

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.

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.

A handwritten signature in black ink that reads "Tony Hart". The signature is written in a cursive, flowing style with a long horizontal stroke at the beginning.

Executive Chef - InterContinental Adelaide

FROM THE BAKERY

Turkish pide

with herbed garlic butter 6

Artisan sourdough

with The Dairyman Barossa farm butter 6

STARTERS

South Australian West Coast oysters freshly shucked

with finger-lime dressing (6) 22 or (12) 38

Salt and pepper squid tentacles

with aioli, Dirty Inc. White Peas and parsley 17

Slow cooked duck breast GF

with heirloom capsicum, pineapple and an apple hazelnut dressing 19

Spencer Gulf prawns

with pancetta and caponata 21

Pumpkin arancini V

with cashew butter and sage sauce 17

Port Lincoln blue fin tuna

with chipotle mayonnaise, rye and nori crumble and shiitake pickle 22

MAINS

Paringa Farm slow cooked lamb shoulder GF

with pickled turnip, crisp kale and a parsnip purée 42

Corn fed chicken breast

with romesco, wilted spinach and roasted chat potatoes 38

Roasted Barossa Heritage Pork

milk fed pork belly with a compressed apple, mustard and a blue cheese dressing with cabbage, bacon and kipfler potatoes 40

300 gm Grassland sirloin

with blistered carrots, fennel, potato purée and a red wine jus 44

Fish of the day GF

with black garlic cream and a burnt cucumber and leek dressing 42

Salt baked celeriac and beetroot

with Section28 Monforte cheese soufflé, ice plant and pea dust 36

Coco Giuseppe Pasta

with Goolwa Pipsis, chorizo, white wine, garlic, chili and sundried tomato 30

SIDES

Heirloom carrots V

with Cafe de Paris butter 7

Brussel sprouts V

with bacon 7

Fries V

with parmesan and truffle oil 7

Chat potatoes V 7

White pea, parsley and blue cheese salad V

with a balsamic oil dressing 7

SWEET TREATS

Lenswood apple tarte tatin V
with vanilla bean Chantilly cream 15

Black Forest meringue V
with a chocolate and anise glaze 15

White chocolate mousse V
with Anzac biscuit, a lemon myrtle curd and burnt chocolate crumb 15

Section 28 Monforte cheese V
with Adelaide Hills compressed pear, dried cherries and poppy seed lavosh 22

APERTIF

Aperol spritz	22
Beefeater gin and tonic	10
Absolut Vodka, cranberry juice and lime	10
Jack Daniel's Bourbon Whiskey and Coca-Cola	10

CIDER

Bulmers Original Cider	10
Bulmers Pear Cider	10

REDUCED BEER

Coopers Light	10
---------------	----

LOCAL BEER

Crown Lager	10
Coopers Original Pale Ale	10

IMPORTED BEER

Corona Extra	11
--------------	----

SPARKLING

NV The Lane Blanc de Blancs - Adelaide Hills, SA	10	45
NV Alpha Box Zaptung Prosecco - McLaren Vale, SA	12	55
NV Bleasdale Sparkling Shiraz - Langhorne Creek, SA		60
NV Hazyblur Sparkling - Kangaroo Island, SA		95

CHAMPAGNE

NV Mumm Champagne - Champagne, France	25	125
NV Louis Roederer Champagne - Champagne, France		200
2005 Dom Perignon - Champagne, France		600
NV Krug Grande Cuvee - Champagne, France		700

RIESLING

2016 Bay of Shoals Riesling - Kangaroo Island, SA	11	50
2017 Pikes Traditionale Riesling - Clare Valley, SA	14	65
2015 Rockford hand picked Riesling - Eden Valley, SA		60

CHARDONNAY

2016 The Lane Block 1a Chardonnay - Adelaide Hills, SA	12	55
2016 Skillogalee Chardonnay - Clare Valley, SA	14	65
2016 Mountadam Estate Chardonnay - Eden Valley, SA	18	90

SAUVIGNON BLANC

2016 Mud House Sauvignon Blanc - Marlborough, NZ	12	50
2015 Paracombe Sauvignon Blanc - Adelaide Hills, SA		55
2016 Squealing Pig Sauvignon Blanc - Marlborough, NZ		55
2017 Shaw + Smith Sauvignon Blanc - Adelaide Hills, SA	15	70
2011 KI by Geoff Hardy - Adelaide Hills, SA	13	70

ALTERNATE VARIETALS

2017 The Yearling Sauvignon Blanc - Coonawarra, SA	10	45
2017 Fiore Moscato - Mudgee, NSW	11	50
2016 Hazyblur Pinot Gris - Kangaroo Island, SA	11	50
2016 Petaluma Pinot Gris - Adelaide Hills, SA	13	60
2016 Handcrafted Fiano - Adelaide Hills, SA	14	65
2016 Coriole, Chenin Blanc - McLaren Vale, SA		70

ALL VINTAGES SUBJECT TO CHANGE

ROSÉ

2017 Rockford Alicante Bouchet - Barossa Valley, SA	14	65
---	----	----

PINOT NOIR

2015 Terra Sancta Mysterious Diggings - Bannockburn, NZ	13	60
---	----	----

MERLOT

2016 Grant Burge Vineyard Range Hillcot Merlot - Barossa Valley, SA	13	60
--	----	----

SHIRAZ

2014 Five Squares Shiraz - Barossa Valley, SA	10	45
2016 Mountadam Shiraz - Barossa Valley, SA		50
2016 St Hallet Garden of Eden Shiraz - Barossa Valley, SA	12	55
2015 The Lane Block 5 Shiraz - Adelaide Hills, SA		57
2013 Paracombe Shiraz - Adelaide Hills, SA		57
2016 Kay Brothers Basket Pressed Shiraz - McLaren Vale, SA	14	65
2016 Charles Melton Father in Law Shiraz - Barossa Valley, SA		65
2016 Two Hands Gnarly Dudes Shiraz - Barossa Valley, SA	15	72
2014 Hentley Farm The Beauty Shiraz - Barossa Valley, SA		105
2014 Dudley The Stud Shiraz - Kangaroo Island, SA		120

CABERNET SAUVIGNON

2013 Zema Estate Cabernet Sauvignon - Coonawarra, SA	13	60
2016 Moss Wood Amy's Cabernet Sauvignon - Margaret River, WA		70

ALTERNATE VARIETALS AND BLENDS

2016 Robert Oatley GSM - McLaren Vale, SA		55
2017 Kay Brothers Grenache - McLaren Vale, SA	13	59
2014 The Islander Bark hut Shiraz Cabernet Franc - Kangaroo Island, SA		65
2015 Hentley Farm Zinfandel - Barossa Valley, SA		69
2014 The Spaniard - Clare Valley, SA		69
2016 Kalleske "Buckboard" Durif - Barossa Valley, SA		70
2017 Alpha Box + Dice Tarot Grenache - McLaren Vale, SA	14	72
2012 Yalumba The Signature Cabernet Sauvignon Shiraz - Barossa Valley, SA		115

ALL VINTAGES SUBJECT TO CHANGE

DESSERT WINE

2015 Yalumba FSW Botrytis viognier - Wrattenbully, SA 12 55

FORTIFIED WINE

Penfolds Grandfather Tawny Liquor - Barossa Valley, SA 20

NV Seppeltsfield Para Grand Tawny - Barossa Valley, SA 18

SOFT DRINKS

Coca-Cola | Diet Coke | Coke Zero | Sprite | Lift
Tonic Water | Dry Ginger | Soda Water 6

JUICES

Apple | Orange | Pineapple | Tomato | Cranberry 6

WATER

Santa Vittoria Still 250ml 5

Santa Vittoria Sparkling 250ml 5

Santa Vittoria Still 1lt 10

Santa Vittoria Sparkling 1lt 10

COFFEE

Cafe Latte | Cappucino | Espresso | Flat White
Long Black | Macchiato | Mocha 6

HOT DRINK

Hot chocolate 7

TEA

English Breakfast | Earl Grey | Pure Chamomile
Peppermint | Fancy Sencha | Heaven and Earth 6

