

# RIVERBANK

— ESTATE —

## To Start

House made sourdough bread **3**

(Ten year old house made cultured sourdough with olive oil, balsamic and butter)

Garlic and herb bread **12**

(4 slices)

Fremantle marinated sardines **12**

Cheddar beignets with spiced plum sauce (V) **12**

Chicken liver pâté with lavosh **12**

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## Entrée

Chef's tasting plate **46**

Minimum 2 people

Blue cheese panna cotta, confit tomatoes, candied walnuts, balsamic pearls (V) (GF) **19**

Crispy five spiced fried quail, pickled wombok, sriracha aioli **22**

Free range pork belly, apple purée, caramelised leek, radish and soft leaf salad (GF) (DF) **20**

Local poached yabbies, grilled scallops, cucumber, pineapple beurre blanc (GF) **24**

Oysters natural, raspberry dressing, lemon (GF) ½ dozen **18** dozen **36**

Oysters kilpatrick, crispy bacon, spiced bbq sauce (GF) ½ dozen **20** dozen **40**

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## Main

Wild mushroom risotto, parmesan, mushroom crisp, truffle oil (GF) (V) **37**

Smoked chicken breast, pancetta, champignons, kale, corn purée, smoked cream sauce (GF) **39**

Crispy skin salmon, nicoise salad, olive and sourdough crumb, anchovy aioli **41**

Australian beef fillet 220g (GF) **44** Dry aged sirloin on the bone 350g - 400g (GF) **58**

Served with cauliflower purée, heirloom carrots, charred onions, roast chat potatoes, jus

Sous vide lamb rump, Israeli cous cous, baby vegetables, sweet potato purée, jus **39**

Seafood platter for Two **130**

Whole local fish, cous cous, zucchini and cherry tomato salad, squid tentacles, garlic butter grilled whole marron, prawn risotto, cold selection of cured salmon, natural oysters with raspberry dressing, local poached yabbies'

### Food Allergy Disclaimer

GF - Gluten Free / DF - Dairy Free / V - Vegetarian

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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## Sides

Duck fat roasted potatoes, rosemary salt (GF) 10

Shoestring fries, housemade aioli (V) 10

Cous cous, zucchini and tomato salad, lemon dressing (V) 10

Buttered kale, mixed mushrooms, pancetta (GF) 10

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## Dessert

Chocolate ganache, grand Marnier chocolate truffle, orange sorbet, chocolate soil 16

Fig and frangipane tart, crème anglaise, double cream, fig tuille 16

White chocolate and banana parfait, caramelised banana, white chocolate crumb 16

Ice cream (per scoop) 4

Please ask wait staff for todays selection

Affogato 14

Vanilla ice cream with a shot of coffee, home made biscotti,  
and your choice of PedroXimenez, Liqueur Muscat or Tawny Port 30ml

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## Cheese

Selection of three premium Western Australian cheeses 24  
served with preserves and accompaniments

Saint Dukes Blue (Harvey)

Triple Cream Brie (Harvey)

Nullakai Semi-Firm Washed Rind (Denmark)

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