

# RIVERBANK

— ESTATE —

## To Start

House baked sourdough, butter, balsamic, olive oil (GFO)	3pp
Garlic & herb bread (4 slices) (V)	12
Oysters natural, lemon wedge (each) (GF)	3
Oysters Kilpatrick, bacon spiced sauce (each) (GF)	3.5
Chicken liver pate, tomato chutney, RiverBank vincotto, sourdough (GFO)	12
Cheddar beignets, spiced plum sauce, micro herbs (V)	12

## Entrée

Chef's tasting plate (Minimum 2 people) (GFO) <i>Best paired with On The Run Chardonnay Semillon 2017</i>	46
Kangaroo fillet, pears, cavolo nero, chilli, chocolate (GF, DF) <i>Best paired with Rebellious Tempranillo 2017</i>	19
Asian style ceviche, avocado, sesame, fried nori, roe, spring onion, wasabi mayo (GF, DF) <i>Best paired with Rebellious Vermentino 2018</i>	22
Local poached yabbies, harissa, artichoke, fennel, shallot, banana flower (DF, GFO) <i>Best paired with Rebellious Verdelho 2018</i>	24

## Main

Five cheese saffron ravioli with endive, pickled vegetables, rocket, chardonnay pinot cream sauce (V) <i>Best paired with Rebellious Rosé 2018</i>	29
Duck leg cacciatore, red pepper, sausage, hand cut gnocchi <i>Best paired with Rebellious Grenache 2017</i>	34
Market fish, mussels, broccolini, tomato, capers (GF) <i>Best paired with Rebellious Chenin Blanc 2018</i>	39
Slow cooked lamb shoulder, Muscat jus, eggplant, pumpkin, asparagus (GF, DF) <i>Best paired with On The Run Cabernet Merlot 2018</i>	36

Dry aged sirloin on the bone 400g, potato, parsnip, baby vegetables, RiverBank jus (GF)  
*Best paired with Rebellious Malbec 2017*

## RiverBank Estate Winery Special For Two

RiverBank seafood platter with marron, yabbies, market fish, oysters, mussels, calamari risotto, brussels sprout  
*Best paired with Rebellious Chenin Blanc 2018*

130

## Sides

Brussels sprouts, honey, mustard (GF, DF)	10
Roast pumpkin, bacon, maple (GF, DF)	10
Mixed lettuce salad, beetroot, almonds (GF, DF)	10
Shoe string fries, house made aioli (DF)	10

## Dessert

Torta Di Mela Warm vanilla cake layered with figs and marinated apple served Calvados Anglaise, strawberry jubes and Sicilian pistachio gelato	16
Berry Bliss (GF) Mixed berry mousse with a delicate white chocolate panna cotta centre and gluten free chocolate sponge served with red wine ganache, raspberry gel and macerated strawberries	16
Bitter Sweet Symphony Single origin Bassam dark chocolate cremeux infused with Tonka beans, almond dacquoise, semi confit mandarins, Cointreau crème brulee, almond streusel and blood orange gel	16
Ice cream (per scoop)	4
Affogato Vanilla ice cream with a shot of coffee, house made biscotti, and your choice of Pedro Ximenez, Liqueur Muscat or Tawny Port 30ml Without fortified	14 10

## Cheese

Selection of three premium Western Australian cheeses Served with preserves and accompaniments	24
Saint Dukes Blue (Harvey) Triple Cream Brie (Harvey) Nullakai Semi-Firm Washed Rind (Denmark) <i>Ask our staff for best seasonal wine pairings</i>	

*Ask our staff for our Vegan Friendly menu or Winter Warmer Specials*

### Food Allergy Disclaimer

V - Vegetarian / GF - Gluten Free / DF - Dairy Free / VO - Vegan Option Available

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

