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