

# RICKYS

YOUR EVENT AT RICKYS RIVER BAR  
+ RESTAURANT



## 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 **\$115 per person** / 4 course menu **\$130 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, chipotle aioli  
Spanish olives, three cheese, aioli  
Kilcoy beef tartare, cured yolk, crispy onion, sourdough crouton  
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, coriander mayonnaise, cos lettuce  
Duck liver parfait, quince jelly, pickled guindilla  
Mooloolaba yellow fin tuna ceviche, grilled corn, avocado

### ENTRÉE COURSE

Wood fired Mooloolaba prawns, 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  
Baked 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

Grass fed eye fillet, mustard seed potato mash, watercress, red wine jus  
Local market fish, almond puree, charred cucumber, artichoke, spring onion  
Roasted duck breast, salt baked beetroot, braised lentils, pancetta  
Grilled pork loin, charred seasonal greens, roasted garlic, olive oil potato puree  
Queensland lamb rump, carrot puree, honey baked fennel, quinoa cracker, mustard  
Casarecce, roasted eggplant, house made ricotta, almond pangrattato, brown butter  
Organic chicken breast, 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 toffee, cocoa nib praline  
Coconut cheesecake mousse, lemon curd, macadamia  
Rickys tiramisu with homemade ladyfinger biscuit  
Queensland strawberry, white chocolate ganache, ginger biscuit, lemon verbena  
Passionfruit curd, sable, yuzu gel, torched meringue  
Flourless chocolate fudge cake, caramel cremeux, toasted hazelnut  
Yogurt mousse, raspberry gel, lemon biscuit, pistachio crisp  
Coconut panna cotta, mandarin gel, black sesame cake  
\*Artisan cheese selection, lavosh cracker, muscatels  
**Desserts are available petit four sized, served roving, excluding those marked \***

**Sample menu, subject to change**

**Prices are inclusive of GST. A 17% surcharge applies on Public Holidays & 10% surcharge on Sundays.**

**A 1.1% Surcharge applied to all Visa and Mastercard.**

**A 1.5% Surcharge applied to all Amex.**

## 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.
- ✚ Rose can be substituted for another wine on all packages.
- ✚ Hugo Spritz or Aperol Spritz can be added to any beverage package and served during arrival drinks for \$10 pp.
- ✚ Champagne tower as part of your welcome drinks: \$220 for a 4-tier champagne tower.
- ✚ Beverages can also be charged on an 'on consumption basis'.

### RIVER BAR PACKAGE \$90 PER PERSON (OR \$70 PER PERSON - 3 HOURS)

SPARKLING: Paul Louis Blanc de Blancs, Loire Valley FR  
WHITE: Mike Press Sauvignon Blanc, Adelaide Hills SA  
Howard Vineyard Pinot Gris, Adelaide Hills SA  
RED: Kumeu Village Pinot Noir, Hawkes Bay NZ  
Mike Press Shiraz, Adelaide Hills SA  
BEER: Choose 2 full strength beer & 1 mid strength/light beer

### HORIZON PACKAGE \$110 PER PERSON

SPARKLING: Louis Bouillot 'Perle de Vigne' Grande Reserve, Nuits-St-Georges FR  
WHITE: Babich 'Black Label' Sauvignon Blanc, Marlborough NZ  
Voyager Estate 'Coastal' Chardonnay, Margaret River WA  
RED: Mulline 'Nouveau' Pinot Noir, Geelong VIC  
Langmeil 'Valley Floor' Shiraz, Barossa Valley SA  
BEER: Choose 2 full strength beer & 1 mid strength/light beer

### DELUXE PACKAGE \$145 PER PERSON

SPARKLING: Clover Hill 'Tasmanian Cuvee', Pipers River TAS  
WHITE: Shaw and Smith Sauvignon Blanc, Adelaide Hills SA  
Mount Difficulty Pinot Gris, Central Otago NZ  
Kooyong Estate Chardonnay, Mornington Peninsula VIC  
RED: Burton McMahon 'George's Vineyard' Pinot Noir, Yarra Valley VIC  
Jim Barry 'Veto' Cabernet Sauvignon, Coonawarra SA  
Wirra Wirra 'Woodhenge' Shiraz, McLaren Vale, SA  
BEER: Choose 2 full strength beer & 1 mid strength/light beer

### PREMIUM PACKAGE \$190 PER PERSON

CHAMPAGNE: Laurent-Perrier 'La Cuvee, Tours-sur-Marne France  
WHITE: Churton Sauvignon Blanc, Marlborough NZ  
Scorpo 'Estate' Pinot Gris, Mornington Peninsula VIC  
Shaw and Smith 'M3' Chardonnay, Adelaide Hills SA  
RED: Amisfield Pinot Noir, Central Otago NZ  
Rockford 'Moppa Springs' Grenache, Mataro, Shiraz, Barossa Valley SA  
Heathcote Estate Shiraz, Heathcote VIC  
BEER: Choose 2 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, Heads of Noosa Japanese Lager, Burleigh Brewing Co 'Big Head' No Carb Lager

**MID-STRENGTH/LIGHT:** Peroni Nastro Azzuro 3.5, XXXX Gold, Cascade Light

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