

# Rivers

## STARTERS

- GARLIC BREAD • turkish bread, garlic butter • 7  
HERB BREAD • sundried tomato sourdough, herb butter • 7  
BRUSCHETTA • roast tomato & onion • 8  
SOUP DU JOUR • served with turkish bread • 12  
NATURAL OYSTERS • half dozen 19 / 4 each thereafter  
OYSTERS KILPATRICK • half dozen 20 / 4 each thereafter

## ENTRÉES

- PARMESAN CRUSTED LAMB BRAINS • bacon seeded mustard cream sauce • 24  
THAI CURRY SCALLOPS • coconut, lime, Asian greens • 24  
RUSTIC ROAST VEGETABLE SALAD • 24  
GARLIC CHILLI PRAWNS • Vietnamese-style, citrus rice • 24

## MAINS

- CHICKEN INVOLTINI • filled with thyme, pistachio, brie, spinach, with citrus hollandaise • 34  
SPICED LAMB RACK • Moroccan couscous, tzatziki • 34  
ATLANTIC SALMON • potato rosti, broccolini, seeded mustard hollandaise • 34  
PORK CUTLET • pistachio crust, sweet potato mash, apple rhubarb compote • 34  
REEF & BEEF • 180g eye fillet, sweet potato mash, prawns, half bug, creamy garlic sauce • 49  
ROAST PUMPKIN RISOTTO • pine nuts, spinach • 30

## CHAR GRILL

*All steaks served with house potato, vegetables & your choice of sauce.*

- HUNTER VALLEY EYE FILLET 180g • 34  
250g • 39  
DARLING DOWNS AGED RUMP 350g • 34  
GIPPSLAND SCOTCH FILLET 300g • 36  
WESTHOLME WAGYU SIRLOIN 200g • 45  
*mushroom brandy • chilli sauce • green peppercorn sauce • garlic cream • dianne sauce*

## SIDES

- almond broccolini • 8  
greek salad, balsamic vinaigrette • 8  
baby chats, garlic, dill & parsley butter • 8  
classic chips • 8  
steamed vegetables • 8

## DESSERTS

- STICKY DATE PUDDING • aged brandy custard, burnt caramel ice-cream • 14  
BAKED APPLE • cardamom & honey glaze, creme fraiche • 14  
CHOCOLATE CHERRY MOUSSE • rum & cinnamon anglaise • 14  
VANILLA CUSTARD & SPICED ORANGE FLAN • white chocolate & pistachio ice-cream • 16 (serves 2)

*One bill per table, please.*

# Rivers

2010  
AWARDS FOR  
EXCELLENCE



RESTAURANT  
& CATERING  
QUEENSLAND  
STATE  
WINNER

*“Dining out should be a comfortable and pleasant experience, rather like being in a home away from home”*

Jennifer Jill Edwards (1944-2010)

2010  
AWARDS FOR  
EXCELLENCE



RESTAURANT  
& CATERING  
QUEENSLAND  
REGIONAL  
WINNER

## SPARKLING WINE

Grant Burge Pinot Noir Chardonnay • SA • 45

Asti Riccadonna • IMP • 40

Asti Riccadonna (200ml) • IMP • 12

Henkell Trocken (200ml) • IMP • 12

Yellowglen Yellow (200ml) • VIC • 9

Moet-Chandon Brut Imperial • FRANCE • 135

## WHITE WINE

Twin Island Sauvignon Blanc • NZ • 10/39

Jimbour Station Verdelho • QLD • 9/35

Hay Shed Hill Sauvignon Blanc • WA • 9/39

Oyster Bay Sauvignon Blanc • NZ • 9/39

Peter Lehman Semillon Chardonnay • SA • 9/36

Bridgewater Mill Chardonnay • SA • 9/39

Brown Brothers Crouchen Riesling • VIC • 8/34

Brown Brothers Moscato • VIC • 8/34

Devil's Lair Fifth Leg White • WA • 9/37

Goundrey Unwooded Chardonnay • WA • 9/37

Riversands Chardonnay • QLD • 8/33

Stoneleigh Pinot Gris • NZ • 10/39

Brown Brothers Pinot Grigio • VIC • 8/35

## RED WINE

Brands Laira Cabernet Sauvignon • SA • 44

Coldstream Hill Merlot • VIC • 49

Pepperjack Barossa Shiraz • SA • 48

Penfolds Bin 389 Cabernet Shiraz • SA • 115

Penfolds St Henri Shiraz • SA • 145

Taylor's Estate Cabernet Sauvignon • SA • 9/38

Devil's Lair Fifth Leg Red • WA • 9/39

Goundrey Cabernet Merlot • WA • 9/39

Swan Bay Pinot Noir • VIC • 9/36

Oyster Bay Merlot • NZ • 9/38

Riversands Dr Seidel's • QLD • 8/35

*A selection of domestic & imported beers and a range of spirits & liquors; ask your server.*

*One bill per table, please.*