

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

Fig and fennel sourdough bread with Adelaide Hills olive oil and Kangaroo island fig syrup 8 

Garlic Turkish bread with kasundi yoghurt 8 

-----OYSTERS-----

South Australian West Coast oyster

Natural with finger-lime dressing (6) 21 or (12) 36 

Double smoked bacon Kilpatrick (6) 23 or (12) 39

-----ENTREE-----

Heirloom tomato salad

Labna, tomato dust, yuzu gel, basil oil, shaved watermelon radish 22  

Squid salad

Marinated baby squid, citrus segments, candied lemon aspen, olives, fermented onion and chilli marmalade 22 

Porkbelly

Quandongs, shaved apple, celery kefalogravia crisp and tempura saltbush 24 

Quail

Chermoula, sourdough crumb, burnt baby carrots, yoghurt and sumac 24

Soup of the day 16

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 Australia's seasonal ingredients.

*Tommy Hart*

Executive Chef - InterContinental Adelaide



Vegetarian



Gluten Free

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

Lamb backstrap

Provence herb marinade lamb with manchego cheese, pea, confit shallot, chickpea smoked paprika puree and minted jus 42

Barossa heritage milk fed Porchetta

Sage stuffing, grilled brussel sprouts, ricotta gnocchi, bacon lardon 42

Catch of the day

Crushed avocado with fennel seed, capsicum salsa, confit kipfler potatoes 42 

Chicken breast

Potato mash, basil pesto cream, charred broccolini and rocket 38 

Coco Giuseppe pasta

Light saffron creamed pasta with zucchini, asparagus, pine-nut and chervil 32 

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

300gm Grass fed Scotch fillet

40 

350gm Paringa Farm lamb cutlet

40 

220gm Paroo kangaroo back strap

40 

All grills served with your choice of the following sauces:

Café de paris butter | Shiraz jus | Chimichurri

-----SIDE-----

Glazed Baby carrot with cumin and shaved almond 8  

Battered steak fries with herb flake salt 8 

Rice cake with Parmesan and truffle oil 9 

Fresh garden salad 7  

Nippler lentils, raisins, asparagus and ricotta salad 9  

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.

