

## RIVERSIDE MENU



#novotelparramatta #350RandL

novotelparramatta.com.au

### ENTREE

Soup of the Day with sourdough

Twice Cooked Pork Belly (gf)  
pumpkin puree, roasted eschallot & fennel

Fried Soft Shell Crab (df)  
asian slaw, chilli mayo & lemon

Double Baked Cheese Soufflé (v)  
frisee lettuce, hazelnut & lemon dressing

### MAINS

Cape Grim Beef Cheeks (gf)  
milk polenta, king mushroom & thyme jus

Tasmanian Salmon (gf)  
saffron fennel puree, green asparagus & broad beans

Chicken Supreme (gf)  
potato gratin, broccolini, chervil & pan jus

Mushroom Ravioli (v)  
sage burnt butter, micro herb & parmesan cheese

### DESSERT

Frangelico Pannacotta (gf)  
housemade amaretti biscuit

Warm Lemon Pudding  
blueberry compote & mascarpone ice cream

Dark Chocolate Mousse  
burnt butter crumble & chocolate pearl

(v) vegetarian (veg) vegan (gf) gluten free (df) dairy free

2 courses \$42 or 3 courses \$52  
Includes complimentary beverage and parking  
No further discounts apply