

# RIVERBANK

ESTATE

## To start

House made sourdough bread	3
<i>(Sourdough made with aged cultures, served with olive oil, balsamic and lescure butter)</i>	
Garlic and herb bread (4 slices)	12
Chicken liver pate with lavosh	12
Marinated Fremantle octopus (GF)	12
Chorizo and manchego cheese croquettes	12
Prawn tacos with chilli, coriander and a lime salsa	14

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## Entrée

Chefs taste board (minimum 2 people)	46
Charcuterie board (minimum 2 people)	35
Blue cheese panna cotta, Iranian figs, curried walnuts with pear and balsamic vinegar (V)(GF)	19
Squid salad with wakame, coriander, sesame and a squid ink mayonnaise	20
Smoked and slow cooked beef brisket with pickled red cabbage, taleggio sauce and rye	20
Forrest mushrooms with lemon dressed quinoa, barberries and almonds (VG)	19
Confit salmon with crushed peas, pickled beetroot, avocado and a rice crisp (GF)	21
Natural oysters with raspberry dressing and finger limes	half dozen 18    1 dozen 36
Kilpatrick oysters with crispy bacon and spiced BBQ sauce	half dozen 21    1 dozen 42

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## Main

Braised duck leg with saffron rice, pickled mushrooms, braised daikon, peanut paste and spicy a red curry sauce (GF)	40
<i>Winemaker's suggestion: Sangiovese 2015</i>	
Harvey Beef fillet with cauliflower puree, potato stack, crispy onions and a truffle butter	44
<i>Winemaker's suggestion: Shiraz 2013</i>	
Pink snapper with Jerusalem artichoke, chard, puffed quinoa and a lemon dressing (GF)	42
<i>Winemaker's suggestion: Chardonnay 2015</i>	
Free range pork fillet with pork cheek, celeriac puree, five spiced pear and crackle (GF)	42
<i>Winemaker's suggestion: Verdelho 2016</i>	
Celeriac style cannelloni with cauliflower and spinach stuffing and a rich Italian tomato sauce (VG)	36
<i>Winemaker's suggestion: Vermentino 2015</i>	
Moroccan spiced lamb rump with pearl cous cous, butter bean hummus and a pomegranate jam (GF)	39
<i>(lamb rump cooking method is sous vide, which is French for "under vacuum" and served medium rare)</i>	
<i>Winemaker's suggestion: Malbec 2012</i>	

## Sides

Fries with truffle and pecorino cheese (V) (GF)	10
Duck fat roasted potatoes with orange aioli and a rosemary vinegar salt (GF)	10
Warm carrot salad with goats curd and honey (V) (GF)	14
Cos lettuce with pancetta, roasted tomato and a buttermilk curd	12
Braised Chinese cabbage and edamame beans with sweet soy dressing (V)	12

## Dessert

Chocolate orange parfait with orange gel, chocolate crumb and freeze dried mandarin	16
Strawberry sorbet with short bread and white chocolate (VG)	16
Warm hazelnut pudding with caramel, butter cream and Frangelico	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 Fortified Muscat, Fortified Shiraz (30mls) or Amaretto, Tia Maria or Baileys (15mls)	16.50
Selection of premium imported and Australian cheeses, with preserves and accompaniments	
Choice of one cheese	18
Choice of two cheeses	24
Choice of three cheeses	30

*Please ask our friendly wait staff for the selection available*

**Our Chefs have taken great care in creating these dishes, please note that alterations may not be made. Most dishes however may 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 45 minutes.**

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

### Food Allergy Disclaimer

GF - Gluten Free | V - Vegetarian | VG - Vegan

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.