

## RiverBank Estate Winery and Restaurant Father's Day Breakfast Set Menu

Sunday 5<sup>th</sup> of September 2010

### *Upon arrival:*

Freshly baked pastries and croissants

Fresh fruits platters

### *Followed by:*

Full breakfast of grilled bacon, chipolata, tomato, hash brown,  
field mushroom, baked beans, scrambled eggs with sourdough toast

*or*

Traditional eggs benedict with sauté spinach, smoked ham or  
smoked salmon and classic hollandaise sauce

*or*

Frittata of asparagus, mozzarella and glazed cherry tomato,  
red onion jam and basil, parmesan and roquette salad

*or*

Vanilla crepes with stewed apple and cinnamon and maple ice cream

*or*

French toast brioche with mixed berry compote, honey and double cream

**\$35 per guest**

*Executive Chef – Frederiek Kirby*



## RiverBank Estate Winery and Restaurant Father's Day Children's Breakfast Menu

Sunday 5<sup>th</sup> of September 2010

### *Upon arrival:*

Freshly baked pastries and croissants

Fresh fruits platters

### *Followed by:*

Mini RiverBank Estate Breakfast chipolata sausage,  
hash brown, baked beans and scrambled eggs with toast

*or*

Vanilla crepes with maple syrup

### *Served with:*

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Child's orange or apple juice

**\$20 per child aged 3 -12 years of age**

*Executive Chef – Frederick Kirby*

## RiverBank Estate Winery and Restaurant

### Father's Day Lunch Menu

Sunday 5<sup>th</sup> September 2010

#### Entrée

Homemade soup of the day with Irish soda bread (V\*) (C\*)

*or*

Confit roma tomato and caramelised red onion jam tart, spiced walnuts, parmesan biscuit, gorgonzola ice cream and fresh basil emulsion (V)

*or*

RiverBank Estate cured brisaola, quail scotch egg, pickled beets, sesame french toast, sauce gribiche, Cooladerra olive oil

*or*

Crab, vegetable and sweet-corn spring roll, fresh garden salad with mooli and coriander and harissa vinaigrette



## Main

Roast loin of pork with sage and dried fruit stuffing, honey glazed apples, cream cabbage and red wine sauce

*or*

Peppered fillet of beef, barley and chorizo risotto, buttered baby vegetables, thyme jus

*or*

Grilled fillet of fish, white raisin and caper crust, tempura of oyster, salted cod mash, braised fennel, red wine fumet

*or*

Pithivier of wild mushroom, ricotta and pine nuts with creamed leeks and spinach, chive beurre blanc (V)

## Dessert

Warm chocolate fondant, crunchy brandy snap, white chocolate ice-cream, toffee sauce

*or*

Lemon meringue with passionfruit curd, basil marinated strawberries, black pepper and sesame tuille, strawberry sorbet (C\*)

*or*

Rhubarb, apple and pear crumble served with cinnamon ice-cream

*or*

Selection of premium and Australian cheese, dried fruit, homemade fruit bread, crackers

## \$70 per guest

(V) Vegetarian (V\*) Vegetarian optional (C) Cozliac (C\*) Cozliac optional

**Executive Chef – Frederick Kirby**



## Father's Day Children's Lunch Menu

Sunday 5<sup>th</sup> of September 2010

### Mains

Grilled mini fillet of beef with creamy mash, buttered peas & gravy

*or*

Penne bolognese topped with parmesan cheese  
and drizzled with olive oil

*or*

Homemade ham and pineapple pizza with mozzarella  
served with shoestring fries and house salad.

*or*

Grilled fish served with shoestring fries and house salad

### Dessert

Vanilla ice-cream served with dark chocolate sauce  
and mixed berry compote

*or*

Fresh fruit salad

*or*

Chocolate brownie with caramel topping and whipped cream

### Drinks

A glass of 100% unsweetened orange or apple juice

*or*

A glass of coca-cola or lemonade

**\$30 per child**

Children aged 3 – 12 years of age