



Smaller Plates

Warm smoked estate olives	5
Selection of stone baked bread rolls, premium Australian garlic confit, smoked butter, black salt (GFO)	12
Heirloom beetroot salad, grapefruit, fresh summer figs, honey lemon dressing, walnut and crumbed feta cheese (GF,V,VO) <i>Best paired with Eric Anthony Chardonnay Pinot Noir 2017</i>	18
Grilled baby cos lettuce, grain mustard, espellette pepper, pepitas and almond flakes (VG) <i>Best paired with Eric Anthony Chardonnay 2019</i>	18
Half spatchcock chicken, pickled fennel, rocket and orange salad, Dijon mustard and tabasco sauce (GF/DF) <i>Best paired with Rebellious Vermentino 2020</i>	22
Blue Fin tuna tartare, green olive dressing Sicilian pistachio, fromage de Chèvre, lentil crackers (GF) <i>Best paired with Rebellious Primitivo, Sangiovese, Nero d'Avola 2018 (served chilled)</i>	24
WA Carnarvon baked scallops, dry smoked pork cheek (guancia), fermented lemon béchamel, fresh tarragon <i>Best paired with Rebellious Chenin Blanc 2021</i>	24
Grilled octopus ballotine, chickpeas ragout, cherry tomato gaspacho, black olives, infused basil oil, smoked Spanish paprika (GF, DF) <i>Best paired with Rebellious Verdelho 2019</i>	24
Creamy 'burrata', olive oil poached premium tomato, basil pesto, bread crumb (V, GFO) <i>Best paired with Rebellious Chenin Blanc 2021</i>	24
Housemade gnocchi, blue swimmer crab, whole shell live caught Wheatbelt yabbies, Australian garlic, chilli, fermented lemon puree (GFO) <i>Best paired with Rebellious Rosè 2021</i>	28

ADD A MARRON TO YOUR STEAK FOR \$30

In House Dry Aged Steaks (WA)

**Aged 45 to 60 days in our ageing cabinets, on the bone
Served with fermented red bean butter on mushroom & vine ripened tomatoes, crispy polenta, RiverBank Estate 'sauce Shiraz' (GFO)**

Harvey Rose Mallee Sirloin 350g (100 day grain fed, 45day dry aged)	52
Geraldton Dandaragan Rib Eye 350g (45day dry aged, organic grass-fed)	55
Harvey Rose Mallee T-Bone (550g) (100 day grain fed, 45 day dry age - subject to availability)	63

WX Ranges Valley Wagyu (NSW)

400 day grain fed, 28 day butcher dry aged, off the bone, Marble Score 5+

Scotch fillet 250g	69
Sirloin 250g	63
<i>Best paired with Eric Anthony Shiraz 2019 or Rebellious BDX + Tempranillo 2018</i>	

From Our Live Fish Tanks

Served with chenin blanc & roast garlic butter, potato and cous cous salad (GF)

Kojonup marron 250g	45
Lancelin live rock lobster 450g	69
Western Australian Snow Crab served with linguine, garden salad, corn and ciabatta	220

Best paired with Eric Anthony Chardonnay Pinot Noir 2017, Eric Anthony Chardonnay 2019 or Rebellious Vermentino 2020

Larger Plates

Eggplant, zucchini and red pepper Parmigiana, smoked Provolone cheese, capsicum and mascarpone coulis (V,GFO,VO) <i>Best paired with Rebellious Primitivo, Sangiovese, Nero d'Avola 2018 (served chilled)</i>	26
Braised Murray Valley pork belly, Sherry vinegar crashed potato cake, caramelised onion and goat cheese, basil emulsion, fig balsamic reduction (GFO) <i>Best paired with Rebellious Malbec 2019</i>	35
Western Australian line caught wild fish of the day purple chips, sauté baby spinach, avocado cream, extra virgin salsa (GF) <i>Best paired with Eric Anthony Chardonnay 2019</i>	\$ MP
Seafood platter: Blue Fin tuna tartare, housemade smoked salmon, Kojonup marron, Shark Bay prawns, Carnarvon scallops, Blue Swimmer crab gnocchi, grilled WA line caught fish, fried baby squid with heirloom beetroot salad. <i>(entrée and main all in one to share- buon appetito!) Best paired with Eric Anthony Chardonnay Pinot Noir 2017, Eric Anthony Chardonnay 2019</i>	159
Sides	
Heirloom tomoato salad, buffalo cherry bocconcini, sumac, rocket and fresh basil (V)	10
Leaf salad with cos lettuce, baby radish and white vinegar dressing (GF, V, DFO)	10
Shoe string fries, Sriracha mayo (V, DFO)	10
Onion rings, tartare sauce (V, DFO)	10
<i>See over for Desserts</i>	



RIVERBANK

— ESTATE —
RESTAURANT | WINERY | CELLAR DOOR



Live Seafood and Dry Ageing Cabinets

You will have noticed in the portico at RiverBank Estate, four fish tanks containing live sustainably caught Western Australian seafood. These fresh and salt water tanks contain Snow Crab, a unique species endemic to Western Australia, Wheatbelt Yabbies, a crustacean unique to Australia, Kojonup Marron, a freshwater crayfish native to the rivers, dams and waterways in the south west of WA and Lancelin live rock lobster or crayfish as they are known in Western Australia. Sourcing live seafood ensures you are served the freshest seafood in the Swan Valley.

At RiverBank Estate we pride ourselves on the outstanding quality of steaks on offer by ensuring we source the very best standard of beef from reputable suppliers and farmers. Our steaks are dry aged onsite between 45 and 60 days using a range of methods.

The dry aging process changes the beef in two ways, firstly, moisture is evaporated from the muscle resulting in a greater concentration of flavour and secondly, the natural enzymes in the beef break down the connective tissue in the muscle which results in tenderness.

Did You Know...

RiverBank Estate Winery shares the same name as our next door neighbour, RiverBank Detention Centre, for juvenile boys since 1960. Famous rock legend, Bon Scott from ACDC, was jailed there for stealing petrol amongst many other boys who eventually turned their life around to become successful.

This local heritage influenced our *On The Run* and *Rebellious* labels. To learn more, head to our website - riverbankestate.com.au

Desserts

Cherry chocolate dome, crystalised dark chocolate, cherry ripe icecream (GF) 16
Best paired with Eric Anthony Liqueur Shiraz NV

Tiramisu, coffee syrup, RiverBank Tawny, meringue (NF) 15
Best paired with Eric Anthony Pedro Ximenez NV

Mixed berry and apple crumble, vanilla bean icecream 14
Best paired with Eric Anthony Liqueur Muscat NV

Affogato - Vanilla ice cream with a shot of coffee, house made biscotti, 10
Add your choice of Pedro Ximenez, Liqueur Muscat or Liqueur Shiraz 30ml 14

Cheese board

Selection of Western Australian and Italian cheeses, served with dried fruit, nuts, preserves For One 24

Kids (ages 2 - 9)

Beef tenderloin, salad and chips 12

Crumbed chicken tenderloin, salad and chips 12

Spaghetti pasta with Napolitana sauce 12

Sundae with vanilla icecream, marshmallows and your choice of chocolate or strawberry toppings 8

Food Allergy Disclaimer

V - Vegetarian / GF - Gluten Free / DF - Dairy Free / NF - Nut Free / NFO - Nut Free Option / VO - Vegan Option Available / VG - Vegan

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.

RiverBank Estate Awards

Five Star Winery 2021 & 2022 Halliday Wine Companion
Five Star Winery 2021 & Top 10 Dark Horse Wineries of the Year

Best Small Wine Producer of 2019 by Ray Jordan
Swan Valley's Best Small Cellar Door 2019 by Peter Forrestal

2021 Gold Plate finalist in four categories
Gold Plate for 2016, 2017, 2018 & 2019 Restaurant within a Winery
2019 Gold Plate Hall of Fame Prix D'Honnuer

Are you a frequent diner at RiverBank Estate?

Then why not earn \$ every time you dine with a **RiverBank Estate Loyalty Card**.

\$20 bonus on joining, no joining fee, simple sign up.

Sign up now and earn \$ off your next meal with us.

To keep in touch sign up to our **newsletter** (no spam we promise).
Scan here and sign up:



Would you enjoy our wines delivered directly to your door once or twice a year? Talk to our friendly staff to join our **RiverBank Estate Wine Club** for exclusive events, wine specials and year round discounts.

