

RIVERSTONE

ESTATE WINES

Restaurant Spring Menu

Entrée

Freshly Shucked Oysters (gf)

Lemon Vinaigrette

\$6 each

Riverstone Grazing Board

\$22pp

Antipasto, Selection of Charcuterie & Dips

Bush Spice Calamari (df)

Lemon Myrtle Aioli, Fried Cherry Capers, Micro Herbs

\$18

Ricotta, Pistachio & Witlof Tart (v)

\$19

Whipped Goats Cheese, Salsa Verde & Crushed Kale

Zucchini & Sweet Corn Fritters (v)

House Truss Tomato Chutney & Lemon Relish

\$17

Housemade Mushroom Arancini (v)

\$18

Sage Pumpkin Puree, Shaved Parmesan, Micro Herbs

Creamy Chilli Garlic Prawns

with Toasted Brioche

\$22

Escargot

\$24

Garlic Butter, Baby Spinach & Vinaigrette

Main

Confit Duck Maryland (gf)

Fennel, Dutch Baby Carrots, Sweet Potatoes, Plum Sauce & Micro Herbs

\$43

Moroccan Spice Lamb (gf)

\$45

Creamy Saffron Mash, Charred Vegetables, & Rosemary Jus

Korean Spice Pork Belly (gf)

Purple Cabbage, Granny Smith Apple & Remoulade, Pork Cracker & Apple Cider Jus

\$42

300g Scotch Fillet (gf)

\$58

Kipfler Potatoes, Broccolini - Choice of Mountain Pepper, Mushroom or Port Noir

Lemon Myrtle Crisp Barramundi (gf)

Baby Corn, Chat Potatoes, Roasted Pepper, Green Beans & Creamy Tuscan Sauce

\$40

Risotto (gf) (v)

\$32

Garden peas, Baby Spinach, Sundried Tomatoes, Mushroom, Pinenuts & Truffle Oil

Prawn Liguini

Chili, Garlic, Baby Spinach & Parmesan

\$38

Sides

French Fries & Lemon Myrtle Aioli

\$14

Green Salad (gf)

\$14

Duck Fat & Thyme Kipfler Potatoes (gf/df)

\$14

Seasonal Green Bouquet

\$14

Creamy Sebago Potatoe Mash (gf)

\$14

Desserts

Cheese Platter

Selection of local cheeses & crackers

\$36

Trio of Gelato

\$17

Burnt Orange, Caramel, Oreo & Green Tea Crumble

Chef's Sweets

Selection of our chef's favourite sweets

\$18

Yarra Valley Chocolate Parfait

\$17

Hazelnut Praline, Seasonal Berries, Fudge Sauce & Sweet Tortilla

Warm Sticky Date Pudding

Salted Caramel Sauce, Vanilla Bean Ice Cream

\$16