

# Alternate Drop - 2019



RIVERSIDE  
*receptions*

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## Alternate Drop

### Canapes on Arrival

Choose 5 canapes from the selections below :

#### Cold Canapés

- Freshly shucked Pacific oysters- served with sauce mignonette (GF)
- Local king prawns- peeled and accompanied with wasabi & lime mayonnaise (GF)
- Duck pancakes- slow roasted Chinese duck with cucumber, Asian herbs and hoi sin sauce
- Vietnamese rice paper roll- rice noodle & hot herb salad, marinated tofu with hot & sour dipping sauce (Vg & GF)
- Roasted tomato tartlet- red onion jam & goat's cheese (V)
- Rare roast beef- crisp brioche crouton, beetroot and horseradish pickle
- Avocado & smoked chicken tostadas with pico de gallo & sour cream (GF)

#### Hot Canapés

- Vegetarian spring rolls- handmade and served with soy & ginger dipping sauce (V)
- Pork & bacon sausage roll- served with chilli jam
- Roasted pumpkin & mozzarella arancini- with basil & tomato salsa (V)
- Lamb koftas- with mint & garlic yoghurt (GF)
- Panko crumbed pork belly with Japanese mayonnaise
- Chicken satay skewers with hot and sour vegetable pickle (GF)
- Salt cod croquettes- with aioli
- Sweet potato and black bean empanadas- sofrito (Vg & GF)
- Crispy fried calamari, lemon mayonnaise (GF)
- Mushroom & walnut sausage roll- tarragon mayonnaise (Vg & GF)
- Steamed pork dumplings with Chinese vinegar sauce



## ENTRÉE

Please select two dishes from the entrée section

- Roasted mushrooms, Taleggio cheese, sourdough & rosemary crumbs, radicchio & pickled onion salad, truffle mayonnaise (V)
- Sand crab and celeriac remoulade with apple and endive (GF)
- Freekeh pilaf, spiced carrots, pinenuts, lemon, parsley & Greek yoghurt (V)
- Pork rillete with apricot pickle, mustard cress & toast
- Pumpkin and blue cheese tart- witlof, watercress, pear and walnut salad (V)
- Seared sesame beef, daikon, snow pea and radish salad, ponzu dressing (GF)







## MAIN COURSE

Please select two dishes from the main course section

- Oven roasted, free range chicken breast- sweet potato, chorizo, grilled corn, kale & tomato fondue (GF)
- 180 day grain fed Sirloin steak, crushed garlic potatoes, rocket & parmesan salad, Béarnaise sauce (GF)
- Roasted lamb rump, polenta, spinach, roast tomato, jus & gremolata (GF)
- Cone Bay Barramundi fillet, pea & herb salad, salsa verde (GF)
- Crispy skinned pork belly, pumpkin puree, roasted baby carrots, Brussel sprouts and jus (GF)
- Pan roasted potato gnocchi with mushrooms, caramelized onions, rocket and goats cheese (V)

### Dessert :

- Shared petit four platters- featuring a variety of cakes, slices, tarts and pastries
- A selection of premium, Australian & international cheeses with accompaniments

Canapes + 3 Course **\$67.00 pp** (inc GST)  
 Canapes + Main + Dessert **\$59.50 pp** (inc GST)

## BAR PRICE LIST

### Draught Beer

|                         |                      |
|-------------------------|----------------------|
| James Squire 150 Lashes | \$6 -pot \$20- jug   |
| XXXX Gold               | Furphys              |
| Iron Jack – Mid         | Tooheys New          |
|                         | Pipsqeeq Apple Cider |

### Bottled Beer

|        |       |
|--------|-------|
| Corona | \$ 8- |
| Peroni | \$ 8- |

### Wine - 3 Jacks

|              |                    |                     |
|--------------|--------------------|---------------------|
|              | \$ 6- g            | \$28- bottle        |
| Brut Reserve | Sauv Blanc         | Pinot Grigio   Rose |
| Shiraz       | Cabernet Sauvignon |                     |

|                       |               |
|-----------------------|---------------|
| Oyster Bay Sauv Blanc | \$39 - bottle |
| Pepperjack Shiraz     | \$39- bottle  |

### Spirits

|                           |                  |
|---------------------------|------------------|
| Basic Spirits with Mixer  | \$ 8-            |
| Premium Spirit with Mixer | \$ 10-           |
| Soft Drink & Fruit Juice  | \$ 3 g \$ 9- jug |

### Drink Packages –

Draught Beer, Wine, Softdrink

3 Hour - \$39 pp | 4 Hour - \$52pp