

## STARTERS

### Slow cooked duck breast

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

### Pumpkin arancini

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

### King fish

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

## MAINS

### Paringa Farm slow cooked lamb shoulder

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

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

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

### Black Forest meringue

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

### White chocolate mousse

with Anzac biscuit, a lemon myrtle curd and burnt chocolate crumb  
2015 Yalumba FSW Botrytis viognier - Wrattenbully, SA

Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.

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.