

RIVERFIRE 2026

BANQUET MENU | \$185PP

champagne on arrival

OYSTERS (2)

coffin bay oysters + cava mignonette - GF, DF, A

BRIOCHE

toasted brioche + black garlic butter - V

TARAMASALATA

whipped cod roe dip + red caviar - GF, DF, M

TIGER PRAWN

butterflied qld tiger prawn roasted in tarragon lemon butter - GF, A

LAMB KOFTA

housemade lamb kofta, dill yoghurt, sumac onion + chive oil - GF

STRIPLOIN

250g diamantina classic mb3+ sirloin + café paris butter - GF, DFO

SPANNER CRAB LASAGNA

creamy béchamel, prawn bisque + parmesan - A

DUCK FAT POTATO

tossed in chopped herbs + jamon crumb - GF

MIXED LEAF SALAD

tossed in cava + dijon dressing - GF, VE

LOUKOUMADES

fried greek honey doughnuts + caramel - V

INCLUDED DRINKS

HOUSE WINE + TAP BEER

COCKTAILS

aperol spritz

sunset sangria

lychee margarita

NON-ALCOHOLIC

peroni 0.0% lager

soft drinks

