



## Father's Day at The Riverview

Sunday 5<sup>th</sup> September, 2010

### Entrée

Duck Sausage Roll w Red Onion Marmalade & Sauce Soubise

NZ Snapper Ceviche w Chilli, Avocado & Pink Grapefruit

Goats Cheese Souffle w Pickled Pears, Walnuts & Frisee

### Main

Silver Dory 'Cassoulet' w Prawn, Octopus, Mussels & Saffron Aioli

Black Olive Crusted Lamb Rump w Caponata, Skordalia & Salsa Verde

Roast Black Angus Scotch Fillet w Pumpkin Puree, Truffled Dauphinoise,  
Herb Crusted Marrow & Watercress

### Dessert

Cumquat Bombe Alaska

Sticky Date Pudding w Gingerbread Ice Cream

Selection of Cheese from the Board w Chutney & Fresh Fruit

Chef: Brad Sloane

\$70 per person