

RIVERBANK

ESTATE

To Start

House made sourdough bread **3**

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

Garlic & herb bread **12**

(4 slices)

Truffled mushrooms, wonton crisp, chilli oil (V, VO) **16**

Best paired with Rebellious Zinfandel 2015

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

(4 per serve) *Best paired with Rebellious Semillon 2017*

Chicken liver pate, lavosh **12**

Made with RiverBank Estate fortified wines. Best paired with On The Run Bubbles NV

Entrée

Chef's tasting plate **46**

(Minimum 2 people)

Spiced kangaroo fillet, sweet potato puree, blueberry compote (GF, DF) **19**

Best paired with RiverBank Cabernet Sauvignon 2009

House made beef cheek tortellini, mushroom ketchup, confit tomatoes (DF) **19**

Best paired with Rebellious Malbec 2014

Celeriac blinis, baby vegetables, confit tomatoes, herb butter foam (GFO, V) **19**

Best paired with Rebellious Verdelho 2017

Local poached yabby, fennel & citrus salad, crisp wild rice (GF, DF) **24**

Best paired with On The Run Chardonnay Semillon 2017

Oysters natural, miso dressing (DF) ½ dozen **18** dozen **36**

Best paired with Rebellious Prosecco NV

Oysters Kilpatrick, crispy bacon, spiced BBQ sauce (GF, DF) ½ dozen **20** dozen **40**

Best paired with Rebellious Rosé 2017

Ask our staff for our Vegan Friendly menu

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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Main

Seafood platter for two **130**

Whole local fish, fried squid tentacles, smoked leek, saffron potatoes, garlic butter grilled whole marron, seafood risotto, mussels and yabbies in coconut lemongrass broth, sourdough bread

Best paired with Rebellious Vermentino 2017

Smoked chicken, sweet corn polenta, pistachio, mushroom ragù (GF) **38**

Best paired with Rebellious Fiano 2017

Pork belly, apple puree, sauerkraut, mustard crisp, crackle (GF, DF) **38**

Best paired with RiverBank Chenin Blanc 2002

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

Crispy smoked potato, parsnip puree, baby vegetables, béarnaise, RiverBank Estate jus

Best paired with RiverBank Cabernet Sauvignon 2012 or RiverBank Shiraz 2013

Beetroot risotto, goats cheese, pickled beetroot (V, GF, VO) **36**

Best paired with Rebellious Petit Verdot 2016

Crispy skin barramundi, smoked leek, saffron potato, romesco sauce, capers (DF, GFO) **39**

Best paired with RiverBank Riesling 2004

Sides

Duck fat roasted kipfler potatoes (GF) **10**

Shoestring fries, house made aioli (V) **10**

Sweetcorn polenta, mushroom ragù (V, GF) **10**

Quinoa, almonds, beetroot, goats cheese, soft leaf lettuce (V, GF, VO) **10**

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Dessert

Smoked vanilla parfait, granola, marshmallow, chocolate shavings (GF) **16**

Best paired with Fortified Tawny Port

Chocolate tart, raspberry, miso caramel (VO) **16**

Best paired with Fortified Liqueur Muscat

Baked rhubarb, lemon myrtle cream, crystallised puff pastry **16**

Best paired with Fortified Pedro Ximenez

Ice cream (per scoop) **4**

Please ask wait staff for today's selection

Affogato **14**

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 **10**)

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)

Ask our staff for best seasonal wine pairings

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