

RICKYS

YOUR EVENT AT RICKYS RIVER BAR
+ RESTAURANT



REDUCED GROUP A LA CARTE MENU

For group numbers of **16 guests to 24 guests** who book non-exclusively.

2 course menu **\$90 per person** (Entrées & Mains)

3 course menu **\$110 per person** (Entrées, Mains & Desserts)

4 course menu **\$125 per person** (Snacks, Entrées, Mains & Desserts)

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

SNACKS COURSE

(served at the table)

Fried three cheese stuffed olives, chives, aioli

Pea and parmesan croquettes, smoked aioli

Grilled halloumi, zucchini piccalilli & basil

BREAD *included in menu price*

'Tanglewood' organic sourdough, butter, smoked salt

ENTRÉE

Spanner crab spaghettini, garlic, chilli, shallot, lemon

Roasted Mooloolaba prawns, harissa butter, charred leek, macadamia crumb

White Pyrenees Lamb, brassica, sugar snap, labneh, peppercorn sauce

Heirloom tomatoes, fried brioche, macadamia feta

MAIN

Local white fish fillet, parsnip puree, confit & pickled fennel, creme fraiche & dill oil

Roasted duck breast, cauliflower baked, puree & pickled, Madeira duck jus

Pasture-fed eye fillet, potato rosti, roasted mushroom puree, confit onions, red wine jus

Pan seared spatzle, rocket pesto, lion's mane mushroom, squash, Persian feta

SIDES OPTION

(add \$5pp to menu price)

Selection of green leaves, herb vinaigrette

Steamed broccolini, confit garlic & lemon oil

DESSERT COURSE

Dark chocolate mousse, dulce de leche & coconut

Lemon layered cake, Maravista Farm honey cremeux & mixed berries

Cheese selection, muscatels, fruit loaf, quince

Sample menu, pricing & menus subject to change.

A 5% service charge is applied to the final bill.

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.