

Riverside
RESTAURANT

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

Should you have any special dietary requirements or food allergies, please advise out 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.



FROM THE BAKERY

Fig and fennel sourdough 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 chili marmalade 22



Pork belly

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



Quail

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

Soup of the day 16

THE MAIN

Lamb backstrap

Provence herb marinated lamb with Manchego cheese, pea, confit shallot, chickpea smoked paprika purée and minted jus 42

Barossa heritage Pork cutlets

with sage stuffing, grilled Brussels sprout, ricotta gnocchi, bacon lardon 42

Catch of the day

Crushed avocado with fennel seed, capsicum salsa and 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 backstrap 40



All grills are 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

