

# Riverstone Winter Menu 2022

## To Start

Bread platter for 2 people – Homemade bread with truffle butter **\$8.00**

## 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) **\$18.00**

Pork Belly - Crispy skinned, tarragon, cannellini beans, Apple cider glaze (GF, DF, NF) **\$18.00**

## Mains

Gnocchi – local wild mushroom, whipped fetta, chilli, garlic, basil, cherry tomato (GF, VE options available on request) **\$32.00**

Polo – grilled Spatchcock, king oyster 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, herb crumb haloumi, jus (DF, NF, GF Available on request) **\$45.00**

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

## Something on the Side

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

Truffle polenta chips with balsamic glaze (GF,NF,) **\$12.00**

## Dessert

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

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

Rose Brulé – rose water, freeze dried raspberry, raspberry macaron (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.*

*GF – Gluten Free, VE- Vegan, V – Vegetarian, NF – Nut Free, DF – Dairy Free*