

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 and a soft poached egg	19	
Charcuterie Plate for 2 – smoked brisket, paté, prosciutto, salami, ham hock terrine, cornichons, mustard and a grilled baguette	34	
House cured Salmon, beetroot jelly, horseradish cream, with a salmon tartaré	20	
BBQ pork with a steamed chilli rice, seared scallop and char sui sauce	21	
Twice baked Gruyere cheese soufflé with fresh figs and creamed leeks	19	
Oysters Kilpatrick	1/2 dozen 20	1 dozen 40
Oysters Natural with a soy and mirin dipping sauce	1/2 dozen 18	1 dozen 36

Main

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

Sides

Mash potato with truffle oil	10
Shoestring fries with garlic aioli	10
Buttered seasonal vegetables	10
Fig, blue cheese and walnut salad with a red wine vinegarette	15
Cous cous, pumpkin, feta and toasted almonds with a 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 Panna Cotta with stewed rhubarb, Turkish delight and a brandy snap twirl	16
Honey and saffron brûlée with caramel popcorn and cream	16
RiverBank wagonwheel with homemade marshmallow, fig jam, butter biscuit and chocolate	16
Ice cream - please ask staff for today's specials	4 (per scoop)
Affogato - Vanilla ice-cream served with a shot of espresso coffee and your choice of Fortified Muscat, Fortified Shiraz 30mls or Amaretto, Tia Maria or Baileys 15mls	16.50
Selection of premium imported and Australian cheese with dried fruit, homemade fruit bread and 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.**

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

Food Allergy Disclaimer

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of wheat (gluten), seafood, soy milk and other dairy products, tree nuts, eggs, sulphite preservatives and peanuts.
RiverBank Estate can not guarantee that any products served on premises are 100% free of allergens.