

Riverside

RESTAURANT



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.

Tom Hart

Executive Chef

V = Vegetarian GF = Gluten free VG = Vegan

Please advise our friendly staff of any dietary requirements.

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
WITH MATCHING WINES 85

THREE COURSES 65
WITH MATCHING WINES 100

STARTERS

Shaved smoked kangaroo

Grana Padano, avocado puree, house-dried tomato and compressed apple
2015 Terra Sancta Mysterious Diggings - Bannockburn, NZ

Nori tacos (VG)

Sushi rice, pico de gallo (tomato salsa) and tofu
2016 Hazyblur Pinot Gris - Kangaroo Island, SA

Port Lincoln Hiramasa kingfish

Lime mayonnaise, dill, pear and lemon myrtle
2017 Pikes Traditionale Riesling - Clare Valley, SA

MAINS

Slow cooked lamb shoulder (GF)

Carrots, pearl onions, Dirty Inc white peas and gremolata
2017 Hentley Farm Vixen & Villain Shiraz - Barossa Valley, SA

Carey Gully apple-fed chicken

Thigh and breast, roast fennel, pumpkin, burnt butter, sour cream and pepita salt
2017 ARA Single Estate Sauvignon Blanc - Malborough, NZ

Fish of the day (GF)

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

DESSERTS

Lenswood apple tarte tatin (V)

Vanilla bean Chantilly cream
2015 Yalumba Dessert FSW Botritis Viogner - Wrattenbully, SA

Black forest meringue (V)

Chocolate and anise glaze
NV Seppeltsfield Para Grand Tawny - Barossa Valley, SA

White chocolate mousse (V)

Anzac biscuit, a lemon myrtle curd and burnt chocolate crumb
2015 Yalumba Dessert FSW Botritis Viogner - Wrattenbully, SA

FROM THE BAKERY

Turkish pide 7
Herbed garlic butter and carrot kasundi

Artisan sourdough 7
The Dairyman Barossa farm butter

STARTERS

South Australian West Coast oysters
...Half Dozen 23
...Dozen 39
Freshly shucked, with finger-lime mignonette dressing

Shaved smoked kangaroo 22
Grana Padano, avocado purée, house-dried tomato and compressed apple

Marinated West Coast sardines 21
Fig and fennel bread, Geraldton wax vinaigrette and seaside succulents

White polenta and chicken livers 21
Caramalised onions and double smoked bacon

Port Lincoln Hiramasa kingfish 23
Lime mayonnaise, dill, pear and lemon myrtle

Nori tacos (VG) 17
Sushi rice, pico de gallo (tomato salsa) and tofu

Barossa Heritage pork belly 22
Roast garlic, sage, smoked olives and green beans

MAINS

Slow cooked lamb shoulder (GF) Carrots, pearl onions, Dirty Inc white peas and gremolata	
Carey Gully apple-fed chicken Thigh and breast with roast fennel, pumpkin, burnt butter, sour cream and pepita salt	38
Kings and Queens Butcher Sirloin steak Smashed potato, burnt onion, celeriac and broccolini	44
Fish of the day (GF) Black garlic cream and a burnt cucumber and leek dressing	43
Coco Giuseppe pasta Zucchini, Sirena triple chilli tuna and seared tuna with feta	30
Roasted cauliflower (VG) Raisins, pine nuts, fennel bread, and a nori and spinach dressing	30
Fish broth Goolwa pipies, spencer gulf prawns, boston bay mussels, tomato and tarragon	45

SIDES

Heirloom carrots (V) Café de Paris butter	8
Green beans (VG) Toasted hazelnuts and lemon zest	8
White pea, parsley and blue cheese salad (V) Balsamic oil dressing	8
Fries (V) Parmesan and truffle oil	8
Chat potatoes (VG)	8

DESSERT

Lenswood apple tarte tatin (V) Vanilla bean Chantilly cream	16
Black forest meringue (V) Chocolate and anise glaze	16
White chocolate mousse (V) Anzac biscuit, a lemon myrtle curd and burnt chocolate crumb	16
Homemade vanilla bean crème caramel (VG) Seasonal berries	15
Organic matcha tea pear mousse (VG) Pistachio coconut granola, compressed apple and green apple sorbet	15
Vietnamese coffee sago pudding (VG) Seasonal tropical fruits, coconut tuile and coconut sorbet Sago pudding made with coconut milk, tapioca, agar and basil seed broth	15

BEVERAGE MENU

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.

SERVE (mL)	75	150	250
2015 Bremerton Old Adam Shiraz Langhorne Creek, South Australia	19	35	49
2013 Bremerton Walter's Cabernet Sauvignon Langhorne Creek, South Australia	19	35	49
2015 Robert Oatley 'The Pennant' Cabernet Sauvignon Margaret River, South Australia	29	55	89
2016 Hentley Farm The Beast Shiraz Barossa Valley, South Australia	29	55	89

All vintages are subject to change.

SPARKLING	G	B
NV The Lane Blanc de Blancs - Adelaide Hills	11	50
NV La Gioisa Fiore Prosecco - Italy	13	55
NV The Lane Lois Sparkling Rose - Adelaide Hills	11	50
NV Petit Cordon - New Zealand	15	65
CHAMPAGNE		
NV Grand Cordon Rouge - France		166
NV Grand Cordon Rose - France		166
RIESLING		
2017 Hentley Farm - Eden Valley	13	55
2015 Riesling Freak No.4 - Eden Valley		60
2017 Pikes Traditionale - Clare Valley		75
CHARDONNAY		
2017 The Lane Block 1a - Adelaide Hills	14	60
2017 Bremerton Battonage - Langhorne Creek		65
2016 de Beaurepaire "La Comtesse" - Rylston, NSW		80
2016 Shaw + Smith M3 - Adelaide Hills		110
SAUVIGNON BLANC		
2017 Ara Single Estate - Marlborough, NZ	11	50
2018 Rymill "The Yearling" - Coonawarra	11	50
2018 Shaw + Smith - Adelaide Hills	15	70
MOSCATO		
2017 Fiore - Mudgee, NSW	11	50
PINOT GRIS		
2016 Hazyblur - Kangaroo Island	12	55
2017 The Other Wine Co - Adelaide Hills		70

All vintages are subject to change.

ROSÉ

2017 Rockford Alicante Bouchet - Barossa Valley	15	65
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PINOT NOIR

2018 Devil's Staircase - Central Otago, NZ	14	60
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MERLOT

2016 Grant Burge Vineyard Range Hillcot Merlot Barossa Valley	15	65
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SHIRAZ

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

CABERNET SAUVIGNON

2015 Bremerton Coulthard - Langhorne Creek	12	55
2016 Mountadam - Eden Valley		70

ALTERNATIVE VARIETALS

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

All vintages are subject to change.

CIDER

Bulmers Original Cider	10
Bulmers Pear Cider	10

LIGHT 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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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

DESSERT WINE

2015 Yalumba Dessert FSW BotrItis Viognier - Wrattonbully	14	60
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FORTIFIED WINE

NV Seppeltsfield Para Grand - Barossa Valley	14	60
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All vintages are subject to change.

SOFT DRINKS	6
Coca-Cola / Diet Coke / Coke No Sugar / Sprite / Lift Dry Ginger Ale / Ginger Beer / Bundaberg Passionfruit	
NON-ALCOHOIC SPIRITS	
Ginger & Blueberry Kombucha	8
Passionfruit Kombucha	8
Seedlip garden & Eldelflower tonic	11
Seedlip spicy & Aromatic tonic	11
JUICES	6
Apple / Orange / Pineapple / Tomato / Cranberry	
WATER	
Santa Vittoria Still 250ml	5
Santa Vittoria Sparkling 250ml	5
Santa Vittoria Still 1L	12
Santa Vittoria Sparkling 1L	12
Sparkling Brita Water Bottomless	5
COFFEE & TEA	6
Espresso / Cafe Latte / Cappucino / Flat White Long Black / Macchiato / Mocha / Chai Latte	
Earl Grey / English Breakfast Chamomile / Peppermint Darjeeling / Green Tea	
Hot Chocolate	7