

RIVERSTONE

ESTATE WINES

Restaurant Summer Menu

Entrée

Riverstone Grazing Board (for 2) (gfo)	\$48	Roasted Beetroot Tart (v)	\$21
Antipasto, Selection of Charcuterie & Dips		Burrata, Whipped Maple, Baby Market Green & Balsamic Glaze	
Lemon Pepper Calamari (df)	\$19	Asian Duck Breast Salad (gfo)	\$39
Capers Aioli, Micro Herbs		Chestnut, Roasted Pepper, Warm Soba Noodles & Sticky Sauce	
Three Colour Couscous Salad (v)	\$32	Porcini Mushroom Arancini (v)	\$19
Curried Sweet Potatoes, Sundried Tomato, Cranberry, Pistachio & Sunflower Crumble		Sage Pumpkin Puree, Shaved Parmesan, Micro Herbs	
Add Braised Beef Brisket	+\$15		
Crispy Tiger Prawns (gfo)	\$28	Escargot	\$28
with Sriracha Mayo		Stuffed in Vol au Vent, Chorizo & Chilli Jam	

Main

Lamb Madras (gf)	\$48	350g Rib Eye Steak (gf)	\$74
Creamy Sago Mash, Charred Capsicum, Market Green & Thyme Jus		Kipfler Potatoes, Broccolini – Choice of Mountain Pepper, Mushroom or Port Noir	
Korean Spice Pork Belly (gf)	\$46	Oven Baked Half Lobster (gf)	\$59
Purple Cabbage, Granny Smith Apple & Remoulade, Pork Cracker & Apple Cider Jus		Spiral Potatoes, Quinoa Puff & Capsicum Salad – Choice of Mornay or Orange Pistachio Butter	
Chili & Lime Barramundi (gf)	\$46	Saffron Risotto (gf) (v)	\$34
Confit Chat Potatoes, Borlotti Beans, Capsicum & Lemon Butter Sauce		Portobello Mushroom, Baby Spinach, Butternut Pumpkin & Sesame Tuile	
Seafood Tagliatelle	\$45		
Prawns, Barramundi, Mussel, Torn Basil, Creamy White Wine Sauce & Parmigiano			

Sides

French Fries & Lime Chili Aioli	\$14	Green Salad (gf)	\$14
Confit Thyme & Rosemary Potatoes (gf/df)	\$14	Maple Glaze Butternut & Broccolini (gf)	\$14

Desserts

Selection of Cheeses (for 2) (gfo)	\$38	Trio of Gelato (gfo)	\$18
Selection of Cheeses, Crackers & Fresh Berries		Burnt Orange, Caramel, Chocolate & Crushed Meringue	
Signature Sticky Date Pudding	\$18	Yarra Valley Chocolate Parfait (gfo)	\$18
Toffee Sauce, Vanilla Bean Ice Cream		Pop Corn, Seasonal Berries & Mango Pearl	
Warm Mud Cake	\$18		
Berries Compote, Vanilla Bean Ice Cream & Kahlua Fudge Sauce			