

SMALL PLATES

Birds Eye Chilli Freshly Chopped and Soaking in Olive Oil	3
Warm smoked RiverBank Estate olives	9
Rustic Toasted Vienna Bread charred in olive oil, house butter and jalapeno green tomato chutney	12
Fresh shucked oysters - (A)	
Natural w/ lemon slice	5.5 each
Bloody Mary	6 each
Natural w/ blue cheese mousse torched (V)	6 each
<i>Best paired with NV Bubbles</i>	
Polenta Chips, twice cooked w/roast charred capsicum ricotta melts (V)	12
Duck Fat Potato slow roast, garlic, rosemary w/ RiverBank Estate Shiraz Jus (DFO)	12
Crispy Iceberg Salad, Bell pepper drops, avocado creme, pickled eschalots, garlic crumb, garlic chives dressing (GF)	19
Eggplant, chickpea battered on alla trapanese, smoked rosemary paprika oil, beetroot parmesan wafers (V)	24
<i>Best paired with Field Blend White 2023</i>	
Gruyere Cheese & Spinach souffle finish with parmesan (V)	24
<i>Best paired with Rebellious Verdelho 2023</i>	
24hr Braised Pork Belly in citrus, fennel, baby parsnips, apple cider pressed baby pear, vitelotte puree Riverbank Estate Jus (GF)	25
<i>Best paired with Rebellious Verdelho 2023</i>	
Veal and Pork Meatball, provolone cheese, smoked lentil ragu, wild garlic (GF)	26
<i>Best paired with Eric Anthony Primitivo 2021</i>	
Cacciatore Crocodile Sausage with fennel and lemon Myrtle black olive crumb. With caramalised onions, fire roasted peppers, garlic and olive oil	26
<i>Best Paired with Rebellious Tempranillo 2021</i>	
WA Carnarvon Baked Scallops, Dry Smoked Pancetta, fermented lemon béchamel, fresh tarragon (A)	29
<i>Best Paired with Rebellious Vermentino 2022</i>	

RIVERBANK

— ESTATE —

RESTAURANT | WINERY | CELLAR DOOR

ADD BONE MARROW w/SPICY GRANA PADANO DUST \$12

IN-HOUSE DRY AGED (WA)

Aged 45 to 60 days in our aging cabinets, on the bone. Served with miso butter, vine-ripened tomato and RiverBank Estate Shiraz jus (GFO)

Harvey Rose Mallee Sirloin On The Bone 500g 68
(100-day grain-fed, 45-day dry-aged)
Best paired with Eric Anthony Cabernet Malbec 2020

Geraldton Dandaragan Rib Eye On The Bone 500g 75
(45-day dry-aged, organic grass-fed)
Best paired with Eric Anthony Shiraz 2021

WA Wagin Duck (in house dry age 7 days) With DonnyBrook compressed apple.witloaf, walnut, radish, grilled Fennel, mustard vinigrette, sour cherry reduction (GF) 48
Best paired with Rebellious Old Vine Grenache 2023

FROM OUR LIVE FISH TANKS

Marron & Lobster, Sauteed in olive oil, garlic, cherry tomato capers, olive, parsley, glazed in Field Blend White wine with tuscan pearl cous cous

Kojonup Marron | 250-300g (A) 49

Lancelin Live Whole Rock Lobster | 450-550g (A) 75

Signature Mud Crab | 1kg-1.2kg (A) 145
Served with garlic, Calabrian spicy Nduja (pork), confit tomato, basil oil spaghetti and chargrilled bread
Best paired with Eric Anthony Chardonnay 2022



*Credit Card surcharge is applied to all bills
*Public holidays will incur a 15% surcharge over the bill.

LARGER PLATES

Tomato Concasse, filled w/herb, green pea lentils on grilled portobello mushroom, house made vegan cashew cheese and dill oil (V, VO, GF, DFO) 34
Best paired with Rebellious GSM 2021

Chili Blue Swimmer Crab Spaghettini served w/ Calabrian spicy Nduja (pork), confit tomato, basil, garlic, topped with a live caught Wheatbelt Yabby (A) 42
Best paired with Rebellious Dry Rose 2023

Eye Fillet (200g) w/soft creamy polenta sauteed wild mushrooms and lemon zest gremolata (GF) 46
Best paired with Rebellious BDX + Tempranillo 2020

Western Australian Fresh Ocean Caught Fish w/herb lemon pea, risotto, red radish, grilled Fremantle baby octopus parmesan crisp (A) 48
Best paired with Rebellious Verdelho 2023

SEAFOOD PLATTER (SUITABLE FOR 2)

Fresh Western Australian Ocean Caught Fish, Kojonup Marron, Shark Bay prawns, Carnarvon scallops with pork bechamel, natural oysters, Chili Blue Swimmer crab spaghetti served with calabrian spicy Nduja (pork) crispy iceberg, avocado creme, garlic chive salad, polenta chips w/ricotta melts, crocodile sausage. Buon Appetito! (A) 170
Best paired with Eric Anthony Margaret River Chardonnay
**ADD on Signature mud crab for only \$120*

DESSERTS

Pistachio Praline Grand Marnier bavaois, blood orange blossom gel 18
Best paired with Eric Anthony Liqueur Muscat NV

Tiramisu Bread & Butter Pudding, salted caramel sauce, amaretto ice cream 18
Best paired with Eric Anthony Liqueur Muscat NV

Crème Caramel, candied hazelnuts, choc crumb, vanilla ice cream, blueberries 18
Best paired with Eric Anthony Liqueur Shiraz NV

Affogato - Vanilla ice cream served with espresso, house-made biscotti 14
Add Liqueur Muscat 30ml

Cheeseboard - selection of Western Australian and Italian cheeses served with dried fruit, nuts, and preserves 28
Best paired with Rebellious GSM 2021

RIVERBANK

— ESTATE —

RESTAURANT | WINERY | CELLAR DOOR

KIDS (AGES 2 - 9)

Beef skewer w/ salad, chips and tomato sauce	15
Crumbed chicken w/ salad and chips	15
Spaghetтини w/ Napolitana sauce	15
Sundae w/ vanilla ice cream, marshmallows and your choice of chocolate or strawberry topping	6

Food Allergy Disclaimer

V - Vegetarian / GF - Gluten Free / DF - Dairy Free / NF - Nut Free / NFO - Nut Free Option / VO - Vegan Option Available / VG - Vegan,
Nduja - contains pork
A - Seafood is from Australia

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.



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 saltwater tanks contain Mud 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 southwest 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.

RiverBank Estate Awards



Five Star Winery 2022 & 2021 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
Gold Plate Finalist in four categories in 2021
Gold Plate for 2016, 2017, 2018 & 2019 Restaurant within a Winery
Gold Plate Hall of Fame Prix D'Honneur 2019

Please join us in the Cellar Door
for a complimentary wine tasting
before dining.

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JOIN OUR WINE CLUB

Become a member of our Wine Club to receive RiverBank Estate wines delivered directly to your door. Starting from ONLY \$93.60 for 6 bottles. Free quarterly deliveries!

Also, buy wine all year round for 20% off with FREE delivery to your door.

No joining fee. Simple sign-up. Amazing wine. Scan the code to join today!



UPCOMING RIVERBANK EVENTS

There's always something interesting happening at RiverBank. Sign up to our fortnightly newsletter to keep up to date with all of our upcoming events, special offers, and new releases.

No spam, we promise!

Scan the QR code to sign up.

