

RIVERFIRE MENU

\$250 per person | includes 2hr beverage package

SNACKS

Wood roasted Hervey Bay scallops, miso butter, fingerlime

Chicken liver parfait, Davidson's plum jam, bird seed mix and sourdough

ENTRÉE (SELECT ONE)

Burrata, smoked beetroot, blood orange, radicchio, beet crumb (gf, v, n)

Raw kingfish, crème fraiche, shaved beetroot, cucumber, horseradish, chives (gf)

Beef tartare, spiced carrot, chives, Marky's special sauce, sesame seeds, seaweed brik pastry (df)

MID-COURSE (SELECT ONE)

Chargrilled Moreton Bay bugs, nduja xo sauce, charred greens, lime (gf, df)

Harissa glazed pumpkin, turmeric cashew cream, kale & bird seed mix (gf, df, vg, n)

MAINS (SELECT ONE)

Wood roasted potato gnocchi, Jerusalem artichoke, smoked parsnip puree, leeks, hazelnuts and black truffle (v, n)

Crispy skin coral trout, burnt eggplant puree, pickled mussels, smoked corn, cucumber, tomato, pickled chilli (gf, df)

Roasted half lamb rack, caponata, bagna cauda, basil, lamb sauce (gf, df)

SIDES (TO SHARE)

Roasted garlic & rosemary potatoes, parmesan & truffle (gf, v)

Bitter winter leaf salad, shaved fennel, citrus dressing (gf, df, vg)

DESSERT (SELECT ONE)

Salted chocolate delice, white chocolate & yoghurt, cumquat, chocolate crack (v)

Davidson's plum & coconut custard, poached rhubarb, almond praline (gf, df, vg, n)

Marky's tiramisu, Brookie's Mac liqueur, coffee soaked savoiardi biscuit, whipped mascarpone, dark chocolate shavings (v)

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.
Bookings are essential and prepayment is required. Booking fees apply.

VEGAN RIVERFIRE MENU

\$210 per person | includes 2hr beverage package

SNACKS

Smashed pea, salsa verde, lemon myrtle, buckwheat tart (gf, df, vg)

Quinoa cracker, macadamia cheese, pickled cumquat, sumac (gf, v)

ENTRÉE

Smoked beetroot & blood orange salad, radicchio, beet crumb (gf, df, n, vg)

MID-COURSE

Harissa glazed pumpkin, turmeric cashew cream, kale & bird seed mix (gf, df, vg, n)

MAIN

Wood roasted Jerusalem artichoke, celeriac & black garlic puree, leeks, hazelnuts & black truffle (gf, df, vg, n)

SIDES (TO SHARE)

Roasted garlic & rosemary potatoes & truffle (gf, df, vg)

Bitter winter leaf salad, shaved fennel, citrus dressing (gf, df, vg)

DESSERT

Davidson's plum & coconut custard, poached rhubarb, almond praline (gf, df, vg, n)

TEENS RIVERFIRE MENU

\$120 per person

ENTRÉE (SELECT ONE)

Burrata, smoked beetroot, blood orange, radicchio, beet crumb (gf, v, n)

Raw kingfish, crème fraiche, shaved beetroot, cucumber, horseradish, chives (gf)

Beef tartare, spiced carrot, chives, Marky's special sauce, sesame seeds, seaweed brik pastry (df)

MAINS (SELECT ONE)

Wood roasted potato gnocchi, Jerusalem artichoke, smoked parsnip puree, leeks, hazelnuts and black truffle (v, n)

Crispy skin coral trout, burnt eggplant puree, pickled mussels, smoked corn, cucumber, tomato, pickled chilli (gf, df)

Roasted half lamb rack, caponata, bagna cauda, basil, lamb sauce (gf, df)

SIDES (TO SHARE)

Roasted garlic & rosemary potatoes, parmesan & truffle (gf, v)

Bitter winter leaf salad, shaved fennel, citrus dressing (gf, df, vg)

DESSERT (SELECT ONE)

Salted chocolate delice, white chocolate & yoghurt, cumquat, chocolate crack (v)

Davidson's plum & coconut custard, poached rhubarb, almond praline (gf, df, vg, n)

Marky's tiramisu, Brookie's Mac liqueur, coffee soaked savoiardi biscuit, whipped mascarpone, dark chocolate shavings (v)

KIDS RIVERFIRE MENU

\$65 per person

ENTRÉE

Chilled prawns, Duck's cocktail sauce, lemon (gf, df)

MAINS (CHOOSE ONE)

Spaghetti, Napoli sauce, roasted cherry tomatoes, parmesan cheese (v)

Grilled fish, kipfler potatoes, broccolini (gf, df)

Lamb chop, roasted potatoes & vegetables (gf, df)

DESSERT (CHOOSE ONE)

Warm chocolate brownie, vanilla ice cream (v, n)

Mini meringue & berries (gf, v)