



RIVERSIDE RESTAURANT



ENTRÉE

Lime, lemongrass and barbecue
prawn skewers, served with
coconut mint sauce **\$27.50**
(GF, I)

Whipped goat cheese with pomegranate
and sweet potato rounds **\$24**
(V, GF)

Seared scallops with twice-cooked pork
belly and cauliflower purée **\$31**
(GF, I)

Arancini with caramelised onion,
goat cheese and chives **\$26**
(V)

Gorgonzola, pear, rocket leaves and walnut
salad **\$29**
(V, GF)

Focaccia bread, EVOO, balsamic, dukka **\$17**

SIDES

Steamed Vegetables **\$18** | Hand Cut Potatoes **\$12**

Mash Potatoes **\$8** | House Salad **\$12**

Steamed Rice **\$5** | Chips and Aioli **\$12**

Belacan (locally made chili and prawn paste) **\$4**

MENU LEGEND

Dietary & Seafood Information | Seafood Provenance

GF – Gluten Free | A – Australian Seafood

V – Vegetarian | I – Imported Seafood

VG – Vegan | M – Mix Provenance

Please advise our staff of any allergies or dietary requirements when ordering. While every care is taken, we cannot guarantee the complete absence of allergens due to shared kitchen preparation areas.

MAIN

Pork rib eye **\$42**
with smoked aubergine and cumin roasted carrot (GF)

Crispy roasted beetroot **\$38.5**
with smoky baba ghanoush and walnuts (VG, GF)

Garlic butter salmon **\$42**
with spinach and creamy mushroom sauce (GF, A)

Grilled barramundi **\$48**
with creamy coconut kale sauce and mussels (GF, I)

Rib Eye Steak **\$58**
duchess potatoes, enoki mushroom, seasonal greens, finished with red wine jus (GF)

Chef's Curry **\$45**
Chef's daily curry, steamed rice and condiments (GFO)

Slow-cooked beef cheek **\$42**
with sweet potato and pumpkin purée, finished with red wine jus (GF)

Lamb Eye Fillet **\$52**
with sweet potato and pumpkin purée, pistachio dukka and mint jus (GF)

DESSERT

Classic Creme Brulee (GF) **\$18**

Baked cheesecake **\$18**

Vegan chocolate cake (VG GF) **\$18**

Add ice cream **\$2**