



RIVERSDALE ESTATE

— T A S M A N I A —

COAL RIVER VALLEY

c1824

The
French
Bistro

Starter

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French
Bistro

Chefs bread - house - made bread served with house made cultured butter & seasonal salt 8

Entree

French Onion soup with beer & gruyere crouton 15
Oysters Mignonette - Locally farmed Barilla Bay oysters with sherry vinegar and shallot dressing 18/32
Snails en Cocotte - snails baked with spinach, tomato, butter & puff pastry 18
Pan Seared Quail with chestnut puree, silverbeet & blackberry sauce 18
Twice Baked Goats cheese souffle with tomato cream 18

Main

Riversdale Estate Lamb - Herb crusted lamb rack, lamb shank pie, pea puree, baby carrots & stuffed cherry tomato 48
Roasted Beef Filet with truffle mash potato & red wine jus 46
Pork Chop with roasted apple, celeriac puree, mustard & jus 42
Fish of the Day - seasonal poa
Duck a l'orange - Strellyfield free range confit duck, duck breast, duck fat potato, pickled cabbage & orange jus 45
Ricotta Gnocchi with beurre noisette, zucchini, pine nuts, parmesan & fried sage 18/32

Sides

Pomme Frites with garlic mayonnaise 9
Brussel Sprouts - Pan fried with lardons, hazelnuts & goats curd 10
Duck fat potatoes with garlic & rosemary salt 9
Butter Leaf Salad with apple, walnuts & raspberry vinaigrette 9

Riversdale Food Towers serves 2-3

Tower de Charcuterie et Fromage 59
A selection of meats & cheeses accompanied with toasted baguette

Tower de Fruit de Mer 59
A selection of seasonal seafood served with toasted baguette

Shared/Snacks

Scallop gratin - baked scallop in the shell 18
Riversdale Braised Lamb sliders on brioche with red onion jam & Roquefort mayonnaise 18
Spinach & Cheese Croquettes 18
Duck Rilette with pickles, mustard & toasted sourdough 18
Margherita Pizza 20

Desserts

Spiced Pear & Raspberry Frangipane Tart with Vanilla Bean Icecream 18
Decadent Espresso Martini Panna Cotta 18
3D Glazed Red Apple on Crumble 18
Autumn Blackberry & Hazelnut Tree 18
Gateau of the Week 18
Scones with accompaniments & 2 hot drinks 18
Cheese Plate A selection of local & European cheeses with accompaniments & lavosh 39

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The soils and climate at Riversdale have allowed generations to cultivate refined & expressive produce since 1824.

The wines & produce made over the last 35 years are no exception and are reflective of these unique growing conditions.

The pure & natural expressions of Riversdale are now yours to enjoy

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42°47'47"S 147°26'47"E

