

## SMALL PLATES

Freshly chopped Birds Eye chilli soaked in extra virgin olive oil	3
Warm smoked RiverBank Estate olives (GF)	12
Baked daily - rustic toasted mini-Vienna loaf for two with olive oil, house butter, jalapeño green tomato chutney, garlic confit, black salt	14
Polenta chips, twice cooked with roast charred capsicum ricotta melts (V)	14
Local Perth Ruby potato mash with truffle, pan-fried pancetta	18
Fresh shucked oysters - (A) (each)	
Natural with lemon slice	6.5
Bloody Mary	7
Baked pancetta, confit heirloom tomato, Worchester sauce	7
<i>Best paired with Eric Anthony 2017 Margaret River Riesling</i>	
Banana bell pepper, herb quinoa, honey baked fetta, yoghurt baba ghanoush cream, dill lemon (V)	26
<i>Best Paired with Rebellious 2026 Chenin Blanc</i>	
Gruyère cheese & spinach souffle, finished with parmesan (V)	28
<i>Best paired with Rebellious 2025 Verdelho</i>	
Local smoked Blue Mackerel, with mountain herb tea broth, heirloom beetroot, pearl barley bacon	29.5
<i>Best paired with Rebellious 2026 Vermentino</i>	
Emu sausage with Illawarra plum, sautéed zucchini, onion, capsicum, basil, olive, finished with reduced Liqueur Shiraz vinegarette , beetroot dust	29.5
<i>Best Paired with Rebellious 2017 Fiano</i>	
Beef carpaccio (dry aged 30 to 45 days), thinly sliced beef, truffle mayonnaise, balsamic gel, shaved Pecorino, pangrattato crumb, crispy capers. (GFO)	29.5
<i>Best paired with Rebellious 2025 Dry Rosè</i>	
WA Carnarvon baked scallops, dry smoked pancetta, fermented lemon béchamel, fresh tarragon (GF)	36
<i>Best paired with Eric Anthony 2017 Margaret River Chardonnay</i>	
Seared Quail, tarragon lemon mustard, native Kakadu Plum glaze with fennel, radicchio slaw	37
<i>Best paired with Rebellious 2023 Old Vine Grenache</i>	
Cream of Chilli Mussels, lots of Jalapeno, preserved lemon, Riverbank Muscat infused cream, charred Vienna bread.	42
<i>Best paired with Field Blend 2025 White</i>	

# RIVERBANK

— ESTATE —

RESTAURANT | WINERY | CELLAR DOOR

## FROM OUR IN-HOUSE DRY AGER BEEF AND DUCK (WA)

We only use local farmers for our premium Black Angus beef, sourced from Harvey to Albany. Green grass fed pastures, no forced feeding, organic processes, no nasty chemicals or hormones.

Aged 30- 45 days in our aging cabinets, on the bone. Served with miso, green peppercorn, bone marrow, butter, vine-ripened tomato, RiverBank Estate Shiraz jus (GFO)

Black Angus Sirloin On The Bone 500g 85  
(30-45 day dry-aged), grass fed (GF, DFO)  
Best paired with Eric Anthony 2020 Cabernet Sauvignon Malbec

Black Angus Rib Eye On The Bone 500g 90  
(30-40 day dry-aged, grass-fed (GF,DFO)  
Best paired with Eric Anthony 2021 Old Vine Shiraz

WA Wagin Duck (7 day dry aged) with Donnybrook compressed apple, witlof, walnut, radish, grilled fennel, mustard vinigrette, sour cherry reduction (GF,DF) 52  
Best paired with Rebellious 2023 Old Vine Grenache

## FROM OUR LIVE FISH TANKS

Marron and 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, GF, DFO) 58

Lancelin live whole Rock Lobster | 500-600g 95  
(A, GF, DFO)  
Best paired with Eric Anthony 2017 Margaret River Chardonnay

Signature Mud Crab | 1-1.5kg (A) MP  
Served with garlic, Calabrian spicy Nduja (pork), confit tomato, basil oil spaghetti and chargrilled bread  
Best paired with Rebellious 2025 Dry Rosè

## COMPLIMENTARY WINE TASTING

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



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

## MODERN MEDITERRANEAN

*Sophisticated but different*

## LARGER PLATES

Tomato Concassè, filled with herb, green pea lentils on grilled portobello mushroom, house made vegan cashew cheese and dill oil (V, GF, DFO, VG)	34
<i>Best paired with Field Blend 2025 Red</i>	
Chili Blue Swimmer Crab spaghetti served with Calabrian spicy Nduja (pork), confit tomato, basil, garlic, live caught Wheatbelt Yabby (A)	43
<i>Best paired with Rebellious 2025 Dry Rosè</i>	
Eye Fillet (200g) with roast beetroot, tahini, pomme purée, courgette battons, Shiraz jus (GF)	54
<i>Best paired with Rebellious 2024 Malbec Shiraz</i>	
Western Australian fresh ocean caught fish with roast fennel, creamy Vermouth risotto, pea, red radish, Grilled Fremantle baby octopus parmesan crisp (A, GF)	49.5
<i>Best paired with Rebellious 2025 Verdelho</i>	

## SEAFOOD PLATTER (SUITABLE FOR 2) 195

Fresh Western Australian ocean caught fish w/ creamy Vermouth risotto, Kojonup marron, Carnarvon scallops w/ dry smoked pancetta, Exmouth prawns, natural oysters, , creamy chilli mussels w/ jalapano, preserved lemon, Banana bell pepper w/ herb quinoa, yoghurt baba ghanoush cream, polenta chips w/ ricotta melts.  
*Best paired with Eric Anthony 2017 Margaret River Chardonnay, Rebellious Fiano or Field Blend Bubbles*

**\*ADD on Signature mud crab for only \$120**

## DESSERTS

Hazelnut Dacquoise, chocolate feuilletine crunch, white chocolate soil, silky gianduja cremeux and rocher glaze	18
<i>Best paired with Eric Anthony Liqueur Pedro Ximénex NV</i>	
Tiramisu Bread & Butter pudding, salted caramel sauce, Amaretto ice cream.	18
<i>Best paired with Eric Anthony NV Liqueur Muscat</i>	
Crème caramel, candied hazelnuts, choc crumb, vanilla ice cream, blueberries (NFO)	18
<i>Best paired with Eric Anthony NV Liqueur Shiraz</i>	
Affogato - Vanilla ice cream served with espresso, house-made biscotti (GF)	15.5
Add Liqueur Muscat 30ml	22
Cheeseboard - selection of Western Australian and Italian cheeses served with dried fruit, nuts, and preserves (GFO)	28
<i>Best paired with Eric Anthony Old Vine 2018 Shiraz</i>	

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## KIDS (AGES 2 - 9)

Beef skewer (80-100g) with salad, chips and tomato sauce	19.5
Crumbed chicken (80-100g) with salad and chips	19.5
Spaghettini with Napolitana sauce	19.5
Sundae with vanilla ice cream, marshmallows and your choice of chocolate or strawberry topping	10

### Food Allergy Disclaimer

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

Please be aware that our products either contain, or are prepared in kitchens that handle, common allergens including wheat (gluten), seafood, soymilk, dairy, tree nuts, eggs, sulphite preservatives and peanuts.

While we take great care in our food preparation, cross-contamination may occur. For this reason, RiverBank Estate cannot guarantee that any item served is completely free from allergens.

## LIVE SEAFOOD AND DRY AGEING CABINETS

At RiverBank Estate, our portico showcases four live tanks of sustainably sourced Western Australian seafood, including Mud Crab, Wheatbelt Yabbies, Kojonup Marron and Lancelin rock lobster.

Keeping our seafood live ensures every dish is served at peak freshness.

We also take pride in offering exceptional steaks, sourcing premium Western Australian beef from trusted farmers and suppliers.

Each cut is dry-aged onsite for 45-60 days, intensifying flavour and enhancing tenderness for a truly elevated dining experience.

### 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

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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. Either we curate your wines or you choose - monthly, bi-monthly, quarterly or twice-yearly.

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 QR code to join today!



## UPCOMING RIVERBANK EVENTS

There's always something interesting happening at RiverBank. Sign up to our fortnightly 'ESTATE EDIT' newsletter to keep up to date with all of our upcoming events, special offers, and new releases. Get \$30 off your first order.

No spam, we promise!

Scan the QR code to sign up.

