

RIVERSTONE

ESTATE WINES

À la Carte Spring Menu

Entrée

Riverstone Grazing Board (for 2) Antipasto, Selection of Charcuterie & Dips	\$55	Cajun Spice Calamari (M) Black garlic aioli, micro herbs	\$20
Roasted Beetroot Tart (v) w/ burrata cheese & maple whipped, baby market green, aged balsamic glaze	\$21	Porcini Mushroom Arancini (v) w/sage and pumpkin puree and micro herbs	\$18
Harissa Prawns (M) w/creamy harissa sauce, toasted bread	\$28	Peking Duck Salad w/ chestnut, roasted pepper, baby rocket persian fetta and sticky sauce	\$39

Main

Spring Lamb Cutlet Marinated Ras el Hanout w/creamy sago mash, charred bell pepper, market greens and thyme jus	\$49	350g Ribeye Steak w/Kipfler Potatoes, broccolini. Choice of Mountain Pepper, creamy Mushroom or Pinot Noir jus	\$75
Spiced Pork Belly w/ sautéed bell pepper, green beans, baby chats , smith apple with mustard and sage jus	\$47	Slow Braised Beef Cheek w/creamy mash, lentil, & vegetable rogout	\$48
Oven baked Salmon (M) w/ duck fat potatoes, baby corn, green beans w/ creamy Tuscan sauce.	\$47	Risotto (v) w/butternut pumpkin, baby spinach, roasted pepper, pinenuts. Finished w/dehydrated olives crumb and truffle oil	\$34
Seafood Tagliatelle (M) chilli, garlic, prawns, barramundi, mussels, calamari w/ creamy white wine sauce, finished w/baby spinach, Parmigiano Reggiano.	\$47	Mushroom Tagliatelle Pasta (v) w/sautéed mushrooms, baby spinach, confit garlic, chilli, finished w/ dehydrated olive crumb, and truffle oil.	\$34
		Peking Duck Leg w/fennel, green beans, baby carrots, and orange glaze	\$48

Sides

French Fries & Lime Chili Aioli	\$14	Green Salad	\$14
Confit Thyme & Rosemary Potatoes	\$14	Maple Glaze Butternut Pumpkin & Broccolini	\$14

Dessert

Selection of Cheeses (for 2) Selection of cheeses, crackers, dried fruit, nuts, and market fresh fruits	\$38	Exotic Pot Lime and pineapple compote, coconut sponge and passionfruit jelly sitting on top a coconut shortbread.	\$18
Trio of Gelato Burnt orange caramel, chocolate soil, crushed meringue kisses.(might contain nuts)	\$18	Orange & Brandy Glaze Crepes Suzette w/Vanilla Ice Cream	\$20
Chocolate Trio Layered chocolate crumble, chocolate cream and chocolate sponge, decorated with cocoa crumble and chocolate glaze.	\$18	Coffee stone flourless Soft caramel hazelnut and flourless chocolate cake wrapped in coffee mascarpone mousse and a crisp chocolate shell. W/ chocolate soil, mixed berries compote.	\$20
Riverstone Sticky Date Pudding Toffee Sauce, Vanilla Bean gelato	\$18		

For any dietary requirements, please ask our staff

V=vegetarian A=Seafood from Australian origin M=Seafood from Mixed Origin