

La Riva

BANQUET MENU

6-hour braised beef with vincotto & rosemary

Pan seared market fish with a macadamia herb crust & beurre blanc

Steamed baby potatoes with capers and dill

Charred greens warm salad, with broccoli, zucchini, crispy kale, lemon, mint & almonds

Rainbow slaw (carrot, red cabbage, capsicum, spring onion)

Lindenow green leaf salad with lemon, mustard dressing

MICHELLE BOYLE
Private Chef

Turning amazing ingredients into incredible food.