

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 **\$95 per person** (Entrées & Mains)

3 course menu **\$115 per person** (Entrées, Mains & Desserts)

4 course menu **\$130 per person** (Snacks, Entrées, Mains & Desserts)

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

SNACKS

(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 spaghetti, 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, celeriac puree, parsley veloute, spinach & sea herbs, dill oil
Grilled pork loin chop, roasted eggplant puree, burnt onion dressing
Pasture-fed eye fillet, parsnip puree, confit spring onion, red wine jus
Jerusalem artichoke orzotto, broccolini florets, burrata

SIDES

(add \$5pp to menu price)

Selection of green leaves, herb vinaigrette
Steamed broccolini, confit garlic & lemon oil

DESSERT

Dark chocolate mousse, dulce de leche & coconut
Rhubarb & almond cake, goats cheese, hibiscus sorbet & brown sugar biscuit
Cheese selection, figs, fruit loaf, quince

Sample menu, pricing & menus subject to change.

Prices are inclusive of GST.

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

A 17% surcharge applies on Public Holidays & a 10% surcharge on Sundays.

A 1.1% Surcharge applied to all Visa and Mastercard.

A 1.5% Surcharge applied to all Amex.