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.

Tony Hunt
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.
# Feed Me Menu

<table>
<thead>
<tr>
<th>Two Courses</th>
<th>55</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wine Matching</td>
<td>+30</td>
</tr>
<tr>
<td>Luxury Wine Matching</td>
<td>+50</td>
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</table>

<table>
<thead>
<tr>
<th>Three Courses</th>
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</thead>
<tbody>
<tr>
<td>Wine Matching</td>
<td>+35</td>
</tr>
<tr>
<td>Luxury Wine Matching</td>
<td>+55</td>
</tr>
</tbody>
</table>
FROM THE BAKERY

Homemade garlic bread
with sesame seeds and The Dairyman Barossa farm butter

Herbed flatbread
with Tuscan tomato pesto

STARTERS

Pristine Oyster Farm (Coffin Bay, South Australia) oysters
...Half Dozen
...Dozen
freshly shucked, with finger-lime wasabi roe dressing

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

Heirloom tomato Caprese (V)
with mozzarella bocconcini and homemade basil pesto

Olive oil braised octopus
with fennel, blood orange, avocado, salad, Dijon and lemon dressing

Port Lincoln Hiramasa Kingfish
with chipotle crema, rye and nori crumble and kohlrabi pickle

Crispy tofu
with oyster mushrooms, eggplant, braised daikon, XO sauce, nuts, coriander, crispy shallots and black vinegar dressing

Braised pork belly
with wood fungus, chives, noodles and lotus root

Warm root salad (VG)
with hummus, smoked eggplant, roasted hazelnut, sumak and mustard vinaigrette
MAINS

Slow cooked lamb shoulder (GF) 43
with carrots, pearl onions, Dirty Inc white peas and gremolata

Barossa Heritage pork cutlet 40
with miso glaze, roasted pears and braised red cabbage

Carey Gully apple-fed chicken 38
with caramel pumpkin, snow peas, asparagus, smoked bacon and charred leek crème fraîche

300gm Fleurieu Peninsula Premium Sirloin steak 44
with horseradish whip, Mediterranean potato wedges and cumin jus

Fish of the day (GF) 43
with black garlic cream and a burnt cucumber and leek dressing

Roasted cauliflower steak (VG) 28
with raisins, red quinoa, baby spinach, mushrooms, zucchini noodles, sautéed pine nuts and nori vegan mayo

PASTA

Beetroot ravioli 35
with brown butter sauce and asparagus, ricotta, walnuts and sea parsley filling

Pappardelle all’aragosta con pomodorini piccanti 45
homemade pappardelle with lobster tail and spicy tomato

Lamb ragu homemade gnocchi 30
with goat cheese crumble, fresh mint, tomato dust and parmesan crisp

SIDES

Heirloom carrots with miso butter 8

Snow peas with macadamia purée and lemon zest (VG, GF) 8

Fries with Parmesan and truffle oil (V) 8

Crushed chat potatoes with parsley, EVO, sea salt (VG) 8

Steamed vegetables (VG, GF) 8

Riverside salad (V, GF) 10
Organic mesclun, fresh avocado, white peas, heirloom cherry tomatoes and dry ricotta with honey mint dressing
DESSERTS

Coconut mousse (V, GF) 16
with morello cherry sorbet and chocolate crumb

White chocolate and lemon Aspen fondue (for 2) (V, GF) 24
with seasonal fruit

Section 28 fontina cheesecake (V, GF) 18
with freeze dried raspberries, pistachio sponge, poached dried
apricots, lemon myrtle and brown butter biscuit.

Date and custard tart 16
with cultured vanilla bean cream

Vietnamese coffee sago pudding (VG, GF) 16
with seasonal tropical fruit, coconut tuile and coconut sauce

Organic matcha tea pear mousse (VG, GF) 16
with pistachio, coconut granola and green apple sorbet

Section 28 award-winning cheeseboard
Please select your cheeses from the following:

50 gm Monte Rouge
50 gm Monte Diavolo
50 gm Mont Priscilla
50 gm Il Lupo
50 gm Fontina
50 gm La Primavera
50 gm Kym’s seasonal surprise from the cave

Cheeses are served with blackberry leather, sourdough crisps, smoked olives and
hemp seed crackers

1 cheese 9
2 cheeses 17
3 cheeses 24
4 cheeses 29
Platter including all cheeses 50
**BEVERAGE MENU**

**LUXURY SELECTIONS 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.

<table>
<thead>
<tr>
<th>SERVE (ml)</th>
<th>75</th>
<th>150</th>
<th>250</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>2014 Bremerton Walter’s Cabernet Sauvignon</td>
<td>19</td>
<td>35</td>
<td>49</td>
<td>190</td>
</tr>
<tr>
<td>Langhorne Creek, South Australia</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2016 Hentley Farm ‘The Beast’ Shiraz</td>
<td>29</td>
<td>60</td>
<td>89</td>
<td>300</td>
</tr>
<tr>
<td>Barossa Valley, South Australia</td>
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All vintages are subject to change.
<table>
<thead>
<tr>
<th>SPARKLING</th>
<th>G</th>
<th>B</th>
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</thead>
<tbody>
<tr>
<td>NV The Lane Blanc de Blancs - Adelaide Hills, SA</td>
<td>13</td>
<td>58</td>
</tr>
<tr>
<td>NV La Gioiosa “Il Fiore” D.O.C. Prosecco - Italy</td>
<td>13</td>
<td>58</td>
</tr>
<tr>
<td>NV The Lane Lois Sparkling Rose - Adelaide Hills, SA</td>
<td>13</td>
<td>58</td>
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<table>
<thead>
<tr>
<th>CHAMPAGNE</th>
<th></th>
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<tbody>
<tr>
<td>MUMM NV Cordon Rouge - France</td>
<td>30</td>
<td>135</td>
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<table>
<thead>
<tr>
<th>RIESLING</th>
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<tbody>
<tr>
<td>2019 Hentley Farm - Eden Valley, SA</td>
<td>13</td>
<td>58</td>
</tr>
<tr>
<td>2018 Pikes Traditionale - Clare Valley, SA</td>
<td>65</td>
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</table>

<table>
<thead>
<tr>
<th>CHARDONNAY</th>
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<tbody>
<tr>
<td>2018 The Lane Block 1A - Adelaide Hills, SA</td>
<td>14</td>
<td>62</td>
</tr>
<tr>
<td>2017 Bremerton Battonage - Langhorne Creek, SA</td>
<td>16</td>
<td>75</td>
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<table>
<thead>
<tr>
<th>SAUVIGNON BLANC</th>
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<tbody>
<tr>
<td>2019 Rymill ‘The Yearling’ - Coonawarra, SA</td>
<td>11</td>
<td>50</td>
</tr>
<tr>
<td>2018 Ara Single Estate - Marlborough, NZ</td>
<td>12</td>
<td>55</td>
</tr>
<tr>
<td>2019 Shaw + Smith - Adelaide Hills, SA</td>
<td>17</td>
<td>75</td>
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<thead>
<tr>
<th>MOSCATO</th>
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<tbody>
<tr>
<td>2018 Fiore - Mudgee, NSW</td>
<td>11</td>
<td>50</td>
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<thead>
<tr>
<th>PINOT GRIS</th>
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<tbody>
<tr>
<td>2019 Pikes ‘Luccio’ - Clare Valley, SA</td>
<td>14</td>
<td>60</td>
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<table>
<thead>
<tr>
<th>ROSE</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>2018 Rockford Alicante Bouchet - Barossa Valley, SA</td>
<td>16</td>
<td>70</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>PINOT NOIR</th>
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<th></th>
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<tbody>
<tr>
<td>2018 Robert Oatley Signature - Yarra Valley, VIC</td>
<td>14</td>
<td>60</td>
</tr>
<tr>
<td>2016 Dog Point - Marlborough, NZ</td>
<td>120</td>
<td></td>
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MERLOT

2017 Grant Burge Vineyard Range Hillcot Merlot - Barossa Valley, SA

SHIRAZ

2019 Rymill ‘The Yearling’ - Coonawarra, SA
2018 Hentley Farm ‘Villain & Vixen’ - Barossa Valley, SA
2018 Torbreck ‘Woodcutters’ - Barossa Valley, SA
2018 Two Hands Gnarly Dudes - Barossa Valley, SA
2018 Mollydooker Blue Eyed Boy - McLaren Vale, SA
2016 Hentley Farm The Beauty - Barossa Valley, SA
2016 Rockford Basket Press - Barossa Valley, SA

CABERNET SAUVIGNON

2016 Bremerton ‘Coulthard’ - Langhorne Creek, SA
2016 Mountadam - Eden Valley, SA
2016 St Hugo - Coonawarra, SA

ALTERNATIVE VARIETALS

2018 Mollydooker Two Left Feet, Shiraz - Cabernet - McLaren Vale, SA
2017 Torbreck ‘Cuvée Juveniles’ GSM - Barossa Valley, SA

INTERNATIONAL WINES

2016 Catena Zapata - Mendoza, Argentina
2018 Trediberri Langhe - Nebbiolo, Piedmont, Italy
2016 Brolio Chianti Classico Riserva - Chianti, Italy

DESSERT WINE

2017 Top Note ‘The Noble Rose’ - Adelaide Hills, SA

FORTIFIED WINE

NV Penfolds Father - Barossa Valley

All vintages are subject to change.
CIDER

Bulmers Original Cider 10
Bulmers Pear Cider 10

LIGHT BEER

Coopers Light 10

LOCAL BEER

Crown Lager 10
Coopers Original Pale Ale 10

IMPORTED BEER

Corona Extra 11

APERTIF

Aperol spritz 22
Beefeater gin and tonic 11
Absolut Vodka, cranberry juice and lime 11
Jack Daniel’s Bourbon Whiskey and Coca-Cola 11

All vintages are subject to change.
SOFT DRINKS

Coca-Cola / Diet Coke / Coke No Sugar / Sprite / Lift
Dry Ginger Ale / Ginger Beer / Bundaberg Passionfruit

NON-ALCOHOLIC SPIRITS

Ginger & Blueberry Kombucha 9
Passionfruit Kombucha 9
Seedlip Garden & Elderflower tonic 11
Seedlip Spice & Aromatic tonic 11

JUICES

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

Espresso / Cafe Latte / Cappucino / Flat White
Long Black / Macchiato / Mocha / Chai Latte

Earl Grey / English Breakfast Chamomile / Peppermint
Darjeeling / Green Tea

Hot Chocolate 7