclaimer

V – Vegetarian / GF – Gluten Free / DF – Dairy Free / VO – Vegan Option Available

Please note that our products either contain or are in kitchens which contain/use the allergens of wheat (gluten), seafood, soymilk and other dairy products, tree nuts, egg, sulphite preservatives and peanuts. RiverBank Estate cannot guarantee that any products served on the premises are 100% free of allergens

