

RIVER.

AT CROOKED RIVER ESTATE

GROUP FEED ME

\$89 PER PERSON
(Designed to share)

ON ARRIVAL

Pizzetta, confit garlic & herb butter (gfo/nf)

ENTRÉE

River spiced lamb backstrap, quinoa, labna, pomegranate, olive oil (gf/df/nf)

Atlantic smoked salmon, horseradish aioli, pink peppercorns, lemon pearls (gf/df/nf/A)

MAIN

Saltwater barramundi fillet, beurre noisette, radishes, Davison's plum dust (gf/nf/A)

Southern Highlands Angus eye fillet, Café de Paris butter, seasoned greens, estate jus (gf/dfo/nf)

SIDES

Hand picked green beans, truffle oil, almonds, smoked salt (gf/nfo)

Wild rocket salad, sundried tomatoes, shaved pear, parmesan, pine nuts, balsamic dressing (df/gf/nfo)

Dessert menus can be provided on the day and ordered individually as per menu pricing

Vegetarians & vegans can be catered to individually. Please advise 1 week prior to your booking date

Group Booking Menu

Compulsory for all groups of 11 adults or more

(Midweek for groups exceeding 15 adults)

Children order from children's menu on the day

Please advise our waitstaff of any dietary requirements or food allergies

Menu Subject to Change | Seafood origin: all seafood on this menu is Australian

1.5% Card transaction fee applies | Sunday and Public Holiday surcharge applies

