



Riverfire 2026

\$350 PER PERSON

CANAPES

Wagyu Tartare Tartlet | Smoked Bone Marrow | Egg Yolk | Truffle Mayo
King Prawn Roll | Chive | Yuzu | Espelette Pepper (A)
Duck Liver Parfait | Fried Brioche | Port Jelly
Jamon Croquette | Capsicum Vinegar Gel

FIRST

Moreton Bay Lobster (A)
Scallop filled Zucchini Flower | Squid Ink Linguini | Lobster Foam | Caviar (A)

SECOND

Bannockburn Free Range Chicken
Truffle Mousse | Chestnut Mushroom | Pancetta Granola | Sweetcorn

THIRD *(Choice of)*

Lamb of Tasmania
Cutlet | Glazed Belly | Shoulder Roulade | New Season Peas | Asparagus
OR
John Dory (A)
Jerusalem Artichoke | Baby Leek | Capers | Clam Sauce (I)

DESSERT

Passionfruit Curd Tart
White Chocolate Namelaka | Black Sesame Tuille | Torched Meringue

PRESTIGE 3.5 HOUR BEVERAGE PACKAGE

Cocktail on Arrival
Taittinger Brut Champagne
Stargazer Single Vineyard Riesling
Ashton Hills 'Piccadilly Valley' Chardonnay
Minuty M de Minuty Rosé
Burton McMahan 'Syme' Pinot Noir
Neldner Road Barossa & Eden Shiraz
Stone & Wood Pacific Ale
Asahi Super Dry
Asahi Soukai 3.5
Asahi Super Dry
Aether Brewing Ginger Beer

Seafood Origins (A) Australian (I) Imported (M) Mixed | (GF) Gluten Free | (N) Nut

Seasonal changes may apply and prices are subject to change. One invoice per table applies.

Please inform our team of any dietary requirements or allergies when ordering. While we take great care in accommodating dietary needs, all food is prepared in a kitchen that handles nuts, seafood, shellfish, sesame, dairy and gluten-containing products.

We cannot guarantee any dish is completely free from allergens.