\mathbf{R} I V E R B A N K

RESTAURANT | WINERY | CELLAR DOOR

RUSTIC FEAST PLATTER

Napoli & mozzarella gnocchi with basil emulsion, spatchcock chicken, roasted sweet potato with mascarpone & sour cream, baked butternut pumpkin with parmesan, grilled zucchini & eggplant, crisp polenta bites, baked mezza maniche; half eggplant, roasted tomato & parmesan sauce, toasted ciabatta with lardo Serves 2+ | \$95 | Vegetarian \$75

SEAFOOD PLATTER

WA Kingfish tartare, house smoked salmon, Kojonup marron, Shark Bay prawns, Carnarvon Scallops, Blue Swimmer crab gnocchi, grilled WA line caught fish, fried baby squid and heirloom beetroot salad Serves 2 | \$ 159

CHEESEBOARD

Selection of West Australian and Italian cheeses, Served with dried fruits, nuts & preserves \$24

SIDES

Shoestring fries, sriracha mayo (V, DFO)	10
Onion rings, tartare (V, DFO)	10

KIDS MEALS

Beef tenderloin, salad, fries	12
Crumbed chicken, salad, fries	12
Spaghetti pasta, Napolitana	12
Ice cream, marshmallows, chocolate sauce	8