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

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