

STARTERS

Slow cooked duck breast GF

with heirloom capsicum, pineapple and an apple hazelnut dressing
2015 Terra Sancta Mysterious Diggings - Bannockburn, NZ

Pumpkin arancini V

with cashew butter and sage sauce
2016 Petaluma Pinot Gris - Adelaide Hills, SA

Port Lincoln blue fin tuna

with chipotle mayonnaise, rye and nori crumble and shiitake pickle
2017 Pikes Traditionale Riesling - Clare Valley, SA

MAINS

Paringa Farm slow cooked lamb shoulder GF

with pickled turnip, crisp kale and a parsnip purée
2016 St Hallet Garden of Eden Shiraz - Barossa Valley, SA

Corn fed chicken breast

with romesco, wilted spinach and roasted chat potatoes
2017 Shaw + Smith Sauvignon Blanc - Adelaide Hills, SA

Fish of the day GF

with black garlic cream and a burnt cucumber and leek dressing
2016 The Lane Block 1a Chardonnay - Adelaide Hills, SA

SWEET TREATS

Lenswood apple tarte tatin V

with vanilla bean Chantilly cream
2010 D'Arenberg The Noble Wrinkled Riesling - McLaren Vale, SA

Black Forest meringue V

with a chocolate and anise glaze
NV Seppeltsfield Para Grand Tawny - Barossa Valley, SA

White chocolate mousse V

with Anzac biscuit, a lemon myrtle curd and burnt chocolate crumb
2010 D'Arenberg The Noble Wrinkled Riesling - McLaren Vale, SA

GF = Gluten Free

V = Vegetarian

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. *No discount cards or vouchers available with the Riverside seasonal special.