RIVER HOUSE JOURNEY

River House Tasting Experience from 149.00

STARTERS

RIVER HOUSE CAVIAR SERVICE 195

Sustainably farmed selected caviar - 30g with traditional garnishes, toast and blini

PANE DI CASA 18

House sourdough, black garlic and herb butter

CHARGRILLED SOURDOUGH 21

Cherry tomato ragu and Stracciatella

OYSTER SELECTION

FRESHLY SHUCKED NATURAL OYSTERS 36 / 70

Served with red wine mignonette and lemon

OYSTERS ASSIETTE 44 / 85

A selection of oysters, served six ways

OYSTERS BY THE ½ DOZEN 45

- Yuzu w compressed apple and cider glaze
- Salmon harasu with truffle ponzu, salmon pearls and mayonnaise
- Tempura with miso mayo and citrus soy
- Apple wood smoked bacon kilpatrick with BBQ and Worcestershire glaze
- Coconut and lime with finger lime caviar

Note: We source only seafood from Australian waters

Please be advised that 15% surcharge applies to Sundays and Public Holidays

ENTREE

PORK BELLY 36
Tom yum slaw, crispy shalots and hot honey

CRUDO DUO 39
Tasmanian salmon, Hiramasa kingfish, orange ponzu sauce

SPANISH MACKEREL 'GRAVLAX' 28
Cured Spanish mackerel, peach, pickled cucumber and chilli oil

TUNA TATAKI 28
Wakame salad, roasted sesame soy ponzu

SALMON CARPACCIO 30
Calamansi dressing, berries, glazed onions and capers

BEEF CARPACCIO 30
Basil oil, goat's cheese, pecorino, pistachio nuts, Spanish onion

BEETROOT INSALATA 28
Dragon fruit, silken tofu, macadamia

FRESH BURRATA 28
Sicilian caponata, pesto with fried focaccia

PASTA

KING PRAWN SPAGHETTI 49
Pan-fried king prawns, saffron sauce, chilli

MORETON BAY BUG & CRAB CAPPELLACCI 59
Squid ink cappellacci, filled with bay bug and crab mousse, tomato sugo

RICOTTA & SPINACH TORTELLINI 46
Roasted pumpkin sauce, fried sage and pepitas

Note: We source only seafood from Australian waters

Please be advised that 15% surcharge applies to Sundays and Public Holidays

MAIN

THE CRAB LASAGNE — 61
Tomato and abalone cream sauce

BANGALOW PORK CUTLET — 54
Celeriac remoulade, apple relish and crackling **GF**

WAGYU BEEF CHEEKS — 54
Truffle potato mousseline, heirloom carrots and red wine jus **GF**

LOCAL KING PRAWNS — 63
Miso butter, sprout salad with carrot and ginger dressing

MORETON BAY BUG 'THERMIDOR' — 68
Dill and lemon risotto **GF**

MARKET FISH OF THE DAY — MP
Fennel and cucumber salad with lemon beurre blanc **GF**

GRILLED SPATCHCOCK — 52
Mushroom risotto, tarragon and chardonnay jus **GF**

CONFIT LEG OF DUCK — 55
Black forrest red cabbage, vanilla cauliflower puree **GF**

AACO WAGYU RUMP CAP 'PICANHA' — 68
Marble source 8/9 300g served with caramelised onions, confit garlic, truffle Dijon and your choice of red wine jus or green peppercorn sauce

FOUNDER BLACK ANGUS FILLET — 72
Marble source 3+ served with caramelised onions, confit garlic, truffle Dijon and your choice of red wine jus or green peppercorn sauce

Note: We source only seafood from Australian waters

Please be advised that 15% surcharge applies to Sundays and Public Holidays

SIDES

14 EACH OR 3 FOR 38

BLACK TRUFFLE MASH
Creamed desiree potato mash with black truffle

HOUSE SALAD
Almond, fetta, tomato, cucumber, onion, mixed leaves

ROASTED PUMPKIN & FETTA SALAD
Rosemary honey and walnuts

HEIRLOOM TOMATO SALAD
Basil, pine nut pesto, vinocotto dressing

SIGNATURE RIVER HOUSE FRIES
Porcini salt, garlic aioli

SEARED BROCCOLINI
Chervil dressing, roasted hazelnuts

DESSERT

LIMONCELLO TART 22
Lemon curd, lemon sorbet, toasted meringue, lemon chocolate

PISTACHIO CHEESECAKE 24
Textures of raspberry, chocolate crumble and raspberry gelato

VALRHONA CHOCOLATE MOUSSE 21
Crisp crostoli

STICKY DATE PUDDING 21
Butterscotch sauce, vanilla bean ice cream

SORBET OF THE DAY 21
Ever-changing sorbet flavour

SELECTION OF INTERNATIONAL & LOCAL CHEESE 42
International and local cheese selection, served with dried fruits, lavosh and crackers

FORTIFIED WINE & LIQUEUR COFEE

BLACK NOBLE 26 / 99
Riverina, NSW

NOBLE ONE 22 / 89
Riverina, NSW

NV MCW HANWOOD 17
5 yr old Classic Tawny, Riverina, NSW

HANWOOD ESTATE
Very rare tawny

10 YEAR 17 / 100

20 YEAR 28 / 140

30 YEAR 50 / 255

THE IRISHMAN 21
Jameson Irish whisky, chantilly cream

THE MONK 21
Frangelico, Bailey's Irish cream, chantilly cream

THE JAMAICAN 21
Tia Maria, chantilly cream

THE RUSSIAN 21
Kahlua, vodka, chantilly cream

APERITIVIO

LIMONCELLO 18

BAILEY'S 15
Served on ice

AFFOGATO 18
Ice-cream

RH AFFOGATO 24
Your choice of liqueur with ice-cream

FRANGELICO 18
Served with fresh lime

SAMBUCA 18
Your choice of black, white or yellow

CAFE PATRON 19
Served on ice

Please be advised that a 15% surcharge applies to Sundays and Public Holidays