



**Starters**

House made bread roll with balsamic reduction and Cooladerra olive oil <i>Gluten free bread available</i>	3 per roll
Grilled cacciatore sausage	8
Spicy marinated Kalamata olives	8
Marinated feta cheese	8
Chilli and garlic grilled squid	12
House made chicken liver pate and crackers	8

**Entree**

RiverBank Plate- A selection chosen by our Chef Minimum for 2	19 per person
Homemade soup of the day served with house bread	12
Chilli and garlic marinated local grilled squid served with a pickled cucumber and wakami salad (c*)	18
Smoked chicken salad with crispy hokkien noodles, fried shallots, sesame and soy vinaigrette (c*)	18
Potato and herb gnocchi pan fried, tossed in a spicy napolitana sauce with wilted spinach and grilled haloumi (v)	Entrée 16      Mains 36
Oyster Kilpatrick	½ dozen 20    1 dozen 38
Oysters Natural with a soy and mirin dipping sauce	½ dozen 18    1 dozen



## Mains

Chicken breast marinated in garlic and thyme, panko breadcrumb, served with onion rings and mustard cream	38
Grilled sirloin of beef, pan fried potatoes and smoked ham hock served with cannellini and red onion salad and red wine jus (c*)	38
Confit duck leg with mushroom potato and bacon terrine, honey and orange glaze and wilted Asian greens (c*)	40
Grilled market fish served on a bed of Japanese potato salad, garlic tiger prawn, lemon caper and parsley vinaigrette (c*)	MP
Braised pork belly, sautéed pok choy, crackling, star anise and plum sauce (c*)	40
Roasted pumpkin, pine nut and ricotta agnolotti tossed in nut brown butter with spinach and fresh parmesan (v)	36

## Sides

Creamy garlic mash potato with truffle oil (v) (c)	9
Shoestring fries with sweet chilli sauce and grain mustard mayonnaise (v) (c)	8
Tomato and buffalo mozzarella salad with fresh basil and balsamic vinaigrette (v) (c)	12
Pear and walnut salad with Gippsland blue cheese, red wine vinaigrette (v) (c)	12



**Dessert**

Lemon curd tart sugar glazed with raspberry sorbet and passionfruit coulis	15
Saffron & honey crème brulee served with homemade honey and almond brittle (c)	15
Mixed berry and ice cream sandwich served with RiverBank Verjuice poached pear (c)	15
Selection of homemade ice-cream (c) (per scoop)	4
Affogato - Vanilla ice-cream served with a shot of espresso coffee and your choice of <i>Fortified Muscat, Fortified Shiraz or Amaretto</i>	15
Selection of premium imported and Australian cheese, dried fruit, homemade fruit bread, crackers (c*)	
Choice of one cheese	16
Choice of two cheeses	22
Choice of three cheeses	28

**Coffee**

Long black, short black, short macchiato	3.9
Flat white, cappuccino	4.6
Long macchiato, latte, mocha, hot chocolate	4.8
Ice coffee, ice chocolate (with ice-cream)	6
Soy, decaf, extra shot	0.6
Babycino	1.5

**Tea**

<i>Artisan whole leaf herbal infusion</i>	
African Nectar, Ginger Twist, Chamomile Citrus, Bombay Chai	4.2
<i>Elmstock Quality Tea</i>	
English Breakfast, Peppermint, Earl Grey, Jasmine, Chamomile, Green	
Pot for One	4.2
Pot for two	6.2

**Digestivi**

Talisker-18 year old, single malt Scotch whisky, voted "best single malt whisky in the world 2007"	16 glass
Jameson 18 year old Irish whisky, triple distilled	16 glass
Meukow-XO Cognac awarded silver medal at the international Vinalies challenge Paris 2004	21 glass
RiverBank Estate fortified muscat- a dessert style with citrus and apricot characters	9 glass 44 bottle
RiverBank Estate fortified shiraz-port style, rich style with hints of dark chocolate	9 glass 44 bottle
RiverBank Estate fortified vintage shiraz- fruit driven with a warm mellow lengthy finish	8 glass 34 bottle