

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	16
Polenta chips, twice cooked with roast charred capsicum ricotta melts (V)	14
Local Perth Ruby potato mash with truffle, pan-fried pancetta	18
Rockmelon, goat cheese salata, cucumber, pickled fennel, arugula, nasturtium, pepper drops, sweet basil mustard vinaigrette	22
Add 24 months Prosciutto from Emilia Romagna, Italy	8
Fresh shucked oysters - (A) (each)	
Natural with lemon slice	6.5
Mignonette	7
Baked pancetta, confit heirloom tomato, Worchester sauce	7
<i>Best paired with Eric Anthony 2017 Margaret River Riesling</i>	
Baked Camembert, cranberry chutney, local honey, macadamia nuts, Vienna crisps	28
Baby Squid flame grilled, stuffed with preserved lemon, herb risoni, Romesco puree, lemon myrtle yoghurt	29
Fresh raw pressed Tuna, grilled peach, heirloom tomato, blood orange, mint syrup, endive, radish, pickled watermelon	32
Duck meatball Sicilian style, orange, fennel, smoked provolone cheese, burnt sage, garlic, eggplant puree	28
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>	

RIVERBANK

ESTATE WINERY

— ESTABLISHED 1982 —

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 butter, vine ripened tomato, salt & pepper enoki mushrooms (GFO)

Choice of one sauce: Chimichurri oregano or black garlic cream or Riverbank Estate Shiraz jus

Black Angus Sirloin On The Bone 500g (30-45 day dry-aged), grass fed (GF, DFO)	85
<i>Best paired with Eric Anthony 2020 Cabernet Sauvignon Malbec</i>	
Black Angus Rib Eye On The Bone 500g (30-40 day dry-aged, grass-fed (GF, DFO)	90
<i>Best paired with Eric Anthony 2018 Old Vine Shiraz</i>	
WA Wagin Duck (7 day dry aged) with Donnybrook compressed apple, witlof, walnut, radish, grilled fennel, mustard vinigrette, sour cherry reduction (GF,DF)	54
<i>Best paired with Rebellious 2024 Tempranillo Shiraz</i>	

FROM OUR LIVE FISH TANKS

Marron or Lobster, poached in Sea Urchin butter, cauliflower puree, apple finger lime salad, parmesan zucchini chips

Kojonup Marron 250-300g (A, GF, DFO)	OUT OF SEASON
Lancelin live whole Rock Lobster 500-600g (A, GF, DFO)	95
<i>Best paired with Eric Anthony 2017 Margaret River Chardonnay</i>	
Signature Mud Crab 1-1.5kg (A)	MP
Served with garlic, Calabrian spicy Nduja (pork), confit tomato, basil oil spaghetti and chargrilled bread	
<i>Best paired with Rebellious 2025 Dry Rosè</i>	

MODERN MEDITERRANEAN

Sophisticated but different

LARGER PLATES

Grilled artichoke, wild trifoliate mushroom, spring sweet pea, carnaroli rice, enoki crisp (V)	38
Pork cotechino sausage slow cooked on soft cheesy polenta, caponata, broccolini florets	42
Chili Blue Swimmer Crab spaghetti served with Calabrian spicy Nduja (pork), confit tomato, basil, garlic, live caught Wheatbelt Yabby (A)	44
<i>Best paired with Rebellious 2026 Chenin Blanc</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>	
Eye Fillet (200g) crema di pepperoni e cannellini, fennel, baby capsicum, topped with toffee shiraz beef bacon (GF)	54
<i>Best paired with Rebellious 2025 Malbec Shiraz</i>	

SEAFOOD PLATTER (SUITABLE FOR 2) 220

Fresh Western Australian ocean caught fish, lemon pea risotto, half local crayfish tail mornay, fresh whole prawns, freshly shucked oysters, Carnarvon scallops with dry smoked pancetta, grilled squid, polenta chips w/ ricotta melts, rockmelon and goat cheese salata \$220

Best paired with Eric Anthony 2017 Margaret River Chardonnay, Rebellious Fiano or Field Blend Bubbles

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

DESSERTS

Silken Mango Cremeux with coconut tapioca fruit lemon sorbet	18
<i>Best paired with Eric Anthony Liqueur Shiraz NV</i>	
Hazelnut Dacquoise, chocolate feuilletine crunch, white chocolate soil, silky gianduja, rocher glaze	18
<i>Best paired with Eric Anthony Liqueur Pedro Ximénex NV</i>	
Limoncello Panna Cotta, mixed berry compote, raspberry coulis, delicate biscottini	18
<i>Best paired with Eric Anthony Liqueur Shiraz NV</i>	
Affogato - Vanilla ice cream served with espresso, house-made biscotti (GF)	15.5
Add Liqueur Muscat 30ml	6.5
Cheeseboard - Italian Taleggio, Australian Ash Brie, Smoked Provolone cheese with pear & vanilla compote, olive & caper tapenade, parmesan sour dough risp.(GFO)	29
<i>Best paired with Eric Anthony Old Vine 2018 Shiraz</i>	

*Credit Card surcharge is applied to all bills

*Public holidays will incur a 15% surcharge over the bill.



RIVERBANK

ESTATE WINERY

— ESTABLISHED 1982 —

KIDS (AGES 2 - 9)

Beef skewer (80g) with salad, chips and tomato sauce	19.5
Crumbed chicken (80g) with salad and chips	19.5
Spaghettoni with Napolitana sauce	19.5
Sundae with vanilla ice cream, marshmallows and your choice of chocolate or strawberry topping	12

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

COMPLIMENTARY WINE TASTING

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



JOIN OUR WINE CLUB

Become a member of our Wine Club to receive RiverBank Estate wines delivered directly to your door. Starting from ONLY \$95.76 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 and 10% off events.

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.



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