

ENTRÉE

Tempura Mushroom (VG, GF) 18
Selection of fresh mushrooms cooked in light crisp batter served with Wasabi Mayo

Avail as Entree or Main
Nicoise Salad (GF) V/VG Option 18/35
A traditional French salad served slightly warm topped with crispy seared Barramundi

Flat Bread Board 16
House made flat bread, selection of warm marinated olives

MAINS

Osso Bucco (GF) 35
8 hour slow cooked, served over polenta cream, confit shallots, Tuscan style tomato passata, Mediterranean vegetables

Crispy Pork Belly (GF) 36
Tender pork belly served with Asian spiced caramelised apple and sesame greens

Pomegrante Glazed Beetroot (V, VG, GF) 28
Tahini cream, Pine nut crumb, soaked Cranberry's beetroot chips and EVO

Roasted Barramundi (GF) 38
Red cabbage and fig Agrodolce, toasted hazelnuts Labneh, garden leaves

Mushroom Risotto (GF, V) 28
A creamy Italian style risotto, sauteed mushrooms, shaved parmesan

FROM THE GRILL

Our premium steaks are served with sweet potato rosti, charred baby carrots, butter glazed greens and red wine jus

Eye Fillet, 200 grams 42

Rib Fillet 300 grams, 49

CHILDREN'S

MEALS 18 EA.

(For young people 12 and under only)

All children's meals are accompanied by a small juice and ice cream sundae

Sirloin Sandwich
150 gram sirloin steak, on toasted sourdough, garden leaf, grilled onion, tomato, melted cheese and fat chips

Riverside Burger
Premium beef patty, melted cheese, bacon, brioche bun and fat chips

Chicken Breast
Slices of grilled chicken served with either, fresh seasonal vegetables / leaf greens and fat chips

SIDES 9 EA.

Fat boy chips with House Aioli

Crisp sesame pumpkin wedge, with Asian ginger cream, coriander

Garden leaf, pine nut, Grana Padano salad, Merlot vinaigrette

Baby carrots, roasted garlic + fennel sauce

DESSERT

Tiramisu 13
A very traditional house made tiramisu

Chefs Creation 14
Baileys cheese cake, raspberry sorbet, mango curd, almond crumb

Sorbet (GF, V) 12
Please ask one of our friendly staff