

RIVERBANK

— E S T A T E —

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 2018*

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 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.



RIVERBANK

— ESTATE —

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 2018

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

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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*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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