

RIVERSIDE TAVERN MENU

STARTERS

GARLIC BREAD (V)

House made garlic herb butter _____12

CHEESY GARLIC BREAD (V)

House made garlic herb butter & mozzarella _____14

OYSTERS 1½ DOZEN (GF)

Natural [A] - fresh lemon, cracked pepper & salt blossom _____24

Japanese [A] - pickled ginger, wakame, light soy & sesame dressing _____26

Kilpatrick [A] - classic bacon, BBQ, Worcestershire, tabasco & lemon _____26

BOWL OF CHIPS (V)

Served with tomato sauce _____11

POTATO WEDGES (V)

Served with sour cream & sweet chili sauce _____14

SWEET POTATO WEDGES (V)

Served with sour cream & chipotle aioli _____14

CHICKEN WINGS

Choice of:

Smokey BBQ maple glaze

Spicy buffalo sauce served with blue cheese _____22

CONFIT GARLIC KING PRAWNS (GF)

Pan-fried green king prawns [I], confit garlic butter sauce, jasmine rice, roasted mild red peppers, fresh lemon & petit bush

Entree _____26

Main _____36

SALT & PEPPER SQUID

Squid [I] served with mixed green salad, lime aioli & lemon _____21

CRISPY PORK BELLY BITES (GF)

Hot honey chilli glaze, pickled apple salad, crispy shallots & lime _____22

CAULIFLOWER PAKORA (V)

Spiced cauliflower fritters, mint yoghurt, tamarind glaze, pickled onion, crispy shallots & fresh coriander _____18

FISH & CHIPS

Beer battered pearl perch [M], served with chips, garden salad & house-made tartare sauce & lemon _____28

SALT & PEPPER SQUID

Salt & pepper squid [I] served with mixed green salad, lime aioli, served with chips & lemon _____28

CRISPY-SKINNED PEARL PERCH (GF)

Pearl perch fillet [M], pumpkin puree, confit fennel, charred broccolini, citrus beurre blanc & toasted hazelnuts _____38

CHICKEN SCHNITZEL

Home-made crumbed chicken breast, served with chips, garden salad & your choice of sauce _____28

CHICKEN PARMIGIANA

Crumbed chicken breast, topped with rich napoli sauce, double smoked ham & mozzarella, served with chips & garden salad _____34

VEGETARIAN LASAGNE (V)

Roast pumpkin & goats cheese lasagne, toasted pistachios, spinach & pumpkin salad _____30

BRAISED LAMB SHOULDER (GF)

Creamy butter mashed potato, green pea puree, dutch carrots, rosemary & red wine jus _____36

SAUCES

**MUSHROOM, PEPPER, DIANE,
CREAMY GARLIC, GRAVY, RED WINE JUS**



CLASSICS

CLASSIC SEAFOOD MARINARA

Pan-fried mixed seafood [M], rich chilli Napoli sauce, with hand-made semolina spaghetti, topped with rocket, fennel & lemon _____38

LOADED NACHOS

Crispy corn tortilla chips topped with mozzarella, chilli con carne, jalapeños, tomato salsa, guacamole & sour cream _____21

HALLOUMI & ROAST PUMPKIN SALAD (V) (GF)

Roasted pumpkin, grilled halloumi, baby spinach, candied walnuts, pickled onion, pomegranate & honey mustard dressing _____26

ADD:

Chicken _____6

Prawns (3) [I] _____8

Beef _____12

PLANT BASED SCHNITZEL (VE)

Breaded plant-based 'chicken' schnitzel, rich Napolitana sauce, served with chips & salad _____28

SIDES

Mashed Potato _____7

Steamed Vegetables _____7

Garden Salad _____7

Extra Sauce _____2.5

CHANGE CHIPS & SALAD TO MASH & VEG ___3

Seafood Origin: Australian [A], Imported [I], Mixed Origins [M]

BURGERS

SOUTHERN FRIED CHICKEN BURGER

Delicious buttermilk fried chicken, with a fresh green apple slaw & house-made chipotle sauce, served with onion rings & chips _____ **24**

FISH BURGER

Herb crumbed pearl perch loin [M], Ricardoes tomatoes, lettuce, tartare sauce served with chips & lemon _____ **26**

SCOTCH FILLET BURGER

150g Scotch Fillet with tomatoes, beetroot, lettuce, grilled onions, Westmont pickles & burger sauce, served with chips _____ **28**

PLANT POWER BURGER (VE)

Potato bun, plant-based patty, lettuce, tomato, pickles, vegan cheese & plant-based burger sauce, served with chips _____ **28**

BEEF BURGER

House-ground 200g Beef patty, lettuce, beetroot, Jack cheese, tomato, grilled onion & BBQ sauce, served with chips _____ **26**

DESSERTS

BRULEE CRUSTED CHEESECAKE

New York cheesecake with vanilla bean ice-cream & red wine berries _____ **15**

TIRAMISU

Topped with mascarpone cream cheese, shaved dark chocolate & raspberry coulis _____ **15**

POLENTA CAKE (GF)

Warm polenta cake, served with vanilla ice-cream, berry compote & candied almonds _____ **15**

GRILL

300G MB2-4 SCOTCH FILLET (GF)

Served with chips, garden salad & choice of sauce _____ **46**

250G NEW YORK STRIPLOIN (GF)

Served with chips, garden salad & choice of sauce _____ **34**

300G RUMP (GF)

Served with chips, garden salad & choice of sauce _____ **36**

BBQ PORK RIBS (GF)

500g+ full rack of ribs, BBQ glaze, apple slaw, sweet potato wedges & aioli _____ **42**

ADD ON:

SURF N' TURF TOPPER (GF)

Sautéed tiger prawns (5) [I], creamy garlic, white wine & parmesan sauce, fresh herbs & lemon _____ **18**

KIDS MENU

CHICKEN NUGGETS

Served with chips and tomato sauce _____ **14**

FISH & CHIPS [M]

Served with tomato sauce _____ **14**

LITTLE ANGLER BURGER

1x smashed beef patty, American cheese & tomato sauce, served with chips _____ **15**

GRILLED CHICKEN & VEGETABLES (GF)

Served with mashed potato & steamed vegetables _____ **15**

All served with a Zooper Dooper after their meal

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