

RIVERBANK

ESTATE

To share

House bread (gluten free bread available on request)	3
Garlic bread	12
Spicy marinated Kalamata olives	9
House made chicken liver pate and crackers	12
Marinated octopus	14
Arancini	10
Tomato, caper and white anchovy Bruschetta	14

Entrée

Chef's Taste Board (minimum of two people)	46	
House smoked chicken ceasar salad with baby cos, anchovies, parmesan, garlic croutons, crispy bacon, soft poached egg	19	
Charcuterie Plate for 2 – smoked brisket, pate, prosciutto, salami, ham hock terrine, cornichons, mustard, grilled baguette	34	
House cured Salmon, beetroot jelly, horseradish cream, salmon tartare	20	
BBQ pork, steamed chilli rice, seared scallop, char sui sauce	21	
Twice baked gruyere cheese soufflé with fresh figs, and creamed leeks	19	
Oyster Kilpatrick	½ dozen 20	1 dozen 40
Oysters Natural with a soy and mirin dipping sauce	½ dozen 18	1 dozen 36

Main

Lamb rump, grilled artichokes, sweet potato puree, potato croquette, sage jus <i>Winemaker's suggestion: Cabernet 2012</i>	39
Homemade potato gnocchi, wilted spinach, parmesan and a gorgonzola cream sauce <i>Winemaker's suggestion: Vermentino 2015</i>	38
Grilled fish, roast pepper, chick pea and chorizo, pesto mayo, roquette <i>Winemaker's suggestion: Verdelho 2016</i>	42
Char grilled beef fillet, potato rosti, onion jam, roast shallots, slow roasted tomato, pepper sauce <i>Winemaker's suggestion: Shiraz 2013</i>	45
Crispy skinned duck leg, mushroom risotto cake, pickled cabbage, bok choy, star anise jus <i>Winemaker's suggestion: Sangiovese 2015</i>	40
Spinach and apple stuffed Quail, soft polenta, figs, port jus <i>Winemaker's suggestion: Chenin Blanc 2016</i>	42

Sides

Mash potato, truffle oil	10
Shoestring fries with garlic aioli	10
Buttered seasonal vegetables	10
Fig, blue cheese and walnut salad, red wine vinegarette	15
Couscous, pumpkin, feta and toasted almonds, maple syrup dressing	15

Gourmet Boards

Please ask staff for details - *available Monday to Friday only (not available with any other offers, not available on Public Holidays).*

Dessert

Vanilla Panacotta, stewed rhubarb, Turkish delight, brandy snap twirl	16
Honey and saffron brulee, caramel popcorn and cream	16
RiverBank wagonwheel, house made marshmallow, fig jam, butter biscuit, chocolate	16
Ice cream - please ask wait staff for today's specials	4 (per scoop)
Affogato - Vanilla ice-cream served with a shot of espresso coffee and your choice of <i>Fortified Muscat, Fortified Shiraz 30mls or Amaretto, Tia Maria or Baileys 15mls</i>	16.50
Selection of premium imported and Australian cheese, dried fruit, homemade fruit bread, crackers	
Choice of one cheese	18
Choice of two cheeses	24
Choice of three cheeses	30

Our Chefs have taken great care in creating these dishes, please note that alterations can not be made. Most dishes can be modified to be Gluten Free – please ask staff for details. As all meals are prepared fresh, there may be a wait of up to 30 minutes.

If you or a member of your party has a food allergy or special dietary requirements it is important that you inform a member of staff before placing your order.

Please note on all Public Holidays there is an additional 15% surcharge