

RDC SET MENUS

RDC CLASSIC SET MENU

2 COURSE – \$48PP

3 COURSE – \$56PP

ENTRÉE – Alternate Drop (Choose 2)

- Gebackener Camembert – Golden crumbed Camembert, crisp garden salad, cranberry jam.
- Leek & Potato Soup – Slow-simmered leeks and potatoes finished with cream. Warm bread roll & butter.
- Pressed Ham Hock Terrine (GF, DF) – Wholegrain mustard dressing, pickled vegetables.
- Crispy Duck Spring Roll – Plum dipping sauce, cucumber & spring onion.

MAIN – Alternate Drop (Choose 2)

- Authentic Bavarian Sauerbraten – Braised red cabbage, Kartoffelknödel, roasting jus.
- Slow Roasted Pork Loin (GF, DF) – Cider jus, crispy roast potatoes, seasonal vegetables.
- Bavarian Spiced Chicken Supreme – Potato gratin, seasonal vegetables, smoked paprika coulis.
- Grilled Sweetlip Snapper (GF) – Potato bake, seasonal vegetables, tropical fruit salsa.

DESSERT – Alternate Drop (Choose 2)

- Apple Strudel – Traditional warm apple strudel, vanilla custard & whipped cream.
- Black Forest Cake – Chocolate sponge layered with cherries, cream and kirsch.
- Sticky Date Pudding – Warm sticky date pudding, butterscotch sauce & Chantilly cream.
- Red Wine Poached Pear (GF, DF) – Pear poached in spiced red wine syrup, berry reduction.

RDC BAVARIAN SIGNATURE SET MENU

2 COURSE – \$54PP

3 COURSE – \$60PP

ENTRÉE – Alternate Drop (Choose 2)

- Obatzda & Warm Pretzel (V) – Traditional Bavarian beer hall cheese spread.
- Gebackener Camembert – Warm Bavarian-style crumbed Camembert, dressed leaves, house cranberry compote.
- Pressed Ham Hock Terrine (GF, DF) – Wholegrain mustard dressing, pickled vegetables.
- Traditional Bavarian Potato & Sausage Soup – Hearty potato broth with German sausage and herbs.

MAIN – Alternate Drop (Choose 2)

- Bavarian Beef Rouladen (GF) – Speck, mustard and pickles, slow-braised, natural jus.
- Slow Roasted Pork Belly (GF) – Crisp crackling, braised red cabbage, Kroketten, apple cider reduction.
- Confit Duck Leg – Slow-rendered duck leg with crisp skin, potato gratin, baby vegetables, red wine & Morello cherry jus.
- Pan-Seared Atlantic Salmon (GF) – Herb crushed potatoes, seasonal vegetables, lemon butter sauce.

DESSERT – Alternate Drop (Choose 2)

- Apple Strudel – House-baked apple strudel, vanilla custard & Chantilly cream.
- Black Forest Cake – Classic Schwarzwälder Kirschtorte with dark chocolate & cherries.
- Bavarian Cheesecake – Traditional baked cheesecake, berry compote.
- Red Wine Poached Pear (GF, DF) – Spiced red wine poached pear, berry reduction.

RDC PREMIUM SET MENU

2 COURSE – \$66PP

3 COURSE – \$74PP

ENTRÉE – Alternate Drop (Choose 2)

- Golden Coconut Crumbed Tiger Prawns (DF) – Crisp coconut crust, mango & lime salsa, micro herbs.
- Hot Smoked Salmon Rosette (GF) – Citrus crème fraîche, baby capers, dill oil.
- Pressed Ham Hock Terrine (GF, DF) – Wholegrain mustard dressing, pickled vegetables, charred pineapple relish.
- Herb Crusted Lamb Backstrap – Pea purée, roasted baby beetroot, port wine reduction.

MAIN – Alternate Drop (Choose 2)

- Bavarian Beef Rouladen (GF) – Speck, mustard and pickles, slow-braised, rich jus.
- Slow Braised Lamb Shoulder – Twelve-hour braised lamb, rosemary jus, creamy mash, seasonal vegetables.
- Milk Poached Atlantic Cod (GF) – Herb crushed potatoes, beurre blanc, baby greens.
- Confit Duck Leg – Slow-rendered duck leg with crisp skin, potato gratin, baby vegetables, red wine & Morello cherry jus.

DESSERT – Alternate Drop (Choose 2)

- Apple Strudel – Warm apple strudel, vanilla bean custard & whipped cream.
- Black Forest Cake – Rich chocolate sponge, Morello cherries & kirsch cream.
- Chocolate Fondant – Warm chocolate fondant with molten centre, vanilla bean ice cream.
- Red Wine Poached Pear (GF, DF) – Spiced red wine poached pear, berry reduction.

Please advise dietary requirements at the time of booking. While care is taken, our kitchen handles gluten, dairy, nuts and seafood products.

Even where dishes are not marked gluten-free or dairy-free, many items can be adjusted to accommodate dietary requirements upon request.