



CONFERENCE, MEETINGS  
& EVENTS

**iris**  
iris hotel group

**RIVERWOOD**  
HOTEL

# FUNCTION

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# MENU 1

**2 COURSES \$35**  
**(ENTRÉE AND MAIN)**

**2 COURSES \$40**  
**(MAIN AND DESSERT)**

**3 COURSES \$45**  
**(ENTRÉE, MAIN & DESSERT)**

## ENTREE

### BRUSCHETTA BREAD (V)

*w/ tomato salsa, feta & balsamic glaze*

### SALT & PEPPER SQUID SALAD (DF, GF)

*w/ rocket, roast tomato, cucumber & aioli*

### GRILLED HALOUMI (V)

*w/ tomato, pesto & crostini*

### ARANCINI BALLS (V)

*Arborio rice balls stuffed w/ mushroom & cheese*

### CHICKEN WINGS (GF)

*w/ house made BBQ sauce*

### FETA & OLIVE SALAD (DF) (GF) (V)

*w/ cucumber, tomato, Spanish onion, feta & olives*

## MAIN

### CRISPY PORK BELLY (GF)

*Crispy skin pork belly, spiced cabbage, green beans, mash potato & apple puree*

### WILD MUSHROOM RISOTTO (GF) (V)

*Arborio rice, parmesan cheese, mixed mushroom & truffle oil*

### CREAMY CHICKEN & AVOCADO

*Chicken breast cooked in a creamy avocado sauce w/ chips & salad*

### CHORIZO FETTUCINE PASTA

*w/ capsicum, olives & tomatoes*

### CHICKEN PARMIGIANA

*w/ smoked ham, tomato sugo, melted mozzarella, salad & chips*

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## DESSERTS

### VANILLA PANACOTTA

*w/ strawberry soup, fresh berries & mint*

### MERENGUE ROLL

*w/ lemon curd, strawberries & cream*



# FUNCTION

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## MENU 2

**2 COURSES \$45**  
**(ENTRÉE AND MAIN)**

**2 COURSES \$48**  
**(MAIN AND DESSERT)**

**3 COURSES \$55**  
**(ENTRÉE, MAIN & DESSERT)**

### ENTREE

#### **GARLIC PRAWNS**

*w/ roasted garlic, cherry tomato, basil & sourdough*

#### **SALMON GRAVLAX**

*w/ green tea, horseradish cream & micro herbs*

#### **FRESH OYSTERS**

*w/ mignonette dressing & lime*

#### **MOROCCAN LAMB SALAD (V OPTION WITHOUT LAMB)**

*w/ cous cous, chickpeas, sweet potato, cauliflower & harissa*

#### **TRIO OF BRUSCHETTA (V)**

*w/ tomato, mixed mushrooms, avocado & feta*

### MAIN

#### **CONE BAY BARRAMUNDI**

*w/ roasted chat potato, cherry tomato, grilled asparagus & butter lemon*

#### **ATLANTIC SALMON**

*w/ fennel, orange, coriander, rosemary potato & harissa*

#### **200G EYE FILLET**

*w/ smoked mash, confit mushroom, broccoli, caramelised onion & red wine jus*

#### **CRISPY PORK BELLY**

*w/ mash, spiced cabbage, vegetables, apple & port jus*

#### **ALASKAN CRAB LINGUINE**

*w/ crab meat, cherry tomato, chilli, mint, zucchini & lemon*

#### **CHICKEN AVOCADO**

*w/ grilled chicken breast, avocado, garlic prawns & a creamy sauce*

#### **VEGETARIAN RISOTTO (V)**

*Arborio Rice, Capsicum, Zucchini, Peas & Parmesan*

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### DESSERTS

#### **VANILLA PANACOTTA**

*w/ strawberry soup, fresh berries & mint*

#### **MERENGUE ROLL**

*w/ lemon curd, strawberries & cream*

#### **CHOCOLATE MOUSSE**

*w/ double cream, strawberries & shaved chocolate*





# CONTACT *DETAILS*

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