

RIVERBANK

— ESTATE —

RESTAURANT | WINERY | CELLAR DOOR

Small Plates

Warm smoked Estate olives	5
Focaccia, EVOO, aged shiraz vinegar (V)	10
Ciabatta, smoked butter, confit garlic (V)	12
Smoked chicken scallopini, panzenella salad, sour cream <i>Best paired with Rebellious Verdelho 2019</i>	19
Handmade cows milk burrata, Calabrian pork nduja, black olive caponata, parsley (GF, VO) <i>Best paired with Rebellious Grenache 2018</i>	20
Baked Carnarvon whole shell scallops, smoked cheddar & chardonnay gratin, guanciale, warrigal oil <i>Best paired with Rebellious Chenin Blanc 2018</i>	23
Chargrilled Fremantle octopus, prosciutto di parma, charcoal, sorrel (GF, DF) <i>Best paired with Rebellious Vermentino 2018</i>	25
Wholeshell live yabbies, chilli jam, shell toast, green apple remoulade (GFO, DFO) <i>Best paired with Rebellious Rose 2018</i>	28

Large Plates

Handmade cavatelli, mixed wild mushrooms, pecorino, fresh tarragon (V, Vegan Option) <i>Best paired with Rebellious Malbec 2017</i>	28
Slow cooked organic pork belly, Jerusalem artichoke, parsnip, salt bush, quince, hazelnut oil (GF, DF) <i>Best paired with Rebellious Tempranillo 2017</i>	33
Oak smoked salmon, kohlrabi, purple cauliflower, karkalla (GF, DF) <i>Best paired with Eric Anthony Chardonnay 2017</i>	39

Sides

Heirloom carrots, stracciatella, puffed wild rice, za'atar (GF, V)	12
Tomato salad with sumac, Persian feta (GF, V, DFO)	10
Shoe string fries, Sriracha mayo (GF, V, DFO)	10

In House Dry Aged Steaks

Served with cabernet mustard, selection royal blue potato gratin, sauce poivrade (GF, DFO)

Local Sirloin 300g (45day aged, grass-fed)	52
Shoal Cape Sirloin 300g (45day aged, grain-fed)	55
Local Rib Eye 350g (45day aged, grass-fed)	58

Iron Gate Albany Wagyu

90days aged, Marble Score 8/9

Flat Iron Steak 200g (Medium)	51
Rump 400g	71
Scotch fillet 250g	81
Sirloin 250g	91

Best paired with Eric Anthony Shiraz 2018, Eric Anthony Cabernet Sauvignon 2017 Rebellious Cabernet Franc Petit Verdot Malbec 2018 or Rebellious BDx + Tempranillo 2018

From Our Live Fish Tanks

Served with chenin blanc & roast garlic butter, potato salad, green apple & celeriac remoulade (GF)

Kojonup marron 150g - 200g	35
Lancelin live rock lobster 450g	89
Darwin Mud Crab 500g	90

Best paired with Eric Anthony Chardonnay Pinot Noir 2017, Eric Anthony Riesling 2017 or Rebellious Vermentino 2019

Desserts

Cherry chocolate dome, crystalised dark chocolate, cherry ripe icecream (GF, NF) <i>Best paired with Eric Anthony Tawny Port NV</i>	16
Tiramisu, strawberry, almond crumble, coffee, musto cotto (NFO) <i>Best paired with Eric Anthony Pedro Ximenez NV</i>	15
Mixed berry and apple crumble, vanilla bean icecream, passionfruit marshmallow (NF) <i>Best paired with Eric Anthony Liquor Muscat NV</i>	14
Affogato	10
Vanilla ice cream with a shot of coffee, house made biscotti, Add your choice of Pedro Ximenez, Liqueur Muscat or Tawny Port 30ml	14
Cheese board	24
Selection of gourmet cheese, served with dried fruit, nuts & preserves	

Food Allergy Disclaimer

V - Vegetarian / GF - Gluten Free / DF - Dairy Free / NF - Nut Free / NFO - Nut Free Option / 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.

