

RICKYS

YOUR EVENT AT RICKYS RIVER BAR
+ RESTAURANT



REDUCED GROUP A LA CARTE MENU

For group numbers of **16 guests to 40 guests** who book non-exclusively or outside canopy area.

2 course menu **\$75 per person** / 3 course menu **\$95 per person** / 4 course menu **\$110 per person**

Guests will have a choice from the below four dishes per course on the day of your event.

CANAPES COURSE

(served cocktail style)

Pea and parmesan croquettes smoked aioli
Roasted beetroot and goats curd tartlets
Kilcoy beef tartare, cured yolk, crispy onion, potato
Local sea scallop tartare, potato crisp, yuzu kosho, avocado

SNACKS COURSE

(served at the table)

Fried three cheese stuffed olives, chives, aioli
School prawns, black sesame & bonito, chive mayonnaise
Grilled sheeps milk halloumi, zucchini piccalilli & basil
Wagyu bresaola, 12month aged manchego, pickled chilli

BREAD *included in menu price*

'Tanglewood' organic sourdough, butter, smoked salt

ENTRÉE COURSE

Chilled Mooloolaba prawns, charred pickled cos, yuzu mayo, puffed buckwheat, tomato gel
Seared yellow fin tuna, spring onion puree, pickled cucumber, charred green chili oil
Slow cooked beef short rib, honey, pistachio dhukka, coriander, pickled shallot
Maravista Farm spring vegetables, ricotta salata, toasted seeds, buttermilk

MAIN COURSE

Local white fish, cauliflower & almond puree, honey fennel, pipi escabeche, puffed quinoa
Free range duck breast, roasted apple puree, baked kohlrabi, shiitake
Cape Grim pasture-fed eye fillet, confit potato, charred onions, green peppercorn, red wine
Orecchiette, rocket pesto, rye, whey poached onions, eggplant, whipped ricotta, cured duck egg

SIDES OPTION

(add \$5pp to menu price)

Selection of green leaves, herb vinaigrette
Roasted Maravista Farm carrots, smoked labna, pistachio dhukka

DESSERT COURSE

Poached rhubarb, strawberry mascarpone, ginger biscuit, lemon verbena
Queensland mango, black sesame meringue, yuzu jelly, coconut sorbet
Soft caramel chocolate, banana ice cream, peanut butter & honeycomb crumb
Cheese selection, muscatels, fruit loaf, quince

Prices are inclusive of GST. A 17% surcharge applies on Public Holidays.

Sample menu subject to change.

GROUP MENU FOR FULL RESTAURANT USE

For group numbers who book the full restaurant that includes Rickys bar and outside canopy area.

3 course menu **\$100 per person** / 4 course menu **\$115 per person**

Guests will have a choice from four dishes per course on the day of your event.

We will require pre-selection of your chosen four dishes one month prior.

CANAPÉS COURSE

Pea and parmesan croquettes with chipotle aioli
Spanish olives, three cheese, aioli
Kilkoy beef tartare, cured yolk, crispy onion, potato
House cured Petuna ocean trout, crème fraiche, yuzu gel
Chilled zucchini and basil gazpacho, buffalo curd
Taleggio and parmesan arancini, roasted tomato aioli
Buckwheat polenta, pickled mushrooms, hazelnut, pecorino
Roasted beetroot and goats curd tartlets
Spanner crab rilette, squid ink cracker, coriander
Duck liver parfait, quince jelly, pickled guindilla
Mooloolaba yellow fin tuna ceviche, grilled corn, avocado

ENTRÉE COURSE

Wood fired Mooloolaba prawn, burnt lime butter, coriander, chili sauce
Roasted seasonal vegetable salad, goats cheese, puffed grains, pickled onion
Salad of buffalo mozzarella, Noosa red tomatoes, basil and green olives
BBQ quail, jamon serrano, pickled grapes, artichoke puree
Hervey Bay scallops, black garlic, rye crumb
BBQ flank steak, romesco, crispy onions
Slow cooked free-range pork belly, roasted cauliflower, whipped garlic, morcilla
Moreton Bay bug tagliatelle, saffron cream, chervil, zucchini
Chargrilled local baby octopus, smoked tomato vinaigrette, hazelnut tarator, parsley

MAIN COURSE

Grilled market fish, almond puree, charred cucumber, artichoke, spring onion relish
Roasted duck breast, salt baked beetroot, braised lentils, pancetta
Grass fed eye fillet, mustard seed potato mash, watercress, red wine jus
Slow cooked pork collar, charred seasonal greens, roasted garlic, wood fired kipflers
Roasted lamb rump, carrot puree, honey baked fennel, quinoa cracker, mustard
Caserecce pasta, roasted eggplant, house made ricotta, almond pangrattato, zucchini flower, brown butter
Coral Coast barramundi, harissa potatoes, cauliflower puree, Ligurian olives
Confit organic chicken leg, smoked mash, grilled radicchio, jus gras, lardons

Additional side dishes are available, please ask for seasonal options at \$2.50 per side, per person

DESSERT COURSE

Milk chocolate mousse, espresso jelly, cocoa nib crunch, honeycomb
Queensland Strawberries, ginger biscuit, mascarpone, lemon verbena
Passionfruit curd, sable, torched meringue, yuzu, crème fraiche
Baked cheesecake mousse, lemon curd, macadamia, honey
*White chocolate parfait, caramel crisp, almond, mandarin sorbet
Flourless chocolate fudge cake, chocolate cremeux, beetroot marshmallow
*Artisan Cheese selection, lavosh cracker, muscatels

Desserts are available petit four sized, served roving, excluding those marked *

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Sample menu subject to change.

RICKYS BEVERAGE PACKAGES

All beverage packages include soft drinks and juice.

Package pricing are based on the duration of your event.

Sparkling water can be added to any beverage package for \$5 pp.

Hugo Spritz or Aperol Spritz can be added to any beverage package and served during arrival drinks for \$10 pp.

Beverages can also be charged on an 'on consumption basis'.

RIVER BAR PACKAGE \$75 PER PERSON (OR \$55 PER PERSON - 3 HOURS)

SPARKLING: Paul Louis Blanc de Blancs, Loire Valley FR

WHITE: Mike Press Sauvignon Blanc, Adelaide Hills SA

Riposte 'The Stiletto' Pinot Gris, Adelaide Hills SA

RED: Momo Pinot Noir, Marlborough NZ

Mike Press Shiraz, Adelaide Hills SA

BEER: Choose 2 full strength beer & 1 mid strength/light beer

HORIZON PACKAGE \$95 PER PERSON

SPARKLING: Petaluma 'Croser' NV, Adelaide Hills SA

WHITE: Save our Souls Chardonnay, Yarra Valley VIC

Wairau River Pinot Gris, Marlborough NZ

RED: 2018 Harvest Pinot Noir, Adelaide Hills SA

Langmeil 'Valley Floor' Shiraz, Barossa Valley SA

BEER: Choose 2 full strength beer & 1 mid strength/light beer

DELUXE WINE PACKAGE \$120 PER PERSON

SPARKLING: Vintage Pipers, Pipers River TAS

WHITE: Shaw and Smith Sauvignon Blanc, Adelaide Hills SA

Chard Farm Pinot Gris, Central Otago NZ

Yering Station Chardonnay, Yarra Valley VIC

RED: Silentway Pinot Noir, Macedon Ranges VIC

Jim Barry 'Veto' Cabernet Sauvignon, Coonawarra SA

Wirra Wirra 'Woodhenge' Shiraz, McLaren Vale, SA

BEER: Choose 3 full strength beer & 1 mid strength/light beer

PREMIUM PACKAGE \$160 PER PERSON

CHAMPAGNE: NV Laurent-Perrier Brut, Tours-sur-Marne FR

WHITE: Robert Cantin 'Les Pier Blanc', Sancerre FR

Subida di Monte D.O.C. Pinot Grigio, Friuli IT

Brokenwood 'Indigo' Chardonnay, Beechworth VIC

RED: Seresin 'Leah' Pinot Noir, Marlborough NZ

Petit A, Domaine A, Cab Sauv, Cab Franc, Coal River TAS

Mollydooker 'Blue Eyed Boy' Shiraz, McLaren Vale SA

BEER: Choose 3 full strength beer & 1 mid strength/light beer

BEER SELECTION OPTIONS:

FULL STRENGTH: Asahi, Peroni Nastro Azzuro, Corona, James Boags Premium, Crown Lager, Stone & Wood Pacific Ale, Stone & Wood, Cloud Catcher Pale Ale.

MID-STRENGTH/LIGHT: Peroni Leggera, XXXX Gold, Cascade Light

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