

SERVICE MANUAL

\$75 TASTING MENU

Oysters, apple granita, white soy

Cured salmon sashimi, bacon cream, ponzu

Beef carpaccio, horseradish cream, chive, soy vinegar

Chicken liver parfait, fruit, pickles, sourdough

Chorizo corn dog, dijon mayo

Slow cooked lamb shoulder, dijon gremolata

Spring green salad, chive, wakame

Truffled mash

Riley St dessert platter



SERVICE MANUAL

\$80 BANQUET

Smokey soy truffle oysters

Fish n chip tartare, miso dressing

Kingfish crudo, sweet n sour onions, garlic chips

Chorizo corn dog, dijon mayo

Beef carpaccio, horseradish cream, chive, soy vinegar

Grilled king prawn, chilli garlic butter

Crispy pork knuckle, soy mustard, pickled apple

Spring green salad, chive, wakame

Truffled mash

Riley St dessert platter

SERVICE MANUAL

\$90 BANQUET

Smokey soy truffle oysters

Kingfish crudo, sweet n sour onions, garlic chips

Fish 'n chip tartare, miso dressing

Chicken liver parfait, fruit, pickles, sourdough

Wagyu beef gyoza, mustard vinegar, shallot n shiso

Chorizo corn dog, dijon mayo

Slow cooked lamb shoulder

Grilled broccolini, balsamic, chilli, ricotta

Truffled Mash

Riley St dessert platter

SERVICE MANUAL

\$100 BANQUET

Smokey soy truffle oysters

Scallop carpaccio, jalapeno jelly, pickled apple

Beef carpaccio, horseradish cream, chive, soy vinegar

Roast pepper burrata, fried bread

Grilled king prawn, chilli garlic butter

Wagyu beef gyoza, mustard vinegar, shallot n shiso

800gm dry-aged Riverine ribeye, bearnaise

Grilled broccolini, balsamic, chilli, ricotta

Truffled mash

Riley St dessert platter

