



Riverfire 2025

Canapés

Lobster Salad | Fried Brioche | Finger Lime
Smokey Bay Oysters | Smoked Crème Fraiche | Yuzu | Cucumber
Beetroot Cornette | Chicken Liver Parfait | Fried Chicken Crumb
Peking Duck | Crispy Wonton | Hoisin Sesame
Steak Tartare | Egg Yolk | Truffle Mayo | Flaky Pastry
Manchego Croquette | Romesco

First

Ora King Salmon Tartare | Fragrant Mud Crab | Tasmanian Wasabi |
Smoked Soy | Yuzu Kosho

Second

Wollemi Dry Age Duck | Celeriac | Beetroot | Blackberry | Foie Gras Sauce

Third - choice of

Coral Trout | White Asparagus | New Season Peas | Saffron Butter

Or

Riverina Black Angus Beef Short Rib | Smoked Potato | Chimichurri |
Shiitake | Dried Shallot

Fourth

Valrhona Hazelnut Crèmeux | Dark Chocolate | Coffee Cream | Coco Nib |
Condensed Milk Ice Cream

Prestige Four Hour Beverage Package

Taittinger Brut Champagne
Stargazer Single Vineyard Riesling
Wirra Wirra Yandra Single Vineyard Chardonnay
Minuty M de Minuty Rosé
Giant Steps Yarra Valley Pinot
Henschke Keyneton Euphonium Shiraz Cabernet Merlot
Stone & Wood Pacific Ale, Moo Brew Pilsner, Asahi Soukai 3.5
Jacaranda – Ink Gin | Citrus | Mint | Raspberry
Tommy's Margarita – Patron Silver | Agave | Lime

\$320 per person