

RIVERBANK

— ESTATE —
RESTAURANT | WINERY | CELLAR DOOR

Menu 1

\$55pp

Main

Braised Murray Valley pork belly, Japanese pumpkin chutney, fried goat cheese & rocket ravioli, heirloom carrots, Jerusalem artichoke, Madeira wine sauce (GFO)

or

Western Australian line caught wild fish of the day, braised red Belgian endive, baby capsicum, purple cauliflower, orange & passionfruit gel, brown butter sauce (GF)

or

Housemade gnocchi, porcini mushroom, chilli, fresh stracciatella, parmesan cheese, truffle oil (V,GFO,VO)

Dessert

Cherry chocolate dome, crystalised dark chocolate, cherry ripe icecream (GF, NF)

or

Mixed berry and apple crumble, vanilla bean icecream, (NF)

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

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Menu 2

\$65pp

Entree

Mediterranean platter entree

Sicilian Pork Arancini, Parma di prosciutto, Chargrilled confit garlic and rosemary lamb cutlets, Stracciatella dip with fresh basil toasted Parmesan and onion, Sour dough, smoked estate olives

Main

Braised Murray Valley pork belly, Japanese pumpkin chutney, fried goat cheese & rocket ravioli, heirloom carrots, Jerusalem artichoke, Madeira wine sauce (GFO)

or

Western Australian line caught wild fish of the day, braised red Belgian endive, baby capsicum, purple cauliflower, orange & passionfruit gel, brown butter sauce (GF)

or

Housemade gnocchi, porcini mushroom, chilli, fresh stracciatella, parmesan cheese, truffle oil (V,GFO,VO)

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Menu 3

\$75pp

Entree

Mediterranean platter entree

Sicilian Pork Arancini, Parma di prosciutto, Chargrilled confit garlic and rosemary lamb cutlets, Stracciatella dip with fresh basil toasted Parmesan and onion, Sour dough, smoked estate olives

Main

Braised Murray Valley pork belly, Japanese pumpkin chutney, fried goat cheese & rocket ravioli, heirloom carrots, Jerusalem artichoke, Madeira wine sauce (GFO)

or

Western Australian line caught wild fish of the day, braised red Belgian endive, baby capsicum, purple cauliflower, orange & passionfruit gel, brown butter sauce (GF)

or

Housemade gnocchi, porcini mushroom, chilli, fresh stracciatella, parmesan cheese, truffle oil (V,GFO,VO)

Dessert

Cherry chocolate dome, crystalised dark chocolate, cherry ripe icecream (GF, NF)

or

Mixed berry and apple crumble, vanilla bean icecream, (NF)

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