

**DESSERTS**

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Apple tarte tatin, Anglaise, vanilla bean ice-cream	\$16
Pear frangipane tart, vanilla Chantilly cream, strawberry coulis	\$16
Elvina Fehlberg's Raspberry Cheesecake, fresh raspberries, meringues	\$16
Classic vanilla crème brûlée, salted Sablée biscuit	\$16
Riversdale Estate Gâteaux du Jour	\$16
Mousse au Chocolat, berry compote, chocolate crackle	\$16

**CHEESE**

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Chef's selection of Local, French, English and European cheese, please ask your wait staff.	
100 grams serving of cheese Sloe Berries paste, dehydrated grapes from our vines, Lavosh wafers.	\$25



Welcome to Riversdale Estate and our restaurant The French Bistro.

Our seasonally changing menu offers the very best of Tasmanian produce including our very own  
Riversdale Estate Lamb.

All cooked respectfully in the style of traditional French cuisine.

We hope you enjoy your dining experience.

Bon Appetit

**One Bill Per Table**

Public Holiday Surcharge 15%

**APPETIZERS**

Selection of Breads	\$8
Escargot Bourguignon (6) snails with garlic, parsley, shallot butter	\$16
Parmesan and Gruyere croquettes with chive aioli (4)	\$16
Classic French onion soup gratinee with Gruyere croutons	\$16

**ENTRÉES**

Roast Cauliflower, kale, sultanas and pepitas salad	\$16
Fresh baked Riversdale Estate Tart of the Day	\$21
Baked Camembert with garlic oil and fresh herbs, served with fresh baked bread and spiced nuts	\$22
Charcuterie plate, duck terrine, air dried ham, salami, pickled vegetables, sun dried tomatoes, olives, crisp toasts	\$24

**SIDES** all \$10

- Honey Balsamic roasted Brussel Sprouts
- Potato Frites
- Paris mash
- Honey and cumin glazed dutch carrots
- Green beans topped with toasted Almonds

**MAINS**

Risotto of the Day, chef's daily selection of fresh Tasmanian produce	\$28
<i>Wine suggestion: please ask our wait staff</i>	
House made Ricotta gnocchi, tomato, roasted capsicum sauce with crispy sage	\$32
<i>Wine suggestion: 2015 Roaring 40s Grigio</i>	
Duck A L'orange, confit duck leg, braised red cabbage and crispy kale	\$39
<i>Wine suggestion: 2014 Riversdale Estate Pinot Noir</i>	
18 Hour slow braised, twice cooked pork belly, du puy lentils, snow pea, apple and parsnip crisp	\$38
<i>Wine suggestion: 2013 Riversdale Estate Crater Chardonnay</i>	
Herb Crusted Roasted Riversdale Estate lamb rack, on a bed of ratatouille, Green beans, homemade mint sauce and red wine jus	\$39
<i>Wine suggestion: 2015 Roaring 40s Pinot Noir</i>	
<i>Or 2013 Riversdale Estate Centaurus Pinot Noir</i>	
Grilled 250gm Eye Fillet, grilled field mushroom, spinach and duck fat roasted kipfler potatoes	\$44
<i>Wine suggestion: 2015 Roaring 40s Pinot Noir</i>	
Grilled fillet of Ocean Trout, Paris mash, charred asparagus with Meunière caper butter sauce	\$39
<i>Wine suggestion: 2015 Roaring 40s Sauvignon Blanc</i>	