
ENTREES

Garlic Cob Bread <i>(V)</i>	\$6.50
<i>House made cob loaf partnered with creamy homestyle garlic butter.</i>	
Trout Gravlax <i>(GF)</i>	\$15.50
<i>Classic Nordic style dish with lemon & dill cured trout served with fried capers & crostini.</i>	
BBQ Wings	\$12.50
<i>Sizzling hot chicken wings, roasted in Riverside's classic sticky BBQ marinade served along with a side of Ranch dressing.</i>	
Charcuterie Board	\$14.50
<i>Chefs selection of cured meats accompanied by pickled vegetables, olives, beetroot relish & bread.</i>	

MAINS

Parisienne Gnocchi <i>(V)</i>	\$18.00
<i>House made Parisienne gnocchi sautéed with preserved lemon & placed on a bed of spinach puree, finished with pecorino.</i>	
Peruvian Half Chicken <i>(DF)</i>	\$26.00
<i>Peruvian style roast chicken over a mix of crushed potato & cucumber with a punchy Chimichurri verde.</i>	
Fish of the Day <i>(GF)</i>	\$35.00
<i>Whole roasted market fish stuffed with lemon & dill.</i>	
Rump 200g <i>(GF)</i>	\$28.00
<i>Carefully aged yearling accompanied by colcannon seasonal vegetables & finished with your choice of gravy, mushroom or peppercorn sauce.</i>	

Chef's Specials of the Day – Please ask our friendly waitstaff.

(V) = Vegetarian

(GF) = Gluten Free

(DF) = Dairy Free

SIDES

Roasted Potato (V) **\$6.00**

Garlic & thyme roasted baby potatoes

Beer Battered Fries **\$6.00**

Seasonal Vegetables (V) (GF) (DF) **\$6.00**

Chef's Salad (V) (GF) **\$6.00**

*Pickled beetroots and lentils through a fresh kale & dill mix
dressed with a spiced labneh*

DESSERTS

All desserts are hand made in house

Custard Mille-Feuille (V) **\$8.00**

*Smooth custard infused Crème Patisserie delicately layered between crisp
flaky sheets of puff pastry.*

Chocolate Nemesis (V) (GF) **\$8.00**

Rich Belgium chocolate cake served with berry compote & chantilly cream

Lemon Tart (V) **\$8.00**

*Preserved lemon and fresh berries on top a zesty lemon curd filling
encased in a delicate pastry shell - A True Classic!*

Baked Yoghurt (V) (GF) **\$8.00**

*Creamy baked yoghurt, topped with caramelised roast peaches served on an
oat crumble base.*

Cheese Board (V) (GF) **\$16.50**

*Chefs selection of 3 cheeses accompanied with Montague's crispy fennel
Lavosh and spiced fig paste & curled celery.*