## TAPAS/ENTRÉE

IAFAJ/ENINEE	
AVAILABLE FROM 11.30AM TO 8.00PM	
BOWL OF CHIPS (V) (GFO) \$8 Shoe string fries served with tomato sauce or house made aioli Add cheese \$2 Add gravy \$2	
SWEET POTATO WEDGES (V) (GFO)       \$12         Rough cut served with smoked green chilli relish         and turmeric sour cream	
STUFFED JALAPENOS (V) (GF)\$14Roasted jalapenos stuffed with kaffir lime, roast capsicum and cream cheese served with charred corn salsa	
GOURMET SPRING ROLLS (V) \$10 Vietnamese vegetarian spring rolls (4) served with house made dipping sauce	
CHAR GRILLED OCTOPUS (GFO) \$16 Served with hazelnut and rocket pesto, preserved lemon, smoked yoghurt, Italian parsley and toasted tortillas	
Double serve \$21	
PANKO CRUMBED PRAWNS       \$14         Torpedo prawns (5) served with house made dipping sauce       \$14	
GINGER AND APPLE CARAMELISED PORK BELLY (GF) \$14 Served with apple puree, snow pea tendrils and raddish	
SZECHUAN CALAMARI (GFO)\$14Lightly fried Szechuan spiced (mild) calamariserved with cajun aioli and lemon	
Double serve \$22	
CHICKEN WINGS (6/12) (GFO) \$10/\$14 Your choice of plum hoi sin (mild), buffalo (medium) or chipotle BBQ (hot) served with ranch dressing	
OLIVES, DIPS AND SOURDOUGH (V) (GFO) \$14	

Warmed marinated olives served with charred

sourdough and house made dip

 Driftwood

 restaurant + bar

## DINNER

AVAILABLE FROM 5.00PM TO 8.00PM

DUCK LEG 1 LEG 2 LEGS Crispy braised, Szechuan spiced, served with anise broth, Chinese egg noodle, Choy sum, green ginger relish, apple caramel and chilli jam	\$28 \$35
<b>PORK TENDERLOIN (GF)</b> Filled with braised pistachio and orange stuffing, sauteed sugar loaf cabbage, fennel and caraway, red cabbage and apple slaw, house jus	\$29
<b>BEEF SHORT RIB (GF)</b> Peking style with sticky black vinegar glaze served with steamed jasmine rice and siam salad	\$30
<b>300G GRAIN FED RIB EYE (GF)</b> King brown mushroom, rosemary salted potato wedges, sautéed rainbow chard, house jus	\$36
<b>CHICKEN THAI YELLOW CURRY (GF)</b> Mild, turmeric, galangal, lime and coconut milk served with snake beans, cucumber relish, steamed jasmine rice and fried shallot	\$2 <b>4</b>
<b>VEGETARIAN TART (V)</b> Roast pumpkin, pine nut, spinach and feta,	\$22

Roast pumpkin, pine nut, spinach and feta, served with du pay lentil dhal, apple balsamic, shaved fennel and cumin yoghurt

## SIDES

AVAILABLE FROM 11.30AM TO 8.00PM	
<b>BOWL OF CHIPS (V) (GFO)</b> Shoe string fries served with tomato sauce or house made aioli	\$8
<b>PIZZA GARLIC BREAD (V) (GFO)</b> Garlic, cheese and spring onion pizza bread	\$12
GARLIC BUTTER BUTTON MUSHROOMS (V) (GF)	\$9
ASIAN SESAME GREENS (V) (GF) Choy sum, snake beans, rainbow chard, bean sprouts, garlic shoots and julienne of ginger	\$11
<b>SPICED ROAST CAULIFLOWER (V) (GF)</b> Flaked almonds, dried cranberries	\$11
RIVERSHORE SALAD (V) (GF) Seasonal leaf garden salad with lemon oil dressing	<b>\$9</b>
PIZZA	
AVAILABLE FROM 11.30AM TO 8.00PM	
GLUTEN FREE \$3   HALF AND HALF \$2	
<b>MARGHERITA (V) (GFO)</b> Freshly sliced roma tomatoes, bocconcini and basil	\$20
<b>HAWAIIAN (GFO)</b> Double smoked leg ham, crispy bacon, pineapple, tomato base and mozzarella	\$2 <b>4</b>
<b>PEPPERONI (GFO)</b> Pepperoni, olives, feta and red onion	\$25
<b>TANDOORI CHICKEN (GFO)</b> Tandoori marinaded chicken, green chilli, cherry tomato, red onion, yoghurt, mint and coriander	\$26
<b>AL FUNGHI (V) (GFO)</b> Field mushroom, thyme, pecorino, rocket and truffle oil	\$24
<b>RIVERSHORE SUPREME (GFO)</b> Pepperoni, ham, mushroom, pineapple, capsicum, olives and garlic	\$27
PIZZA OF THE DAY (GFO)	MP

See Specials Menu

## DESSERT

AVAILABLE FROM 11.30AM TO 8.00PM

8	<b>KAFFIR LIME</b> <b>CREME BRULEE (V) (GFO)</b> With lemon sorbet and shortbread,	\$12
2	<b>LEMON AND PASSIONFRUIT</b> <b>CHEESECAKE (GF) (V)</b> Served with coconut ice cream	\$12
9 1	<b>CHOCOLATE TART (V)</b> Strawberry and coconut salad, vanilla bean ice cream	\$12
1	<b>RIVERSHORE TRIO</b> <b>OF ICE CREAM (V)</b> Chef's selection of ice cream, brandy snap basket and fresh seasonal fruit	\$10
9	AFFOGATO (V) \$5/\$7 ADD LIC Double espresso shot served over a scoop of vanill bean ice cream Add Liqueur: Frangelico, Baileys, Kahlua, Cointrea or Spiced Rum	la
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 SEE OUR BLACKBOARD OR ASK OUR

 FRIENDLY STAFF ABOUT DAILY SPECIALS

 V Vegetarian | VO Vegetarian Option available

 GF Gluten Free | GFO Gluten Free Option available

 Our staff take the upmost care with any special dietary requests but cannot guarantee that trace amounts of allergens have been completely removed. Please let our kitchen know of any specific dietary needs and we will accommodate as best we can.

 Prices are inclusive of GST.

 A 15% surcharge applies on public holidays.