

Riverside Restaurant believes in using the best quality local produce available and delivers this by, creating unique partnerships with our producers and suppliers.

We thank them for their hard work, dedication and their appreciation of what it takes to deliver great produce from paddock to platter.

A handwritten signature in black ink that reads "Tony Hart". The signature is written in a cursive, flowing style.

Executive Chef - InterContinental Adelaide

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.

# 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**

with heirloom capsicum, pineapple and an apple hazelnut dressing 19

## **Spencer Gulf prawns**

with pancetta and caponata 21

## **Pumpkin arancini**

with cashew butter and sage sauce 17

## **King fish**

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

# MAINS

**Paringa Farm slow cooked lamb shoulder** please allow 30 minutes cooking time  
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** please allow 30 minutes cooking time  
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**  
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**  
with Cafe de Paris butter 7

**Brussel sprouts**  
with bacon 7

**Fries**  
with parmesan and truffle oil 7

**Chat potatoes** 7

**White pea, parsley and blue cheese salad**  
with a balsamic oil dressing 7

# SWEET TREATS

## **Lenswood apple tarte tatin**

with vanilla bean Chantilly cream 15

## **Black Forest meringue**

with a chocolate and anise glaze 15

## **White chocolate mousse**

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

## **Section28 Monforte cheese**

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
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## LOCAL BEER

Crown Lager	10
Coopers Original Pale Ale	10

## IMPORTED BEER

Corona Extra	11
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## 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 Skillogee 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

2015 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  
2015 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  
2012 Paracombe Shiraz - Adelaide Hills, SA 57  
2015 Kay Brothers Basket Pressed Shiraz - McLaren Vale, SA 14 65  
2015 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  
2015 Moss Wood Amy's Cabernet Sauvignon -  
Margaret River, WA 70

## ALTERNATE VARIETALS AND BLENDS

2016 Robert Oatley GSM - McLaren Vale, SA 55  
2016 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  
2015 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

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## 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

Mount Franklin Still 5

Mount Franklin Sparkling 5

Santa Vittoria Still 10

Santa Vittoria Sparkling 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