

Riverstone Winter Menu 2022

To Start

Bread platter for 2 people – Homemade bread with olive oil **\$12.00**

Cured meat platter with olives for 2 people **\$20.00**

Entree

Soup of the day served with homemade bread (V, NF) **\$16.00**

Brisket – 14 hours slow cooked, burnt cauliflower puree, pomegranate vinaigrette, crostini, micro herbs (NF) (GF, DF available on request) **\$19.00**

Pork Belly - Crispy skinned, tarragon bean salad, shallot & pomegranate vinaigrette (GF, DF, NF) **\$18.00**

Mains

Gnocchi – local wild mushroom, whipped feta, chilli, roast pumpkin (GF, VE options available on request) **\$32.00**

Polo – grilled Spatchcock, pine mushrooms, chive roasted potatoes, chimichurri, double brie jus (GF,NF) (DF available on request) **\$38.00**

Eye Fillet- pan seared, maple syrup glazed carrots, confit potato, jus (DF, NF, GF Available on request) **\$45.00**

Agnello – Lamb shank braised in white wine, roasted root vegetables, garlic mash, Meredith valley feta **\$40.00**

Something on the Side

Smashed garlic & rosemary fried potatoes (GF, DF, NF, VE, V)- **\$12.00**

Steamed Greens (GF, DF, NF, VE, V)- **\$12.00**

Insalata mixed herbs cherry tomato, cucumber with lime honey dressing (GF,DF,NF,V)(VE option available on request)**\$12.00**

Dessert

Lemon Delicious – warm pudding, mandarin syrup, vanilla bean gelato (NF) **\$18.00**

Trifle – Poached rhubarb, gold chocolate, cocoanut cream, passionfruit (NF, GF) (VE option available on request) **\$18.00**

Rose Brulee – rose petals, freeze dried raspberry, fig and ginger biscotti (NF) **\$18.00**

For any other dietary requirements please ask our friendly staff

Children are welcome at The Riverstone Estate Cellar Door however, please note that we do not offer a traditional children's menu. We are happy to offer any of the dishes from our current menu and alter the portion size accordingly.