

## 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

### 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 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.

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