



# Wine Appreciation and Dinner night

**Tickets \$75pp**  
Bookings essential  
on 5481 3333  
[www.richriver.com.au](http://www.richriver.com.au)

## 6.30pm 12th March

**5 course degustation menu, includes wine to match.**

Slow braised pork belly, seared Atlantic salmon,  
spiced scallops and gin and tonic jelly  
*Restdown Chardonnay, 2007*

Wild barramundi with saffron potato crust,  
black mussels and green masala sauce  
*Monichino Pinot Grigio, 2009*

Ravioli of seared quail and foie gras  
with baby leeks and lentils  
*Hopwood CPVM, Charlotte's Farm, 2004*

Porcini dusted Black Angus beef, oxtail arincini,  
confit shallots and wild mushrooms cream sauce  
*Capehorn Sparkling Durif / Shiraz, 2007*

Couverture chocolate tart with white chocolate panna-cotta, gold leaf  
*St. Annes Magenta*