


  
 THE  
**RIVERSTONE**  
 — E S T A T E —

The Riverstone estate is a 75-acre property set on the banks of the yarra river, in the midst of Melbourne's famous yarra valley wine country. wine making commenced in 1999, supplying local restaurants and exporting small quantities to china and japan. to this very day, The Riverstone estate continues to produce amazing wine and hospitable experiences. enjoy a glass today.

## *Wines*

### *White*

	Glass	Bottle
Sauvignon blanc	\$10.00	\$30.00
Chardonnay	\$10.00	\$30.00

### *Red*

Shiraz	\$10.00	\$30.00
Cabernet sauvignon	\$10.00	\$30.00

### *Blend*

Rose	\$10.00	\$38.00
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### *Sparkling*

De Bortoli Willow Glen Dry	\$10.00
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Cellar door visitor case only price \$240.00 (discounted to \$20.00 per bottle) Buy a case on your way out today. Rose not included.

### *Beer*

Carlton draught, Carlton Dry, Cascade light	\$8.00
Corona, Peroni, Hargreaves hill pale ale	\$10.00

### *Cider*

napoleon apple cider napoleon pear cider	\$10.00
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### *Non alcoholic*

selected soft drinks - coke, sprite, solo	\$4.00
complimentary selection of teas and coffee	

# Riverstone Winter Menu 2019

## Entree

Mussels poached in kaffir lime, chilli, white wine and garlic served on top of grilled house made bread (NF, DF, GF) - **\$16.00**

Ham hock soup with poached egg, Tuscan kale, barley and pecorino (GF, DF, NF)- **\$16.00**

Lasagne – Pumpkin, sage, bechamel, fetta croquet and a muscatel and shallot vinaigrette (NF) - **\$15.00**

Antipasto a selection of cured meats, broad bean pesto, grissini, herb focaccia, burrata cheese and marinated olives (GF, DF, NF) - **\$17.00 for 1 \$29.00 for 2**

Tart - three cheese cigar with confit sweet potato and pomegranate tartlet (NF, VE) - **\$15.00**

## Mains

Porterhouse – Black Angus, truffle potatoes, crumbed haloumi, beans and jus (GF, DF, NF) **\$38.00**

Lamb shoulder – Braised Lamb shoulder with broccolini, garlic crisps and roasted mushrooms (GF, DF, NF) - **\$34.00**

Fresh Gnocchi – baked with confit cherry tomato, basil and buffalo mozzarella (V, NF) optional vegan - **\$30.00**

Fish of the day with hand cut twice cooked chips, lentil salad and aioli (GF, DF, NF) - **\$36.00**

## Something on the Side

Smashed garlic & rosemary fried potatoes (GF, DF, NF, VE, V)- **\$9.00**

Roasted Root Vegetables (GF, DF, NF, VE, V)- **\$9.00**

Steamed Greens (GF, DF, NF, VE, V)- **\$9.00**

## Dessert

Italian donuts caramelised fig salted caramel ice cream & caramel popcorn (NF) **\$14.00**

Milk Chocolate slice with choc popping candy, lemon sorbet, blood orange gel & rhubarb shards (GF, NF) **\$15.00**

Apple and sultana strudel, vanilla bean custard, (NF) Optional V – **\$15.00**

Lemon delicious with limoncello anglaise, vanilla bean ice-cream & finger-lime (NF) - **\$15.00**

Yarra valley cheeses, quince paste, lavosh, & muscatels (NF)Optional GF – **\$25.00**