

## ENTRÉE

ROASTED BUTTERNUT PUMPKIN SOUP  
*served with sour cream, garlic ciabatta crutons and  
roasted pumpkin seeds* 18.50  
(GFO)

DEEP-FRIED HOMEMADE PRAWN WANTON  
*served with garlic sauce and tsway mee fun (crispy rice  
noodles)* 24

SEARED SCALLOPS WITH TWICE-COOKED  
PORK BELLY  
*and cauliflower purée* 31  
(GFO, I)

BEETROOT HUMMUS  
*topped with chunky beetroot, goat cheese, pomegranate,  
smoked chilli oil, dukkah and grilled pita bread* 24  
(V, VGO)

SALT AND PEPPER CROCODILE  
*served with Vietnamese salad and  
dressing* 29

FOCACCIA BREAD  
*served with extra virgin olive oil,  
balsamic and dukkah* 17

## SIDES

*Steamed Brussels Sprouts with shaved parmesan cheese* 12  
*Coconut and Basil infused Steamed Rice* 5  
*Belacan (locally made chili and prawn paste)* 4  
*Hand cut potatoes* 12  
*Chips and aioli* 12  
*House salad* 12

## MENU LEGEND

|                               |                        |
|-------------------------------|------------------------|
| Dietary & Seafood Information | Seafood Provenance     |
| GFO – Gluten Free Option      | A – Australian Seafood |
| V – Vegetarian                | I – Imported Seafood   |
| VG – Vegan                    | M – Mix Provenance     |
| O – Option                    |                        |

Please inform our staff of any allergies or dietary requirements when placing your order. While every care is taken to accommodate your needs, our kitchen handles common allergens, and we cannot guarantee that any dish is completely free from allergens.

## MAIN

KAPCO BEEF RIB 45  
*Slow-cooked, BBQ-glazed beef ribs served with corn on the cob,  
chips, pickled jalapeño and onion*

BEETROOT AND PUMPKIN SALAD 32  
*Roasted pumpkin, beetroot, red onion and baby carrot with rocket,  
raisins, sunflower seeds, pumpkin seeds, pine nuts, goat's cheese,  
dukkah and balsamic glaze*  
(GFO, V, VGO)

CRISPY SKIN SALMON 43  
*with lemongrass and kaffir lime infused curry sauce, basil and  
coconut rice, papaya salad and roasted peanuts*  
(GFO, A)

WA MARKERT WHOLE FISH 52  
*with creamy coconut and kale sauce*  
(GFO, A)

MSA RIB EYE STEAK 58  
*350g Rib eye steak served with hand-cut spicy potatoes, enoki  
mushrooms, brussels sprouts and red wine jus* (GFO)

CHEF'S CURRY 45  
*Chef's daily curry creation served  
with steamed rice, paratha, raita and chutney* (GFO)

SLOW-COOKED BEEF CHEEK 42  
*Slow-cooked beef cheek with sweet potato and pumpkin purée,  
finished with red wine jus* (GFO)

ROASTED HERB AND HONEY MUSTERD LAMB RACK 58  
*with sweet potato and pumpkin purée, finished with red wine and  
cranberry jus* (GFO)

## HOMEMADE DESSERT

*Classic Creme Brulee of the day with Mixed Berry Compote* (GF0) 18

*Classic Tiramisu* 18

*Rhubarb and apple crumble with Vanilla bean ice cream* 18

*Peanut butter and chocolate brownie* 18  
*Add Vanilla bean ice cream* 2



# RIVERSIDE RESTAURANT

