

The RUDOLF MENU

2 COURSE SET MENU

\$75 per person

*It is our pleasure to accommodate any special dietary requests.
(suitable for groups of 9 or more)*

This menu includes complimentary Vinnies sour dough bread served with salted butter and River Estate extra virgin olive oil, a frozen granita refresher served after the starter and complimentary sides of vegetables with your main course.

warm house-baked sour dough bread rolls, river estate extra virgin olive oil

to start

horror tomato & goats cheese tart

buttered puff pastry, warm olive dressing (v)

or

cured duck breast

rugy grapefruit, fresh raisin, red endive, chilli sauce

or

poached sea scallop wonton

sweet pea mousseline, ginger vermouth veloute

refresher of frozen organic lemon granita

to follow

aged angus eye fillet of beef

beetroot puree, field mushrooms, ilam hardy potatoes

or

market fish & fresh water crayfish

fennel, squid ink pasta, savoy cabbage, koura juices

or

free range turkey & cranberries

spinach, endive, jamon crumble, pedro ximenez sauce

potato mash & rosemary oil

green beans & toasted macadamia nut butter

coffee & tea

Please note - cheese and dessert selections are available