

SERVICE MANUAL

\$80 BANQUET

Fish n chip tartare, miso dressing

Snapper crudo, tomato, fennel, lemon quinoa

Beef carpaccio, soy vinegar, brioche croutons

Chicken liver parfait, fruit, pickles

Chorizo corn dog, dijon mayo

Crispy pork knuckle w/ soy mustard, pickled apple

Iceberg salad w/ herb and blue cheese vinegar

Grilled mushrooms w/ sweet sherry garlic

Truffled mash

Banana split, honey comb foam

SERVICE MANUAL

\$90 BANQUET

Smokey soy truffle Oysters

Fish 'n chip tartare, miso dressing

Kingfish sashimi, white soy, pork dust

Beef carpaccio, soy vinegar

Chicken liver parfait, fruit, pickles

Spinach ricotta ravioli w/ burnt sage butter

Slow cooked lamb shoulder

Eggplant miso gratin

Iceberg salad w/ herb and blue cheese vinegar

Chocolate mousse, praline ganache, marscapone

SERVICE MANUAL

\$100 BANQUET

Smokey soy truffle Oysters

Fish 'n chip tartare, miso dressing

Tuna Tataki pickled garlic, horseradish

Chicken liver parfait, fruit, pickles

Spinach ricotta ravioli w/ burnt sage butter

Seared scallop, garlic butter, pickled apple

Mussels, clams, chickpeas n cider

800gm dry-aged Riverine ribeye, bearnaise

Iceberg salad w/ herb and blue cheese vinegar

Truffled mash

Riley St Dessert Platter

