

# 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 Malbec 2017*

Cheddar beignets, spiced plum sauce (V) **12**  
(4 per serve) *Best paired with Rebellious Chenin Blanc 2017*

Chicken liver pate, lavosh **12**  
*Made with RiverBank Estate fortified wines. Best paired with On The Run Bubbles NV*

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## Entrée

Chef's tasting plate **46**  
(Minimum 2 people)

Spiced kangaroo fillet, sweet potato puree, blueberry compote (GF, DF) **19**  
*Best paired with Rebellious Tempranillo 2017*

House cured salmon, miso dressing, pickled vegetables, crouste (GF) **19**  
*Best paired with Rebellious Semillon 2017*

Celeriac blinis, baby vegetables, confit tomatoes, herb butter foam (V) **19**  
*Best paired with On The Run Chardonnay Semillon 2017*

Local poached yabby, fennel & citrus salad, crisp wild rice (GF, DF) **24**  
*Best paired with Rebellious Verdelho 2018*

Oysters natural, fresh lemon (DF) ½ dozen **18** dozen **34**  
*Best paired with Rebellious Prosecco NV*

Oysters, miso dressing (DF) ½ dozen **19** dozen **36**  
*Best paired with Rebellious Prosecco NV*

Oysters Kilpatrick, crispy bacon, spiced BBQ sauce (GF, DF) ½ dozen **20** dozen **38**  
*Best paired with On The Run Cabernet Merlot 2015*

*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 Rebellious Sangiovese Cabernet Franc 2017*

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 Rebellious Grenache 2017*

Beetroot risotto, goats cheese, pickled beetroot (V, GF, VO) **29**

*Best paired with Rebellious Petit Verdot 2017*

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

*Best paired with Rebellious Rosé 2017*

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## 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**

*Ask our staff for our Vegan Friendly menu*

*Awarded Best Small Wine Producer of 2019 by Ray Jordan  
Awarded Gold Plate for 2016, 2017 & 2018 Restaurant within a Winery*

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## Dessert

Smoked vanilla parfait, granola, marshmallow, chocolate shavings (GF) 16  
*Best paired with Eric Anthony Fortified Liqueur Muscat*

Chocolate tart, raspberry, miso caramel 16  
*Best paired with Eric Anthony Fortified Tawny Port*

Baked rhubarb, lemon myrtle cream, crystallised puff pastry 16  
*Best paired with Eric Anthony 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 Eric Anthony Pedro Ximenez, Liqueur Muscat or Tawny Port 30ml  
(Without fortified 10)

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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)

*Ask our staff for best seasonal wine pairings*

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