

STARTERS

Garlic Focaccia (v)	9
Garlic, cheese and sweet chilli Focaccia (v)	9.5
Beer Battered Spiral cut chunky chips (v) served with sweet chilli sauce and sour cream	10
Sweet Potato Fries with Garlic Aioli (v)	10

ENTRÉE

ALL ENTRÉE SERVED AS MAIN COURSE INCUR A \$5 SURCHARGE FOR SALAD AND VEG BAR

Garlic Infused Baked Camembert cheese plate served with Chargrilled vegetable relish and toasted pita bread (Serves 2) (v)	16
Oysters	
Natural with Lemon & Cocktail sauce (gf)	(6) 14 (12) 26
Kilpatrick with Smokey Bacon & BBQ sauce	(6) 15 (12) 27
House made Chicken & Vegetable Spring Rolls served with oyster & soy dipping sauce (3)	15
Pork Dumplings steamed and served with dipping sauce (cucumber dipping sauce) (4)	15
Thai chicken Balls served with dipping sauce (cucumber dipping sauce) (4)	14
Teriyaki Marinated Tenderloins served with teriyaki sauce and Jasmine rice (3)	15
Vegetarian & Haloumi fritters with green goddess dressing (3)	14
Crumbed Camembert cheese served on a bed of mixed lettuce and cranberry sauce (v)	14
Roasted Pumpkin, capsicum & chickpea wrapped in filo served with roasted vegetable sauce (v)	15

DAILY SPECIALS

SOUP of the Day see specials board	9
Roast of the day with Vegetables, Roast Potatoes & Gravy (gf)	19
Curry of the day with Steamed Jasmine Rice	19
Pasta of the day see specials board	19

SALADS

Crispy Thai Beef salad served with cherry tomatoes, cucumber, carrot & capsicum dressed in a sweet chilli & lime dressing	23
Caesar Salad (v)	19
with Chicken	24
with Anchovies	23

SEAFOOD

Macadamia & Herb crusted Barramundi Fillets served with curly fries and Lemon and caper nut butter.	27
Riverside Seafood Plate. Crumbed Fish, S&P prawns, crumbed squid, battered scallops Natural or Kilpatrick Oysters, chips and house made citrus aioli	Serves 1 27 Serves 2 47
Crumbed Prawns served with light chilli and lime sauce	27
Butterfish Battered, Crumbed or Grilled (gf) with Crunchy Fries & Tartare Sauce	1 Piece 18 2 Pieces 22
Pan fried Scallops & Calamari in a green peppercorn & garlic cream sauce served with steamed rice	24
Salt & Pepper Calamari served with Crunchy Fries and sweet chilli & lime dipping sauce	22
Garlic or Sweet chilli and garlic Prawns with Steamed Jasmine Rice (gf)	27

(v) = Vegetarian

(gf) = Gluten Free meals On Request

PASTA & RICE

Risotto with Pan fried onion, capsicum, roasted pumpkin & mushroom served with feta cheese and finished with a white wine cream sauce (v)	20
Chicken Carbonara with bacon, onion, and a creamy sauce (Spaghetti or Penne)	23
Prawn & Chorizo in a tomato & Thai sweet chill jam sauce finished with fresh basil & shaved parmesan (Spaghetti or Penne)	26
Add Chicken	Extra 6

GRILL Steaks are Prime Angus Cape Byron Meat

400g Rump (gf)	30
400g Scotch Fillet (gf)	31
Riverside Steak Scotch Fillet served with pan fried prawns & calamari finished with seeded mustard sauce	38
ALL STEAKS SERVED WITH CREAMY MASH OR CRUNCHY FRIES	
Grilled Pork Tenderloin served on a bed of steamed green beans & carrots and roasted cherry tomatoes	27
BBQ Marinated Pork Spare Ribs served with a sweet chilli & plum glaze, on bed of creamy mash	27
Seasoned garlic and rosemary Lamb Back strap served on sweet potato mash with fresh greens and a red wine glaze	30
Pepper crusted kangaroo fillet served on a sweet potato mash with house roasted capsicums and finished with a rich gravy	29
Beef Burger Beef Pattie, Tomato, Lettuce, Cheese, Onion on a Burger Roll	19
Add Egg	Extra 1.5
Add Bacon	Extra 1.5

GRILLED TO PERFECTION

*BLUE RARE COOL, BLUE, ALL THE WAY THROUGH.
 RARE COOL CENTRE, BRIGHT RED THROUGHOUT.
 MEDIUM RARE WARM PINK CENTRE.
 MEDIUM WELL HOT, SMALL TRACE OF PINK IN CENTRE.
 WELL DONE HOT, FULLY COOKED THROUGH OUT.*

CHICKEN

Riverside Grilled Chicken Breast with pan fried sizzling creamy sweet chill prawns	31
Spice rubbed chicken Breast fillet served on a creamy mash drizzled with avocado sauce	29
Grilled Chicken Breast served with creamy mash or crunchy fries	26
<i>Add your choice of Gravy, Sauce or Topping</i>	

SCHNITZELS

Beef Schnitzel with Crunchy Fries	20
Chicken Schnitzel with Crunchy Fries	22
<i>Add your choice of Gravy, Sauce or Topping</i>	

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GRAVIES, SAUCES & TOPPINGS

Rich Gravy, Creamy Mushroom, Dianne, Pepper, Satay, Plum, Seeded Mustard	3
Hollandaise, Creamy Garlic, Creamy Sweet Chilli	4
Parmigiana, Hawaiian, Avocado and Cheese	5
Riverside, Kilpatrick, Meat lovers,	8
Gluten Free Gravy	4

PIZZA

Riverside Special with BBQ sauce base roasted peppers, salami, ham, pineapple, mushroom & cheese	22
Gourmet Vegetarian with a tomato base, roasted pumpkin, capsicum, red onion, feta and semi dried tomato, finished with mozzarella cheese (v)	21
Italian Special Tomato Base, prosciutto, chorizo, roasted capsicum, onions, olives, bocconcini, cheese & mozzarella	22

STIR-FRIES

Stir-fry served with fresh seasonal Vegetables and Hokkien Noodles (v)	19
Add Chicken or Beef	23
Add Seafood	27

CHILDREN'S MEALS

SERVED WITH A FREE GLASS OF SOFT DRINK

Bowl of Fries	8
Pizza and Fries	
<i>Hawaiian or BBQ Chicken</i>	9
Calamari & Fries	9
Chicken Schnitzel & Fries	9
Beef Schnitzel & Fries	9
Chicken Nuggets & Fries	9
Fish & Chips	9

DESSERTS

Ice Cream Sundae with topping and Crushed Nuts <i>Strawberry, Chocolate, Caramel or Lime</i>	9
Chocolate Pancakes with banana, whipped cream drizzled with Hazelnut liquor & Caramel cream sauce	9
Sticky Fig & Pecan pudding with toffee sauce	9
Cinnamon Donut served with Vanilla Bean and Honey ice-cream and caramel and choc topping	9
Individual APPLE CRUMBLE served cream and ice cream	9

BEVERAGES

Tea	4
Short Black	4
Long Black	5
Café Latte/Cappuccino/Flat White	5
Muggucino	6
Mocha & Hot Chocolate	6

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SPARKLING WINES

		GLASS	BOTTLE
Andrew Garrett <i>Sparkling Shiraz</i>	McLaren Vale		33
Paulette's <i>Sparkling Shiraz</i>	Piccolo Clare	8.5	
Jacobs Creek <i>Chardonnay Pinot Noir</i>	Barossa Valley		27
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	Piccolo 200mls		
Jansz <i>NV Sparkling</i>	Barossa Valley Tasmania	7.5	42

WHITE WINES

		GLASS	BOTTLE
<i>Babbling Brook Sauvignon Blanc</i>	Marlborough NZ		28
<i>Wicks Estate Sauvignon Blanc</i>	Adelaide Hills	8.5	34
<i>Chain of Ponds Black Thursday Sauv/Blanc</i>	Adelaide Hills		35
<i>Brown Brothers Moscato</i>	King Valley Vic		33
<i>Stonemason Moscato</i>	Currency Creek	7	28
<i>Chapel Hill Unwooded Chardonnay</i>	McLaren Vale		34
<i>Stonemason Chardonnay</i>	Currency Creek		28
<i>Yellow Tail Chardonnay</i>	Riverina NSW	7	27
<i>Jacob's Creek Classic Riesling</i>	Barossa Valley		26
<i>Pikes Tradionale Riesling</i>	Clare Valley		39
<i>Wirra Wirra Sauvignon Blanc Semillon Viognier</i>	McLaren Vale		31
<i>Tatachilla Sauv/Blanc</i>	Barossa	6.5	24

RED WINES

		GLASS	BOTTLE
Langmeil <i>Rose</i>	Barossa Valley		33
Wirra Wirra Mrs Wigley <i>Rose</i>	McLaren Vale	7.5	31
Brown Brothers 18 Eighty-Nine <i>Merlot</i>	King Valley Vic		34
<i>Yellow Tail Merlot</i>	Riverina NSW	7	27
Jim Barry Cover Drive <i>Cabernet Sauvignon</i>	Clare		37
<i>Tatachilla Shiraz/Cab</i>	Barossa	6.5	24
Wirra Wirra Church Block <i>Cabernet/Shiraz/Merlot</i>	McLaren Vale	9	38
<i>Stonemason Cabernet/Sauvignon</i>	Currency Creek		28
<i>Brands Laira Cabernet/Merlot</i>	Coonawarra		36
<i>Taylor's Est Shiraz</i>	Clare Valley		37
<i>Saltram 1859 Shiraz</i>	Barossa Valley		36
<i>Pepper jack Shiraz</i>	Barossa Valley		39
Lindeman's Gentlemen's Collection <i>Shiraz</i>	Barossa Valley	8	35

DESSERT & FORTIFIED WINES

Penfolds Club <i>Tawny Port</i>	Barossa Valley	6	
Morris Classic <i>Liqueur</i>	Rutherglen Vic	6.5	
David Franz "Sticky" <i>Late Harvest Riesling</i>	Barossa Valley	6	

Please Note: We have a large selection of Red & White wines in our Bottle shop available

@ \$15 corkage

Kindly ask the staff for assistance with Wines