

-----FROM THE BAKERY-----

Artisan Bakery Sourdough bread with native spiced dukkah, Adelaide Hills award-winning olive oil or Pepe Saya cultured butter V 8

Garlic Turkish Bread with carrot kasundi V 8

-----RIVERSIDE SIGNATURE-----

Four Tastes of the Sea

Lightly seared scallops; yellowfin tuna; salmon sashimi with pickled ginger and mint; and kingfish sashimi with tomato and coriander salsa 23

-----CAVIAR-----

Huon Reserve Selection Hand-Milked (Tasmania) 50 gm
Marinated kalamata olives, red elk and grated fresh horseradish with grilled sourdough 35

-----OYSTERS-----

South Australian West Coast Oysters (6)
Natural with a side of Laphroaig 10 year old Scotch whiskey
or
Champagne Mignonette and fresh horseradish 22

-----TO START-----

San Jose award-winning South Australian smallgoods, Wagyu bresaola, shaved zucchini and parmesan 21

Spencer Gulf Prawn and Squid Salad with sheep's milk cheese, apple, fennel, shaved asparagus, ruby grapefruit and salted almonds G 21

Yum Nuar - A dish by Chef Ian Kittichai
Thai Style Beef Salad with peanuts, green papaya, carrot, shredded cabbage, coriander, mint, basil and lime chilli dressing 21



Tandoori Chicken with coriander, carrot, kale, nipper lentils, cucumber ribbons and yoghurt dressing 23



Bruschetta - Bread by culinary ambassador, Dean Brettschneider, Asparagus, Taleggio, minted pea purée, poached free-range egg 18

Please ask your wait staff for our extensive daily specials including:

Soup of the day | Fish of the day

Cheeses of the day | Dessert of the day

Relax with an elegant dining experience.

The Riverside culinary team, headed by Sous Chef, Scotty Lee, creates tantalizing cuisine inspired from the most exotic regions of the globe and from the best of South Australian seasonal ingredients.....relish,

Tommy Hunt

Executive Chef - InterContinental Adelaide

-----THE MAIN-----

Slow Roasted Paringa Farm Lamb Shoulder with seasonal vegetables, preserved lemon and parsnip purée 36

Pan Seared Atlantic Salmon with dukkah crust, avocado, wilted spinach, kipfler potato and pesto cream 36

Sri Lankan Chicken Curry with samosa, steamed basmati rice, paratha bread, pappadums and fresh tomato and coconut salsa 32

Nasi Goreng with chicken satay and Spencer Gulf prawns 32

Roasted Free-range Chicken Breast with sundried tomato pesto, potato purée, asparagus and meat glaze G 38

Risotto with roasted baby beets, pickled golden beetroot, shaved macadamias and dried orange G V E 18 M 28

-----FROM THE GRILL-----

300gm Grasslands' Grass-Fed Sirloin MSA grade 3, G 40

220gm Paroo Kangaroo Backstrap G 36

250gm Barossa Heritage Pork Cutlet G 36

300gm Scotch Fillet G 44

350gm Fleurieu Peninsula Lamb Cutlet G 40

All grills served with
your choice of the following sauces:

Black garlic tapenade | Béarnaise | Shiraz jus | Sage butter

-----SHARED-----

600gm Chargrilled Scotch Fillet Steak
Served with green salad, glazed carrots, potato mash,
beetroot relish and shiraz jus 85

-----ESSENTIAL EXTRAS-----

Steamed broccolini with garlic chips V G 7

Glazed carrots V G 7

Potato mash V G 7

Fries with truffle oil and parmesan cheese V 8

Fresh garden salad V G 6

Heirloom beetroot salad with Persian fetta and frisée V G 9

Smashed potatoes V G 6

'V' denotes vegetarian 'G' denotes gluten free

Please ask any of our team for more information.

Should you have any special dietary requirements or food allergies,
please advise our staff when placing your order.

Visa and MasterCard payments incur a merchant service fee of 1.5% and 3% for
American Express, Diners and JCB in addition to the total amount payable.



Where you see this icon you can try one of a number of bespoke recipes designed for us by IHG's Culinary Ambassadors. Our IHG Culinary Ambassador Programme was created through a partnership between the InterContinental Hotels Group (IHG) and a panel of celebrity chefs and masters of their cuisine. Please ask any of our team for more information.



APERITIF



| | | |
|--|-----|--|
| Bellini-sparkling wine and apple juice | 8 | |
| Aperol Spirits | 9 | |
| Bombay Sapphire and tonic | 10 | |
| Vodka Wyborowa, cranberry juice and lime | 9.5 | |
| Jack Daniel's Bourbon Whiskey and Coke | 10 | |

CIDER

| | | |
|------------------------|----|--|
| Bulmers Original Cider | 10 | |
| Bulmers Pear Cider | 10 | |

REDUCED BEER

| | | |
|------------------|---|--|
| Cascade Light | 8 | |
| Peroni Leggerera | 9 | |

LOCAL BEER

| | | |
|---------------------------|----|--|
| Crown Lager | 10 | |
| Coopers Original Pale Ale | 10 | |

IMPORTED BEER

| | | |
|--------------|----|--|
| Corona Extra | 11 | |
| Peroni | 11 | |

SPARKLING AND CHAMPAGNE

SPARKLING

| | | |
|---|----|----|
| NV Prosecco DOC Zuccola extra dry – Veneto, Italy | 12 | 55 |
| NV Croser Brut Pinot Noir Chardonnay – Adelaide Hills | 13 | 65 |
| NV Seppelts Fleur de Lys – Australia | 10 | 40 |
| NV Mountadam Brut Pinot Noir Chardonnay – Eden Valley | | 58 |
| NV House of Arras Brut Elite Pinot Noir Chardonnay – Tasmania | | 89 |

CHAMPAGNE

| | | |
|--|----|-----|
| NV Mumm Champagne – Champagne, France | 22 | 125 |
| NV Louis Roederer Champagne – Champagne, France | 25 | 185 |
| NV Champagne Bollinger Brut Rosé – Champagne, France | | 220 |

WHITE WINE

RIESLING

| | | |
|--|----|----|
| 2014 Annie's Lane – Watervale, Clare Valley | 13 | 58 |
| 2014 Petaluma Hanlon Hill – Clare Valley | 15 | 70 |
| 2014 Pewsey Vale – Springton, Eden Valley | | 65 |
| 2012 Vertigo 25GR – Lenswood, Adelaide Hills | | 55 |

CHARDONNAY

| | | |
|---|----|----|
| 2013 Mountadam Estate – Eden Valley | 16 | 90 |
| 2013 Shaw and Smith M3 – Woodside, Adelaide Hills | 18 | 96 |

ALTERNATIVE VARIETAL

| | | |
|--|----|----|
| 2013 Wither Hills Pinot Gris – Marlborough, N.Z. | 13 | 55 |
| 2013 Mountadam Pinot Gris – High Eden, Eden Valley | | 51 |
| 2014 Grant Burge Moscato – Barossa Valley | 10 | 40 |

SAUVIGNON BLANC

| | | |
|---|----|----|
| 2014 Wither Hills – Marlborough, N.Z. | | 55 |
| 2010 Five Squares – Barossa Valley | 8 | 35 |
| 2013 Geoff Weaver – Lenswood, Adelaide Hills | | 49 |
| 2014 Shaw + Smith – Balhannah, Adelaide Hills | 15 | 55 |

ROSÉ WINE

| | | |
|---|----|----|
| 2014 Rockford Alicante Bouchet – Barossa Valley | 11 | 55 |
|---|----|----|

RED WINE



PINOT NOIR

| | | |
|--|----|----|
| 2011 Wither Hills – Marlborough, N.Z. | 14 | 65 |
| 2012 Tapanappa – Parawa, Fleurieu Peninsula | | 62 |
| 2009 Barratt The Bonython – Summertown, Adelaide Hills | | 54 |

MERLOT

| | | |
|--|----|----|
| 2007 Barratt The Ambrose – Adelaide Hills | 14 | 55 |
| 2012 Grant Burge Vineyard Range Hillcot – Barossa Valley | | 54 |

SHIRAZ

| | | |
|--|----|-----|
| 2013 Two Hands Gnarly Dudes – Barossa Valley | 15 | 72 |
| 2012 Five Squares – Barossa Valley | 8 | 35 |
| 2013 Cape Barren Wines – McLaren Vale | | 52 |
| 2013 Pertaringa Undercover – McLaren Vale | | 52 |
| 2011 Rockford Basket Press – Barossa Valley | | 145 |
| 2012 Longview Yakka – Macclesfield, Adelaide Hills | | 56 |
| 2010 d'Arenberg The Dead Arm – McLaren Vale | | 140 |
| 2012 Heartland – Langhorne Creek, Fleurieu Peninsula | | 54 |
| 2013 Totino Estate – Adelaide Hills | | 52 |
| 2013 Chapel Hill – McLaren Vale | | 68 |

ALTERNATIVE VARIETALS AND BLENDS

| | | |
|--|----|----|
| 2012 Wynns 'The Gables' Cabernet, Shiraz – Coonawarra | 11 | 52 |
| 2011 Tintara Cabernet Sauvignon – McLaren Vale | 13 | 55 |
| 2013 Coriole Sangiovese – McLaren Vale | 12 | 52 |
| 2011 Mr. Riggs 'Yaccas Paddock' Tempranillo – Adelaide Hills | 14 | 59 |
| 2011 Mitchell Grenache, Sangiovese, Mourvèdre – Clare Valley | 12 | 55 |
| 2013 Annie's Lane Cabernet Sauvignon Merlot – Clare Valley | | 45 |

CABERNET

| | | |
|------------------------------------|--|----|
| 2013 Bowen Estate – Coonawarra | | 64 |
| 2012 Lake Breeze – Langhorne Creek | | 56 |

DESSERT AND FORTIFIED WINE

DESSERT WINE

| | | |
|--|----|----|
| 2012 Yalumba FSW8B Botrytis Viognier – Wrattobully | 15 | 56 |
| 2010 d'Arenberg The Noble Mud Pie – McLaren Vale | 15 | 55 |

FORTIFIED WINE

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|--|----|--|
| Penfolds Grandfather Tawny Liquor – Barossa Valley | 20 | |
| NV Seppeltsfield Para Grand Tawny – Barossa Valley | 15 | |

SOFT DRINKS AND JUICES

Coca Cola | Diet Coke | Sprite | Lift | Tonic Water | Dry Ginger | Soda Water |
Apple | Orange | Pineapple | Tomato | Cranberry 6

WATER

| | | |
|--------------------------|---|----|
| Mount Franklin Still | 5 | 10 |
| Mount Franklin Sparkling | 5 | 10 |

COFFEE AND TEA

COFFEE

Café Latte | Cappuccino | Espresso | Flat White | Long Black | Macchiato | Hot Chocolate | Mocha 6

TEA

English Breakfast | Earl Grey | Pure Chamomile | Assam Bari | Peppermint | Fancy Sencha | Heaven and Earth | Spring Darjeeling 6