

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

V = Vegetarian

GF = Gluten free

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.

CHEF'S SELECTION

TWO COURSES \$55/\$85* THREE COURSES \$65/\$100*

*with wine matching

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 Hazyblur Pinot Gris - Kangaroo Island, 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

2017 Hentley Farm Vixen & Villain Shiraz - Barossa Valley, SA

Corn fed chicken breast

with romesco, wilted spinach and roasted chat potatoes

2017 ARA Single Estate Sauvignon Blanc, Malborough, NZ

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

2015 Yalumba Dessert FSW Botritis Viogner - Wrattenbully, 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

2015 Yalumba Dessert FSW Botritis Viogner - Wrattenbully, SA

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Should you have any special dietary requirements or food allergies, please advise our staff when placing your order.

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

FROM THE BAKERY

Turkish pide

with herbed garlic butter 7

Artisan sourdough

with The Dairyman Barossa farm butter 7

STARTERS

South Australian West Coast oysters freshly shucked

with finger-lime dressing (6) 23 or (12) 39

Salt and pepper squid tentacles

with aioli, Dirty Inc. White Peas and parsley 18

Slow cooked duck breast GF

with heirloom capsicum, pineapple and an apple hazelnut dressing 20

Spencer Gulf prawns

with pancetta and caponata 22

Pumpkin arancini V

with cashew butter and sage sauce 18

King fish

with chipotle mayonnaise, rye and nori crumble and shiitake pickle 23

MAINS

Paringa Farm slow cooked lamb shoulder GF please allow 30 minutes cooking time
with pickled turnip, crisp kale and a parsnip purée 43

Corn fed chicken breast

with romesco, wilted spinach and roasted chat potatoes 39

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 41

300 gm Grassland sirloin

with blistered carrots, fennel, potato purée and a red wine jus 45

Fish of the day GF

with black garlic cream and a burnt cucumber and leek dressing 43

Salt baked celeriac and beetroot

with Section28 Monforte cheese soufflé, ice plant and pea dust 37

Coco Giuseppe Pasta

with Goolwa Pipis, chorizo, white wine, garlic, chili and sundried tomato 31

SIDES

Heirloom carrots V

with Cafe de Paris butter 8

Brussel sprouts V

with bacon 8

Fries V

with parmesan and truffle oil 8

Chat potatoes V 8

White pea, parsley and blue cheese salad V

with a balsamic oil dressing 8

SWEET TREATS

Lenswood apple tarte tatin V

with vanilla bean Chantilly cream 16

Black Forest meringue V

with a chocolate and anise glaze 16

White chocolate mousse V

with Anzac biscuit, a lemon myrtle curd and burnt chocolate crumb 16

Section28 Monforte cheese V

with Adelaide Hills compressed pear, dried cherries and poppy seed lavosh 23

VEGAN MENU

AVAILABLE DAILY.

TO START

Barossa corn fritters 17

Fresh South Australian sweet corn, mixed with our special spices and herbs and served with crushed roasted peanut sauce

Crispy wild oyster mushrooms and saltbush 17

Oyster mushrooms lightly coated in our own tempura style batter, served with crisp local saltbush

Gui Chai 15

Thai style fried garlic chive cake served with a classic chili dark soy sauce

THE MAIN

Grilled button mushroom 25

Skewers of seasoned mushrooms marinated in a house-made barbeque sauce, flame grilled, served with caramelised pineapple salad

Tofu club sandwich 24

Dry rubbed tofu fried until golden brown, served with avocado, tomato and vegan mayonnaise on brown bread. Served with a side of crispy French fries

Soup of the day 16

Served with wholemeal garlic bread

TO FINISH

Home made vanilla bean crème caramel 15

served with seasonal berries

Organic matcha tea pear mousse 15

with pistachio coconut granola and served with compressed apple and green apple sorbet

Lemon lime and coconut passion fruit mousse 15

served with wild hibiscus and a mixed berry sorbet

TO COMPLEMENT

NV The Lane Blanc de Blancs 11 / 50

Adelaide Hills, SA

2016 The Lane Block 1a Chardonnay 12 / 55

Adelaide Hills, SA

2015 The Lane Block 5 Shiraz 13 / 57

Adelaide Hills, SA

LUXURY SELECTION BY THE GLASS

Coravin uses proprietary patented technology to access and pour wine from a bottle without pulling the cork. You can now enjoy wine sealed with corks without committing to the whole bottle.

ML SERVE	75ml	150ml	250ml
2014 Bremerton Old Adam Shiraz Langhorne Creek, South Australia	19	35	49
2013 Bremerton Walter's Cabernet Sauvignon Langhorne Creek, South Australia	19	35	49
2016 Hentley Farm The Beauty Shiraz Barossa Valley, South Australia	19	35	49
2015 Hentley Farm The Beast Shiraz Barossa Valley, South Australia	29	55	89

SPARKLING

NV The Lane Blanc de Blancs - Adelaide Hills, SA	11	50
NV La Gioisa Fiore Prosecco - Italy	13	55
NV The Lane Lois Sparkling Rose - Adelaide Hills, SA	11	50
NV Petit Cordon - New Zealand	15	65

CHAMPAGNE

NV Grand Cordon Rouge - Champagne, FR	166
NV Grand Cordon Rose - Champagne, FR	166

RIESLING

2017 Hentley Farm Riesling - Eden Valley, SA	13	55
2015 Rockford hand picked Riesling - Eden Valley, SA	60	
2017 Pikes Traditionale Riesling - Clare Valley, SA	75	

CHARDONNAY

2017 The Lane Block 1a Chardonnay - Adelaide Hills, SA	14	60
2017 Bremerton Battonage Chardonnay - Langhorne Creek, SA	65	
2016 Shaw + Smith M3 Chardonnay - Adelaide Hills, SA	110	

SAUVIGNON BLANC

2017 Ara Single Estate Sauvignon Blanc - Marlborough, NZ	11	50
2018 Rymill "The Yearling" Sauvignon Blanc - Coonawarra, SA	11	50
2018 Shaw + Smith Sauvignon Blanc - Adelaide Hills, SA	70	

ALTERNATE VARIETALS

2017 Fiore Moscato - Mudgee, NSW	11	50
2016 Hazyblur Pinot Gris - Kangaroo Island, SA	12	55
2017 The Other Wine Co Pinot Gris - Adelaide Hills, SA	70	

ALL VINTAGES SUBJECT TO CHANGE

ROS É

2017 Rockford Alicante Bouchet - Barossa Valley, SA 15 65

PINOT NOIR

2016 Terra Sancta Mysterious Diggings Pinot Noir
- Bannockburn, Central Otago, NZ 14 60

MERLOT

2016 Grant Burge Vineyard Range Hillcot Merlot
- Barossa Valley, SA 65

SHIRAZ

2018 Rymill "The Yearling" Shiraz - Coonawarra, SA 11 50
2016 St Hallet Garden of Eden Shiraz - Barossa Valley, SA 13 55
2017 Hentley Farm Villain + Vixen Shiraz - Barossa Valley, SA 14 60
2017 Torbreck Woodcutter Shiraz - Barossa Valley, SA 60
2016 Kay Brothers Basket Press Shiraz - McLaren Vale, SA 65
2017 Two Hands Gnarly Dudes Shiraz - Barossa Valley, SA 75
2013 Dudley The Stud Shiraz - Kangaroo Island, SA 150

CABERNET SAUVIGNON

2015 Bremerton Coulthard Cabernet Sauvignon
- Langhorne Creek, SA 12 55
2013 Zema Estate Cabernet Sauvignon - Coonawarra, SA 60

ALTERNATE VARIETALS AND BLENDS

2018 Seppeltsfield Grenache - Barossa Valley, SA 13 55
2016 Robert Oatley GSM - McLaren Vale, SA 13 55
2017 Kay Brothers Grenache - McLaren Vale, SA 60
2016 Torbreck Cuvée Juveniles GSM - Barossa Valley, SA 75

ALL VINTAGES SUBJECT TO CHANGE

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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DESSERT WINE

2015 Yalumba Dessert FSW Botrltis Viognier - Wrattenbully, SA	14	60
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FORTIFIED WINE

NV Seppeltsfield Para Grand - Barossa Valley, SA	14	60
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NON ALCOHOLIC SPIRITS

Seedlip garden & Eldelflower tonic	11
Seedlip spicy & Aromatic tonic	11

SOFT DRINKS

Coca-Cola Diet Coke Coke Zero Sprite Lift	
Tonic Water Dry Ginger Soda Water	6
Kombucha - Ginger or Passion Fruit	8

JUICES

Apple Orange Pineapple Tomato Cranberry	6
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WATER

Santa Vittoria Still 250 ml	5
Santa Vittoria Sparkling 250 ml	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
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TEA

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