

Riverside Restaurant believes in using the best quality local produce available and delivers this by, creating unique partnerships with our producers and suppliers.

We thank them for their hard work, dedication and their appreciation of what it takes to deliver great produce from paddock to platter.

A handwritten signature in black ink that reads "Tony Hart". The signature is written in a cursive, flowing style.

Executive Chef - InterContinental Adelaide

V = Vegetarian

GF = Gluten free

VG = Vegan

Visa and MasterCard payments incur a merchant service fee of 1.5% and 3% for American Express, Diners and JCB in addition to the total amount payable.

CHEF'S SELECTION

TWO COURSES \$55/\$85* THREE COURSES \$65/\$100*

*with wine matching

STARTERS

Shaved smoked kangaroo with Grana Padano, avocado puree, house-dried tomato and compressed apple

2015 Terra Sancta Mysterious Diggings - Bannockburn, NZ

Mushroom arancini V

with truffle mayonnaise and parmesan cheese

2016 Hazyblur Pinot Gris - Kangaroo Island, SA

Kingfish with chipotle mayonnaise, rye and nori crumble and shiitake pickle

2017 Pikes Traditionale Riesling - Clare Valley, SA

MAINS

Slow cooked Barossa heritage pork shoulder GF

with fermented red cabbage and beetroot , potato rosti and quandong glaze

2017 Hentley Farm Vixen & Villain Shiraz - Barossa Valley, SA

Carey Gully apple-fed chicken

Thigh and breast with heirloom carrots, broccolini, rocket, apple and apple balsamic

2017 ARA Single Estate Sauvignon Blanc - Malborough, NZ

Fish of the day GF

with black garlic cream and a burnt cucumber and leek dressing

2016 The Lane Block 1a Chardonnay - Adelaide Hills, SA

SWEET TREATS

Lenswood apple tarte Tatin V

with vanilla bean Chantilly cream

2015 Yalumba Dessert FSW Botritis Viogner - Wrattobully, SA

Black Forest meringue V

with a chocolate and anise glaze

NV Seppeltsfield Para Grand Tawny - Barossa Valley, SA

White chocolate mousse V

with Anzac biscuit, a lemon myrtle curd and burnt chocolate crumb

2015 Yalumba Dessert FSW Botritis Viogner - Wrattobully, SA

FROM THE BAKERY

Turkish pide 7

with herbed garlic butter

Artisan sourdough 7

with The Dairyman Barossa farm butter

STARTERS

South Australian West Coast oysters (6) 23 or (12) 39

freshly shucked with finger-lime dressing and Davidson plum vinegar

Salt and pepper squid tentacles 18

with aioli, Dirty Inc. white peas and parsley

Shaved smoked kangaroo 22

with Grana Padano, avocado purée, house-dried tomato and compressed apple

Marinated West Coast sardines 21

served with fig and fennel bread, Geraldton wax vinaigrette and seaside succulents

Kebbe 19

with smashed peas and macadamia cream

Port Lincoln Hiramasa kingfish 23

with chipotle mayonnaise, rye and nori crumble and shiitake pickle

Compressed watermelon VG 15

with quinoa salad and yuzu dressing

Nori tacos VG 17

with sushi rice, pico de gallo (tomato salsa) and tofu

Homemade beetroot salad VG 16

with potato pancake

MAINS

Slow cooked Barossa heritage pork shoulder GF 42

with fermented red cabbage and beetroot, potato rosti and quandong glaze.
Please allow 30 minutes cooking time

Carey Gully apple-fed chicken 38

Thigh and breast with heirloom carrots, broccolini, rocket, apple and apple balsamic

S. Kidman hanger steak 44

caramelized carrot purée, triple cooked chips and acacia seeds

Panko crumbed risotto cake 36

with burnt onion, sautéed kale, sweet corn and garlic

Fish of the day GF 43

with black garlic cream and a burnt cucumber and leek dressing

Coco Giuseppe pasta 30

with grilled zucchini, feta, Sirena triple chilli tuna and seared tuna loin

Roasted cauliflower VG 30

with raisins, pine nuts, fennel bread, and a nori and spinach dressing

Freekah & pea VG 30

with sautéed corn, vegan chorizo crumb and charred carrots

White bean purée and grilled eggplant VG 30

with herb and pomegranate salad and vegan yoghurt labne

SIDES

Heirloom carrots V 8

with Café de Paris butter

Green beans VG 8

with toasted hazelnuts and lemon zest

Fries V 8

with parmesan and truffle oil

Chat potatoes VG 8

White pea, parsley and blue cheese salad V 8

with a balsamic oil dressing

SWEET TREATS

Lenswood apple tarte Tatin V 16

with vanilla bean Chantilly cream

Black Forest meringue V 16

with a chocolate and anise glaze

White chocolate mousse V 16

with Anzac biscuit, a lemon myrtle curd and burnt chocolate crumb

Homemade vanilla bean crème caramel VG 15

served with seasonal berries

Organic matcha tea pear mousse VG 15

served with pistachio coconut granola, compressed apple and green apple sorbet

Lemon-lime and coconut passion fruit mousse VG 15

served with wild hibiscus and a mixed berries sorbet

Vietnamese coffee sago pudding VG 15

made with coconut milk, tapioca, agar, basil seed broth with seasonal tropical fruits, coconut tuile and coconut sorbet

LUXURY SELECTION BY THE GLASS

Coravin uses proprietary patented technology to access and pour wine from a bottle without pulling the cork. You can now enjoy wine sealed with corks without committing to the whole bottle.

ML SERVE	75ml	150ml	250ml
2015 Bremerton Old Adam Shiraz Langhorne Creek, South Australia	19	35	49
2013 Bremerton Walter's Cabernet Sauvignon Langhorne Creek, South Australia	19	35	49
2015 Robert Oatley Cabernet Sauvignon "The Pennant" Margaret River, South Australia	29	55	89
2016 Hentley Farm The Beast Shiraz Barossa Valley, South Australia	29	55	89

SPARKLING

NV The Lane Blanc de Blancs - Adelaide Hills, SA	11	50
NV La Gioisa Fiore Prosecco - Italy	13	55
NV The Lane Lois Sparkling Rose - Adelaide Hills, SA	11	50
NV Petit Cordon - New Zealand	15	65

CHAMPAGNE

NV Grand Cordon Rouge - Champagne, FR		166
NV Grand Cordon Rose - Champagne, FR		166

RIESLING

2017 Hentley Farm Riesling - Eden Valley, SA	13	55
2015 Riesling Freak No.4 Riesling - Eden Valley, SA		60
2017 Pikes Traditionale Riesling - Clare Valley, SA		75

CHARDONNAY

2017 The Lane Block 1a Chardonnay - Adelaide Hills, SA	14	60
2017 Bremerton Battonage Chardonnay - Langhorne Creek, SA		65
2016 de Beaurepaire "La Comtesse" Chardonnay - Rylston, NSW		80
2016 Shaw + Smith M3 Chardonnay - Adelaide Hills, SA		110

SAUVIGNON BLANC

2017 Ara Single Estate Sauvignon Blanc - Marlborough, NZ	11	50
2018 Rymill "The Yearling" Sauvignon Blanc - Coonawarra, SA	11	50
2018 Shaw + Smith Sauvignon Blanc - Adelaide Hills, SA		70

ALTERNATE VARIETALS

2017 Fiore Moscato - Mudgee, NSW	11	50
2016 Hazyblur Pinot Gris - Kangaroo Island, SA	12	55
2017 The Other Wine Co Pinot Gris - Adelaide Hills, SA		70

ROSÉ

2017 Rockford Alicante Bouchet - Barossa Valley, SA	15	65
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PINOT NOIR

2018 Devil's Staircase - Central Otago, NZ	14	60
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MERLOT

2016 Grant Burge Vineyard Range Hillcot Merlot - Barossa Valley, SA	15	65
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SHIRAZ

2018 Rymill "The Yearling" Shiraz - Coonawarra, SA	11	50
2016 St Hallet Garden of Eden Shiraz - Barossa Valley, SA	13	55
2017 Hentley Farm Villain + Vixen Shiraz - Barossa Valley, SA	14	60
2017 Torbreck Woodcutter Shiraz - Barossa Valley, SA		60
2016 Kay Brothers Basket Press Shiraz - McLaren Vale, SA		65
2017 Two Hands Gnarly Dudes Shiraz - Barossa Valley, SA		75
2013 Dudley The Stud Shiraz - Kangaroo Island, SA		150

CABERNET SAUVIGNON

2015 Bremerton Coulthard Cabernet Sauvignon - Langhorne Creek, SA	12	55
2016 Mountadam Cabernet Sauvignon - Eden Valley		70

ALTERNATE VARIETALS AND BLENDS

2018 Seppeltsfield Grenache - Barossa Valley, SA	13	55
2016 Robert Oatley GSM - McLaren Vale, SA	13	55
2017 Kay Brothers Grenache - McLaren Vale, SA		60
2016 Torbreck Cuvée Juveniles GSM - Barossa Valley, SA		75

APERITIF

Aperol spritz	22
Beefeater gin and tonic	10
Absolut Vodka, cranberry juice and lime	10
Jack Daniel's Bourbon Whiskey and Coca-Cola	10

CIDER

Bulmers Original Cider	10
Bulmers Pear Cider	10

REDUCED BEER

Coopers Light	10
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LOCAL BEER

Crown Lager	10
Coopers Original Pale Ale	10

IMPORTED BEER

Corona Extra	11
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DESSERT WINE

2015 Yalumba Dessert FSW Botrltis Viognier - Wrattonbully, SA	14	60
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FORTIFIED WINE

NV Seppeltsfield Para Grand - Barossa Valley, SA	14	60
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NON ALCOHOLIC SPIRITS

Seedlip garden & Eldelflower tonic	11
Seedlip spicy & Aromatic tonic	11
Kombucha Passion Fruit or Ginger	8

SOFT DRINKS

Coca-Cola Diet Coke Coke Zero Sprite Lift Tonic Water Dry Ginger Soda Water	6
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JUICES

Apple Orange Pineapple Tomato Cranberry	6
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WATER

Santa Vittoria Still 250 ml	5
Santa Vittoria Sparkling 250 ml	5
Santa Vittoria Still 1lt	10
Santa Vittoria Sparkling 1lt	10
Sparkling Brita Water Bottomless	5

COFFEE

Cafe Latte Cappucino Espresso Flat White Long Black Macchiato Mocha Chai Latte	6
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HOT DRINK

Hot chocolate	7
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TEA

English Breakfast Earl Grey Pure Chamomile Peppermint Fancy Sencha Heaven and Earth	6
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