



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
De Bortoli Willow Glen Moscato	\$10.00	\$30.00

Red

Cabernet sauvignon	\$10.00	\$30.00
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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, Public Brewery Featherweight light	\$ 8.00
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 Summer Menu 2020

Entree

Charcuterie – Chefs selection **1 person \$15, 2 person \$25**

Crassula Aequilatera – Clams poached in chilli, garlic, cherry tomatoes, white wine, and kaffir lime, accompanied with toasted bread. **NF/GF/DF \$16.00**

Hog – Triple pork, corn and cheese served on paprika parmesan tartlet, apple puree. **NF \$16.00**

Zucchini flowers – tempura batter, stuffed with ricotta, served with mango salsa, pumpkin seed and balsamic glaze **VEG (VE/GF/NF Options available on request) \$14.00**

Mains

Gnocchi – Pan seared with zucchini, sundried tomato, fresh basil, grano pandano, spicy fried peas. **(NF, VEG)(GF,VE,DF option Available on request) \$28.00**

Eye Fillet – grilled accompanied with fried potatoes tossed in creamy seeded mustard and chive sauce, with blanched vegetables pumpkin puree, and jus. **GF, NF (DF option available on request) \$38.00**

Agnello – Braised lamb shoulder, pappardelle, honey glazed carrots, Persian fetta **NF (DF/GF options available on request) \$34.00**

Fish of the day – crispy skin, served with salad of fennel, citrus fruits, seasonal lettuce and seaweed, house made chips accompanied with sesame honey dressing **(GF, D, NF) \$34.00**

Something on the Side

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

Steamed Greens **(GF, DF, NF, VE, V)- \$12.00**

Dessert

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

Cheesecake – Mango and coconut, mixed nut base, frozen berries, coconut cream, **VEG/VE/DF \$15.00**

Rocky road – Rippled raspberry marshmallow with berry salsa, honeycomb, whipped chocolate ganache. **GF/NF \$15.00**

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