

RIVERBANK

ESTATE

To start

House made sourdough bread **3**

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

Garlic and herb bread **12**

(4 slices)

Chicken liver paté with lavosh **12**

Fremantle marinated sardines **12**

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

Prawn tacos with Jalapeno aioli **14**

Entrée

Chefs tasting plate **46**

(minimum 2 people)

Blue cheese panna cotta, Iranian figs, curried walnuts, pear and balsamic pearls (V)(GF) **19**

Squid salad with coriander, pickled radish, tapioca crisp and a sesame dressing (GF) **21**

Crispy Texan fried Quail with bavarian slaw and ranch dressing **22**

Forrest mushrooms with lemon dressed quinoa, barberries and almonds (V)(GF) **20**

Free range pork belly with sriracha caramel and a Thai herb salad (GF) **20**

Oysters Natural with raspberry dressing and fresh lemon (GF) ½ Dozen **18** Dozen **36**

Oysters Kilpatrick with crispy bacon and spiced BBQ sauce (GF) ½ Dozen **20** Dozen **40**

Main

Seafood Platter for Two

Whole fresh local fish with Thai salad, garlic poached whole Marron, seafood and truffle risotto, chilli and garlic squid with fresh tomatoes, chorizo and potato **130**

Harvey Beef fillet 220g with cauliflower puree, potato stack, crispy onions and truffle butter (GF Option) **44**

Dry aged sirloin on the bone 320g **58**

Barramundi with pea and herb salad, gribiche sauce, dill pickles and potato crisps (GF) **41**

Free Range pork fillet with pork cheek, celeriac puree and a five spiced pear with crackle (GF) **42**

Chicken breast with gnocchi, chicken and mustard boudin and smoked cream sauce **40**

Parmesan risotto with pumpkin, crispy sage and almond butter (V)(GF) **38**



Sides

Salt and vinegar chips with French onion dip (V) **10**

Duck fat roasted potatoes with orange aioli (GF) **10**

Summer vegetable salad (V)(GF) **10**

Roasted cauliflower with preserved lemon and herb cream cheese (V)(GF) **10**

Dessert

Chocolate and Pedro Ximenez mousse with caramel chocolate and a raspberry gel (GF option) **16**

Mascarpone ice cream, compressed beetroot, blackberry gel with meringue shards and beetroot sponge **16**

Poached peaches, sherry soaked sponge, crème patissiere, strawberries and cream **16**

Ice cream - *please ask wait staff for today's selection* **4 (per scoop)**

Affogato - Vanilla ice-cream served with a shot of espresso coffee and home made biscotti with your choice of Pedro Ximenez, Liqueur Muscat, Tawny Port 30mls **14**

Selection of premium imported and Australian cheese, with preserves and accompaniments

Choice of one cheese **18**

Choice of two cheeses **24**

Choice of three cheeses **30**

Grandma Singletons Strong Lancashire (UK)

Tarago River Triple Cream (VIC)

Cashel Blue (UK)

Food Allergy Disclaimer

GF - Gluten Free | V - Vegetarian

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of wheat (gluten), seafood, soymilk & 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.

