

DESSERTS

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

Select three for a total of 100 gram serving of cheese with quince paste and Lavosh wafers	\$25
Brie de Nangis – white mould cow's milk (Nangis, France)	
Fourme d'Ambert – blue cow's milk (Auvergne, France)	
Lingot d'Argental – white mould cow's milk (Lyon, France)	
Ossau-Iraty – semi hard sheep's milk (Basque Country, France)	
Coal River Camembert – white mould cow's milk (Cambridge, Tasmania)	
Coal River Triple Cream Brie – white mould cow's milk (Cambridge, Tasmania)	
Tarago River Jensen's Red – washed rind cow's milk (Gippsland, Victoria)	
Ashgrove Cheddar – cow's milk (Elizabeth Town, Tasmania)	
Cropwell Bishop Stilton – blue cow's milk (Nottingham, England)	



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

Fresh baked Riversdale Estate Tart of the Day	\$21
Shark Bay King Prawns, in garlic sauce with sourdough	\$22
Grilled goats cheese with Caramelised Walnuts, baby spinach, heirloom baby beetroot salad with balsamic reduction	\$21
Charcuterie plate, duck terrine, air dried ham, salami, pickled vegetables, sun dried tomatoes, olives, crisp toasts	\$24

MAINS

Risotto of the Day, chef's daily selection of fresh Tasmanian produce <i>Wine suggestion: please ask our wait staff</i>	\$28
House made Ricotta gnocchi, tomato, roasted capsicum sauce with crispy sage <i>Wine suggestion: 2015 Roaring 40s Grigio</i>	\$32
Duck Confit, orzo, chorizo and roasted capsicums, fried Tuscan kale <i>Wine suggestion: 2014 Riversdale Estate Pinot Noir</i>	\$39
18 Hour slow braised, twice cooked crispy pork belly, du puy lentils, snow pea, apple and parsnip crisp <i>Wine suggestion: 2013 Riversdale Estate Crater Chardonnay</i>	\$38
Herb Crusted Roasted Riversdale Estate lamb rack, sweet potato mash, sauce verte and red wine jus <i>Wine suggestion: 2015 Roaring 40s Pinot Noir</i> Or 2013 Riversdale Estate Centaurus Pinot Noir	\$39
Grilled 250gm Eye Fillet, grilled field mushroom, spinach and duck fat roasted kipfler potatoes <i>Wine suggestion: 2015 Roaring 40s Pinot Noir</i>	\$44
Grilled fillet of Blue Eye Trevalla Meunière, lemon brown butter, broccolini and Paris mash <i>Wine suggestion: 2015 Roaring 40s Sauvignon Blanc</i>	\$39

SIDES

- Honey Balsamic roasted Brussel Sprouts
- Potato Frites
- Paris mash
- Honey and cumin glazed dutch carrots
- Roast Cauliflower, Kale, Sultanas and pepitas

all \$10