

# RIVERBANK

— ESTATE —

## Small Plates

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
Sautéed broccolini, walnut bread sauce, lemon chili dressing (V, VO)	16
Pork cheek napoletana ragout cigars, chilli jam, salad (3 per serving)	19
Seared sesame crusted salmon, watercress and witlof salad, red pepper aioli (GF, DF)	22
Marinated Fremantle octopus, chorizo sofrito, salsa verde, olives (GF, DF)	24
Chef's tasting plate (minimum 2 people) (GFO)	46

### From Our Dry Ager Continental Cabinet

Served with sourdough bread, olives and preserves 50g/100g.

Mild or Hot Cacciatore	8/14
Coppa	8/14
Prosciutto	10/16
Beef Bresola	12/18

## Large Plates

Baked pumpkin, corn & pea fricassee, whipped goat cheese (V, VO)	26
Pork belly, stir fry Asian veg, black vinegar, crackling (GF, DF)	32
Beef brisket, bone marrow, chimichurri, sweet potato mash, carrots (GF)	34
Slow cooked lamb rump cap on, Muscat jus, eggplant, pumpkin, asparagus (Medium) (GF, DF)	36
Market fish, creamy cous cous, garlic prawns, gremolata	39

### From Our Dry Ager Meat Cabinet 450g

Dry aged (45 days) sirloin on the bone, chimichurri, sweet potato mash, carrots (GF, DF)	52
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### From Our Live Fish Tanks

Served with polenta chips, stir-fry vegetables, Sriracha slaw

Marron 250g	28
Cray fish	MP
Whole Murray cod baked (24 hr notice)	MP

### RiverBank Seafood Journey for Two

Oysters natural, garlic marron, octopus, market fish, calamari, prawn risotto, polenta chips

110

## Sides

Mixed lettuce salad, beetroot, almonds (GF, DF)	9
Tomato salad with sumac, Persian feta and mint	10
Shoe string fries, house made aioli (DF)	10
Crispy polenta chips, pecorino, sage (GF)	10

## Desserts & Cheeses

Ice cream or sorbet (per scoop)	4
Apple Tatin Stewed granny smith apples, crystalized puff pastry, cranberries, gingerbread served with rum	14
Crema Catalana Madagascar vanilla bean and brandy custard with a delicate sponge served with charred apricot, choco pops and citrus infused creme fraiche	15
RiverBank Chocolate Plate (GFO) Dark chocolate dacquoise, milk chocolate cremeux and white chocolate gelato served with fresh berries, strawberry gel and cocoa arabesque	16
Affogato Vanilla ice cream with a shot of coffee, house made biscotti, and your choice of Pedro Ximenez, Liqueur Muscat or Tawny Port 30ml	14
Selection of three premium Western Australian cheeses blue, brie and cheddar with preserves and accompaniments	24

### ITALIAN STREET FOOD PLATTERS

Every Sunday from 11AM - 2:30PM

*Fun family-friendly live music and award-winning wines. Bring a blanket or deck chair and relax on the beautiful lawn.*

#### 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

