

# 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.

## FEED ME MENU

|                      |     |
|----------------------|-----|
| TWO COURSES          | 55  |
| WINE MATCHING        | +30 |
| LUXURY WINE MATCHING | +50 |
| <br>                 |     |
| THREE COURSES        | 65  |
| WINE MATCHING        | +35 |
| LUXURY WINE MATCHING | +55 |

## FROM THE BAKERY

|   |   |
|---|---|
| Homemade garlic bread<br>with sesame seeds and The Dairyman Barossa farm butter | 7 |
| Herbed flatbread<br>with Tuscan tomato pesto                                    | 7 |

## STARTERS

|  |    |
|--|----|
| Pristine Oyster Farm (Coffin Bay, South Australia) oysters<br>...Half Dozen  | 27 |
| ...Dozen<br>freshly shucked, with finger-lime wasabi roe dressing  | 45 |
| Shaved smoked kangaroo<br>Grana Padano, avocado purée, house-dried tomato and<br>compressed apple  | 22 |
| Heirloom tomato Caprese (V)<br>with mozzarella bocconcini and homemade basil pesto   | 15 |
| Olive oil braised octopus<br>with fennel, blood orange, avocado, salad, Dijon and lemon dressing   | 22 |
| Port Lincoln Hiramasa Kingfish<br>with chipotle crema, rye and nori crumble and kohlrabi pickle  | 23 |
| Crispy tofu<br>with oyster mushrooms, eggplant, braised daikon, XO sauce, nuts,<br>coriander, crispy shallots and black vinegar dressing | 19 |
| Braised pork belly<br>with wood fungus, chives, noodles and lotus root   | 21 |
| Warm root salad (VG)<br>with hummus, smoked eggplant, roasted hazelnut, sumak and<br>mustard vinaigrette                                 | 17 |

## MAINS

|   |    |
|---|----|
| Slow cooked lamb shoulder (GF)<br>with carrots, pearl onions, Dirty Inc white peas and gremolata  | 43 |
| Barossa Heritage pork cutlet<br>with miso glaze, roasted pears and braised red cabbage  | 40 |
| Carey Gully apple-fed chicken<br>with caramel pumpkin, snow peas, asparagus, smoked bacon and<br>charred leek crème fraîche                     | 38 |
| 300gm Fleurieu Peninsula Premium Sirloin steak<br>with horseradish whip, Mediterranean potato wedges and cumin jus                              | 44 |
| Fish of the day (GF)<br>with black garlic cream and a burnt cucumber and leek dressing  | 43 |
| Roasted cauliflower steak (VG)<br>with raisins, red quinoa, baby spinach, mushrooms, zucchini<br>noodles, sauteed pine nuts and nori vegan mayo | 28 |

## PASTA

|   |    |
|---|----|
| Beetroot ravioli<br>with brown butter sauce and asparagus, ricotta, walnuts and<br>sea parsley filling      | 35 |
| Pappardelle all'aragosta con pomodorini piccanti<br>homemade pappardelle with lobster tail and spicy tomato | 45 |
| Lamb ragu homemade gnocchi<br>with goat cheese crumble, fresh mint, tomato dust and parmesan crisp          | 30 |

## 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)<br>Organic mesclun, fresh avocado, white peas, heirloom<br>cherry tomatoes and dry ricotta with honey mint dressing | 10 |

## 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.

| SERVE (ml)  | 75 | 150 | 250 | Bottle |
|---|----|-----|-----|--------|
| 2014 Bremerton Walter's<br>Cabernet Sauvignon<br>Langhorne Creek, South Australia | 19 | 35  | 49  | 190    |
| 2016 Hentley Farm<br>'The Beast' Shiraz<br>Barossa Valley, South Australia        | 29 | 60  | 89  | 300    |

All vintages are subject to change.

| SPARKLING  | G  | B   |
|--|----|-----|
| NV The Lane Blanc de Blancs - Adelaide Hills, SA     | 13 | 58  |
| NV La Gioiosa "Il Fiore" D.O.C. Prosecco - Italy     | 13 | 58  |
| NV The Lane Lois Sparkling Rose - Adelaide Hills, SA | 13 | 58  |
| CHAMPAGNE  |    |     |
| MUMM NV Cordon Rouge - France                        | 30 | 135 |
| RIESLING   |    |     |
| 2019 Hentley Farm - Eden Valley, SA                  | 13 | 58  |
| 2018 Pikes Traditionale - Clare Valley, SA           |    | 65  |
| CHARDONNAY   |    |     |
| 2018 The Lane Block 1A - Adelaide Hills, SA          | 14 | 62  |
| 2017 Bremerton Battonage - Langhorne Creek, SA       | 16 | 75  |
| SAUVIGNON BLANC                                      |    |     |
| 2019 Rymill 'The Yearling' - Coonawarra, SA          | 11 | 50  |
| 2018 Ara Single Estate - Marlborough, NZ             | 12 | 55  |
| 2019 Shaw + Smith - Adelaide Hills, SA               | 17 | 75  |
| MOSCATO  |    |     |
| 2018 Fiore - Mudgee, NSW                             | 11 | 50  |
| PINOT GRIS   |    |     |
| 2019 Pikes 'Luccio' - Clare Valley, SA               | 14 | 60  |
| ROSÉ   |    |     |
| 2018 Rockford Alicante Bouchet - Barossa Valley, SA  | 16 | 70  |
| PINOT NOIR   |    |     |
| 2018 Robert Oatley Signature - Yarra Valley, VIC     | 14 | 60  |
| 2016 Dog Point - Marlborough, NZ                     |    | 120 |

All vintages are subject to change.

## MERLOT

|  |    |    |
|--|----|----|
| 2017 Grant Burge Vineyard Range Hillcot Merlot -<br>Barossa Valley, SA | 16 | 70 |
|--|----|----|

## SHIRAZ

|   |    |     |
|---|----|-----|
| 2019 Rymill 'The Yearling' - Coonawarra, SA                 | 11 | 50  |
| 2018 Hentley Farm 'Villain & Vixen' - Barossa Valley,<br>SA | 14 | 60  |
| 2018 Torbreck 'Woodcutters' - Barossa Valley, SA            |    | 65  |
| 2018 Two Hands Gnarly Dudes - Barossa Valley, SA            |    | 80  |
| 2018 Mollydooker Blue Eyed Boy - McLaren Vale, SA           |    | 120 |
| 2016 Hentley Farm The Beauty - Barossa Valley, SA           |    | 150 |
| 2016 Rockford Basket Press - Barossa Valley, SA             |    | 160 |

## CABERNET SAUVIGNON

|  |    |     |
|--|----|-----|
| 2016 Bremerton 'Coulthard' - Langhorne Creek, SA | 13 | 58  |
| 2016 Mountadam - Eden Valley, SA                 |    | 70  |
| 2016 St Hugo - Coonawarra, SA                    |    | 120 |

## ALTERNATIVE VARIETALS

|   |    |    |
|---|----|----|
| 2018 Mollydooker Two Left Feet, Shiraz - Cabernet<br>- McLaren Vale, SA | 14 | 60 |
| 2017 Torbreck 'Cuvée Juveniles' GSM - Barossa Valley,<br>SA             | 15 | 75 |

## INTERNATIONAL WINES

|   |  |     |
|---|--|-----|
| 2016 Catena Zapata - Mendoza, Argentina               |  | 80  |
| 2018 Trediberri Langhe - Nebbiolo, Piedmont, Italy    |  | 80  |
| 2016 Brolio Chianti Classico Riserva - Chianti, Italy |  | 120 |

## DESSERT WINE

|   |    |    |
|---|----|----|
| 2017 Top Note 'The Noble Rose' - Adelaide Hills, SA | 16 | 80 |
|---|----|----|

## FORTIFIED WINE

|                                     |    |  |
|-------------------------------------|----|--|
| NV Penfolds Father - Barossa Valley | 14 |  |
|-------------------------------------|----|--|

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.

S O F T   D R I N K S 6

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

N O N - A L C O H O I C   S P I R I T S

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

J U I C E S 6

Apple / Orange / Pineapple / Tomato / Cranberry

W A T E R

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

C O F F E E   &   T E A 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