

RIVERFIRE 2018

ILLUMINATE PACKAGE

\$249 PER PERSON

**THIS PACKAGE WILL GIVE YOU AMAZING RIVER SIDE VIEWS
TABLE IS YOURS FROM 6PM - 9PM**

Champagne & oysters

SMALLS

Raw fish, paw paw, red onion, chilli & ginger (gf, df)

Tiger prawns, chilli mayo & flat bread (df)

Chicken liver parfait, berries, seeds & skins (n)

MAINS

Moreton Bay bugs, charred cavolo nero & XO butter (gf)

Lamb shoulder, pea, zucchini, squash, red onion, mint & lemon dressing (gf, df)

Roasted garlic & rosemary potatoes (gf, v)

DESSERTS - ALTERNATE DROP

Sea salt meringue, berries, yoghurt ice cream, lemon curd & macadamia crunch (gf, v)

Chocolate parfait, almond crumb, pickled blueberries, matcha (n)

VEGETARIAN OPTIONS AVAILABLE ONLY BY ADVANCE REQUEST

BEVERAGE PACKAGE

Still & sparkling water

Swooping Magpie Cocktail - Gin, pineapple skin tea, Aperol, simple syrup & fresh lime

Veuve Clicquot, Reims, NV

Riot Wine Co, Grenache/Sangiovese, McLaren Vale, SA, 2017

Hunky Dory, Sauvignon Blanc, Marlborough, NZ, 2017

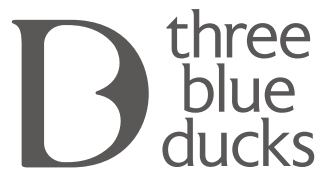
Phillip Shaw No: 17, Merlot Cabernet Franc, Orange, NSW, 2015

Stone & Wood 'Jasper Ale' 4.7% Byron Bay, NSW

Stomping Ground 'Laneway' Lager 4.7% Collingwood VIC

Fortitude 'Pacer' Pale Ale 2.8% Eagle Heights QLD

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts
Please advise of dietary requirements at least 7 days prior to your booking.
Final numbers are finalised on booking.
Vintages are subject to change.



RIVERFIRE 2018

AMPLIFY PACKAGE

\$399 PER PERSON

**THIS PACKAGE WILL GUARANTEE YOU BALCONY OR WINDOW SEATING
TABLE IS YOURS FROM 6PM - 9PM**

Champagne & oysters

SMALLS

Raw fish, paw paw, red onion, chilli & ginger (gf, df)

Tiger prawns, chilli mayo & flat bread (df)

Chicken liver parfait, berries, seeds & skins (n)

MAINS

Moreton Bay bugs, charred cavolo nero & XO butter (gf)

Lamb shoulder, pea, zucchini, squash, red onion, mint & lemon dressing (gf, df)

Roasted garlic & rosemary potatoes (gf, v)

DESSERTS - ALTERNATE DROP

Sea salt meringue, berries, yoghurt ice cream, lemon curd & macadamia crunch (gf, v)

Chocolate parfait, almond crumb, pickled blueberries, matcha (n)

VEGETARIAN OPTIONS AVAILABLE ONLY BY ADVANCE REQUEST

BEVERAGE PACKAGE

Still & sparkling water

Earl Greyoni Cocktail - Earl grey infused gin, mandarin soaked campari & wild rose vermouth

Dom Pérignon, Reims, 2009

Bass Phillip Rosè, Pinot Noir, Mornington Peninsula, VIC, 2017

Pikes Traditionale, Riesling, Clare Valley, SA, 2017

Balnaves, Cabernet Sauvignon, Coonawarra, SA, 2012

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