

Sit Down Luncheon

This two or three course luncheon features a selection of café inspired dishes. Your selection of two meals in each course are chosen prior to the day and are then served on an alternating basis to your guests. There are also additional share platters that can be added for a starter or even as a side to your main meals. Freshly brewed tea and coffee is included, as well as bread for each table.

The Loft - Minimum 25 adult guests - \$45 two courses/ \$60 three courses
The Gallery - Minimum 50 adult guests - \$45 two courses/\$60 three courses
***Pricing and menu subject to change**

ENTREES

Pumpkin and cashew soup with a cheese and chive damper bread

Home baked three cheese tart with an apple, walnut and celery salad and quince glaze

Grazing plate with olives, semi dried tomatoes, goat's cheese, dips and warm flat bread

MAINS

Individual house made cottage pie served with a garden salad and our own chutney – choose one variety :
 Chicken, white wine and herb/ Beef red wine and mushroom / Beef stroganoff / Lamb shank
 and vegetable

Crispy panko crumbed Salmon patties with a lemon and dill mayo and fresh garden slaw

Chicken Caesar salad with cos lettuce, bacon, garlic croutons and grana parmesan in a
 traditional Caesar dressing, topped with a poached egg

Pumpkin, pinenut and basil Arancini topped with a creamy white wine and pesto sauce with a rocket salad

Sourdough and pepper crumbed chicken over a roast beetroot, caramelised walnut and goat's cheese salad

Spinach and ricotta cannelloni baked in a tomato Napoli sauce, topped with melted cheese
 and served with a side garden salad

DESSERTS

Classic passionfruit sponge - a Rivers favourite!

Vanilla and strawberry pavlova roulade with berry coulis and a scoop of ice cream

Baileys and chocolate cheesecake drizzled with fudge sauce

Raspberry mousse meringue cake served with raspberry coulis

Lemon tart with vanilla ice cream

OPTIONAL MENU ADDITIONS-PER TABLE OF 8

Fresh dips, warm flat bread and corn chips \$30

Country wedges with sour cream \$20 / Sweet potato wedges with garlic mayo \$25

Graze platter with semi dried tomatoes, marinated feta, basil pesto and
 mixed olives. Served with crackers and flatbread \$35