

# RIVERBANK

— ESTATE —

RESTAURANT | WINERY | CELLAR DOOR

## SMALL PLATES

Freshly chopped chilli soaked in extra virgin olive oil	3
Warm smoked RiverBank Estate olives (GF)	12
Baked daily - rustic toasted mini-Vienna loaf in olive oil, house butter and jalapeño green tomato chutney, garlic confit, black salt.	14
Fresh shucked oysters - (A)	
Natural with lemon slice	6 each
Bloody Mary	6.5 each
Baked pancetta, confit heirloom tomato, Worcestershire sauce	6.5 each
<i>Best paired with Eric Anthony 2017 Margaret River Riesling</i>	
Polenta chips, twice cooked with roast charred capsicum ricotta melts (GF,V)	12
Duck fat potatoes, slow roasted, garlic, rosemary and thyme with RiverBank Estate Shiraz jus (DF)	14
Crispy iceberg, radicchio salad, bell pepper drop, avocado cream, pickled eschalots, garlic flakes, Chèvre (goat cheese) Persian fetta, rosemary vinaigrette.	22
Salmon crudo, citrus blood orange gel, micro celery, fennel pollen, squid ink miso tuile, basil oil. (GFO)	26
<i>Best paired with Rebellious Vermentino</i>	
Gruyère cheese & spinach soufflé, finished with parmesan (V)	27
<i>Best paired with Rebellious Verdelho</i>	
WA Carnarvon baked scallops, dry smoked pancetta, fermented lemon béchamel, fresh tarragon (GF)	29
<i>Best Paired with Rebellious 2017 Fiano</i>	
Crocodile sausage, lemon myrtle, black olive crumb, caramelised onion, fire roasted peppers, garlic and olive oil	29.5
<i>Best Paired with Rebellious Tempranillo Shiraz</i>	
Beef carpaccio (dry age 30 to 45 days), thinly sliced beef, truffle mayonnaise, balsamic gel, shaved Pecorino, pangrattato crumb, crispy capers. (GFO)	29.5
<i>Best paired with Rebellious Dry Rosé</i>	
Old school classic prawn cocktail shredded iceberg salad, Marie Rose with caper, gherkins, eschalot crème fraîche, roe caviar (GF)	32
<i>Best paired with Field Blend White</i>	

## FROM OUR IN-HOUSE DRY AGER BEEF AND DUCK (WA)

We only use local farmers for our premium beef, sourced from Harvey to Albany. Green grass fed pastures, no forced feed finish, organic processes, **no nasty chemicals or hormones.**

Aged 30- 45 days in our aging cabinets, on the bone. Served with RiverBank Estate Shiraz jus, miso butter and vine-ripened tomato.(GFO)

Sirloin On The Bone 500g 78  
30-45 day dry aged grass fed (GF, DFO)  
*Best paired with Eric Anthony 2020 Cabernet Sauvignon Malbec*

Rib Eye On The Bone 500g 85  
30-40 day dry aged, grass fed (GF, DFO)  
*Best paired with Eric Anthony 2020 Old Vine Shiraz*

**ADD HALF BONE MARROW** 12  
with spicy Grana Padano dust

WA Wagin Duck (7 day dry aged) with 52  
Donnybrook compressed apple, witlof, walnut, radish, grilled fennel, mustard vinaigrette, sour cherry reduction  
Served pink inside (GF,DF)  
*Best paired with Rebellious Old Vine Grenache*

## FROM OUR LIVE FISH TANKS

Marron and Lobster, sauteed in olive oil, garlic, cherry tomato, capers, olive, parsley, glazed in Field Blend White wine with Tuscan pearl cous cous

Kojonup Marron | 250-300g (A, GF, DFO) 52

Lancelin live whole Rock Lobster | 500-600g 95  
(A, GF, DFO)

Signature Mud Crab | 1-1.5kg (A) MP  
Served with garlic, Calabrian spicy Nduja (pork), confit tomato, basil oil spaghetti and chargrilled bread  
*Best paired with Rebellious Dry Rosé*



\*Credit Card surcharge is applied to all bills  
\*Public holidays will incur a 15% surcharge over the bill.

## LARGER PLATES

Tomato Concassè, filled with herb, green pea lentils on 34  
grilled portobello mushroom, house made vegan cashew cheese and dill oil (V, GF, DFO,VG)  
*Best paired with Field Blend Red*

Chili Blue Swimmer Crab spaghetti served with Calabrian 42  
spicy Nduja (pork), confit tomato, basil, garlic, topped with a live caught Wheatbelt Yabby (A)  
*Best paired with Rebellious Dry Rosé*

Eye Fillet (200g) with roast beetroot, tahini, pomme purée, 48  
courgette battons, Shiraz jus (GF)  
*Best paired with Rebellious Malbec Shiraz*

Western Australian fresh ocean caught fish with herb 49.50  
Rosé risotto, lemon peas, radish, grilled Fremantle baby octopus, parmesan crisp (A, GF)  
*Best paired with Rebellious Verdelho*

## SEAFOOD PLATTER (SUITABLE FOR 2)

Fresh Western Australian ocean caught fish, Kojonup marron, Shark Bay prawns, salmon crudo with blood orange gel, fennel pollen, squid ink tuile, Carnarvon scallops with pork Béchamel, natural oysters, chilli Blue Swimmer crab spaghetti served with Calabrian spicy Nduja (pork) crispy iceberg, avocado crème, garlic chive salad, polenta chips with ricotta melts. Buon Appetito! (A) 195  
*Best paired with Eric Anthony 2017 Margaret River Chardonnay*  
*\*ADD on Signature mud crab for only \$120*

## DESSERTS

Pistachio praline Grand Marnier bavaois, blood orange 18  
blossom gel  
*Best paired with Eric Anthony Liqueur Pedro Ximénex NV*

Tiramisu Bread & Butter pudding, salted caramel sauce, 18  
Amaretto ice cream  
*Best paired with Eric Anthony Liqueur Muscat NV*

Crème caramel, candied hazelnuts, choc crumb, 18  
vanilla ice cream, blueberries (NFO)  
*Best paired with Eric Anthony Liqueur Shiraz NV*

Affogato - Vanilla ice cream served with espresso, 14  
house-made biscotti (GF)  
Add Liqueur Muscat 30ml 22

Cheeseboard - selection of Western Australian and Italian 28  
cheeses served with dried fruit, nuts, and preserves (GFO)  
*Best paired with Eric Anthony Old Vine 2018 Shiraz*

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## KIDS (AGES 2 - 9)

Beef skewer with salad, chips and tomato sauce	15
Crumbed chicken with salad and chips	15
Spaghettini with Napolitana sauce	15
Sundae with vanilla ice cream, marshmallows and your choice of chocolate or strawberry topping	6

### Food Allergy Disclaimer

V - Vegetarian / GF - Gluten Free / DF - Dairy Free / NF - Nut Free / NFO - Nut Free Option / VO - Vegan Option Available /  
 VG - Vegan, DFO - Dairy Free Option  
 Nduja - contains pork  
 A - Seafood is from Australia

Please note that our products either contain or are in kitchens which contain/use the allergens of wheat (gluten), seafood, soymilk and other dairy products, tree nuts, egg, sulphite preservatives and peanuts. RiverBank Estate cannot guarantee that any products served on the premises are 100% free of allergens.



## LIVE SEAFOOD AND DRY AGEING CABINETS

You will have noticed in the portico at RiverBank Estate four fish tanks containing live, sustainably caught, Western Australian seafood.

These fresh and saltwater tanks contain Mud Crab, a unique species endemic to Western Australia, Wheatbelt Yabbies, a crustacean unique to Australia, Kojonup Marron, a freshwater crayfish native to the rivers, dams, and waterways in the southwest of WA, and Lancelin live rock lobster or crayfish as they are known in Western Australia. Sourcing live seafood ensures you are served the freshest seafood in the Swan Valley.

At RiverBank Estate we pride ourselves on the outstanding quality of steaks on offer by ensuring we source the very best standard of beef from reputable suppliers and farmers. Our steaks are dry-aged onsite between 45 and 60 days using a range of methods.

The dry-aging process changes the beef in two ways. Firstly, moisture is evaporated from the muscle resulting in a greater concentration of flavour, and secondly, the natural enzymes in the beef break down the connective tissue in the muscle which results in tenderness.

### RiverBank Estate Awards



Five Star Winery 2022 & 2021 Halliday Wine Companion  
 Five Star Winery 2021 & Top 10 Dark Horse Wineries of the Year  
 Best Small Wine Producer of 2019 by Ray Jordan  
 Swan Valley's Best Small Cellar Door 2019 by Peter Forrestal  
 Gold Plate Finalist in four categories in 2021  
 Gold Plate for 2016, 2017, 2018 & 2019 Restaurant within a Winery  
 Gold Plate Hall of Fame Prix D'Honneur 2019

Please join us in the Cellar Door for a complimentary wine tasting before dining.

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## JOIN OUR WINE CLUB

Become a member of our Wine Club to receive RiverBank Estate wines delivered directly to your door. Starting from ONLY \$93.60 for 6 bottles. Free quarterly deliveries!

Also, buy wine all year round for 20% off with FREE delivery to your door.

No joining fee. Simple sign-up. Amazing wine. Scan the code to join today!



## UPCOMING RIVERBANK EVENTS

There's always something interesting happening at RiverBank. Sign up to our fortnightly newsletter to keep up to date with all of our upcoming events, special offers, and new releases.

No spam, we promise!

Scan the QR code to sign up.

