



MORRISONS

Riverview Winery & Restaurant

2 COURSE \$45 PER PERSON

3 COURSE \$63 PER PERSON

ENTRÉE

CAULIFLOWER FRITTERS WITH CORN GRITZ, WHITE PUDDING, PEPPER CARAMEL SAUCE

SALT & PEPPER CALAMARI, COUS COUS, ORANGE & ALMOND SALSA, SUMAC YOGHURT

FOREST MUSHROOMS, PANKO CRUMB, MANCHEGO CHEESE & DEVIL SAUCE **

KANGAROO RAGU, SEMOLINA DUMPLINGS, MUSTARD FRUITS, PECORINO

MAINS

CHICKEN BREAST FILLET, KIPFLER POTATO, CREAMED LEEK, TEXTURES OF TOMATO, LEAVES

BEER BATTERED FRESH FLAKE FILLET, CHIPS, CABBAGE SLAW, LEMON & TARTARE**

SLOW COOKED LAMB, GREENS, ROASTED CHATS, TOMATO GRAVY, PERSIMMON JAM

ARTISIAN PASTA, PUMPKIN PUREE, EGGPLANT PICKLE, WALNUT GREMOLATA,
PECORINO & EXTRA VIRGIN OLIVE OIL

DESSERTS

LINDT CHOCOLATE BROWNIE W HAZELNUTS & JAFFA CREAM, HONEYCOMB

MINI MERINGUE, PASSIONFRUIT CURD & MACERATED BERRIES

DR MARTY'S CRUMPET, PUMPKIN & HONEY CURD, SALTED MACADAMIA ICE CREAM &
TOASTED MARSHMELLOW

TRIPLE CREAM BRIE, CARAMELISED FIG, QUINCE MARMALADE, CRACKERS**

* DENOTES GLUTEN FREE

** DENOTES CAN BE GLUTEN FREE

SAMPLE MENU ONLY