



2 GLASSES OF WINE +  
2 COURSE LUNCH SET MENU

\$55 pp

Reservation is Mandatory  
Must mention the SET MENU  
Available on WED, THU & SAT only



## CHOOSE 1 GLASS OF WHITE WINE

SCHIEFERKOPF - RIESLING - GERMANY  
OSTLER - PINOT GRIS - NEW ZEALAND  
CHÂTEAU DES FERRAGES - (ORGANIC) - VERMENTINO - FRANCE  
OSTLER - PINOT GRIS - NEW ZEALAND  
MATAKANA - SAUVIGNON BLANC - NEW ZEALAND  
DOMAINE TOURNON - (ORGANIC) - CHARDONNAY - AUSTRALIA

## CHOOSE 1 ENTRÉE

### 4 ROCK OYSTERS

with sweet chardonnay, eschallot mignonette

### GARLIC BREAD

with cheese

### FRENCH ONION SOUP

with crouton, gruyere cheese

### COCONUT PRAWN

with mango salad, toasted coconut flakes, mango coulis, sweet chilli vinaigrette

## CHOOSE 1 GLASS OF RED WINE

OSTLER - PINOT NOIR - NEW ZEALAND  
TRENEL FLURIE - GAMAY - FRANCE  
DOMAINE TOURNON - SHAYS (ORGANIC) - SHIRAZ - AUSTRALIA  
M.CHAPOUTIER BELLERUCHE - FRANCE  
ELEIVERA TINTO DOURO - TOURIGA NACIONAL - PORTUGAL  
XANDU - CABERNET SAUVIGNON - AUSTRALIA  
DOMINIO DEL SOTO - (ORGANIC) - TEMPRANILLO - SPAIN

## CHOOSE 1 MAIN

### BAKED BRIE FONDUE

with wild honney, half baguette and fruit

### MARKET FISH

with apple fennel veloute, caramelised fennel, pepper puree, apple chips

### DUCK LEG CONFIT

with roasted beetroot salad, couscous, beetroot jus

### RIVERINE MB 2+ SIRLOIN (250G)

with pomme puree, asparagus, piquillo, cepe jus

### BUTTERNUT PUMPKIN, GOAT CHEESE RAVIOLI

with roast pumkin, parmesan cheese, sage & pine net beurre noisette