



RIVERSDALE ESTATE

Welcome to Riversdale Estate & our award winning restaurant
'The French Bistro'

Enjoy inside or outside!

From our Family to yours, Bon Appetit!

Riversdale Serving Towers *serves 2*



The
French
Bistro

Meat Tower

Riversdale Lamb Arancini Balls, Pork & Pistachio Terrine, Charcuterie Meats, Mini Beef Pasties, Breads and Lavosh 49

Seafood Tower

Poisson Cakes, Salt & Pepper Calamari, Salmon avocado stack, Barilla Oysters, Breads and Lavosh 49

Vegetarian Tower

Seasonal Vege turnover, Sweet potato croquettes, House - made Dip Selection, Breads and Lavosh 49

Cheese Tower

Breads & Lavosh, Tasmanian Hard & Soft Cheese Selection with Dips, dried Fruits & Riversdale Muscatels 49

Entree

Normandy French Onion Soup 16
Baked Camembert & Herbs served with Quince Paste & Lightly Toasted Baguette 20
Escargot with roasted Garlic, Shallot & Chive Beurre with Saucer Bread 16
Twice baked Cauliflower & Goats cheese souffle 18
Oysters x 5 Natural with Mignonette dressing or Grilled with Smokey Bacon & Garlic 20
Moules Marinere, Traditional French Mussels, cooked in Riversdale Riesling & cream sauce, served with baguette & roasted garlic mayo 20
Riversdale Lamb Backstrap, steeped in chilli oil, served with Parsnip Puree 20
Crispy fried housemade Potato Gnocchi, peas, spinach & Dijon cream 19
Pork & Pistachio Terrine, with herb salad & crusty baguette 20

Main

Riversdale Rack of Lamb, cooked M/R, Coal Valley seasonal veg, baked baby Binjis, & Riversdale Pinot Jus 42
Confit Duck, preserved Lemon & Thyme, braised Red Cabbage, Beans & Parsnip puree 38
Oven baked Market Fish, Lemon Tarragon oil, braised Chard, Dutch Carrots & Binjis 39
Provincial Stuffed Squid, braised chard & Riversdale Pinot Gris reduction 39
Moules Marine, Riversdale Reisling & Cream sauce, Baguette & Roasted Garlic mayo 39
Fillet Mignon to your liking, button mushrooms, Riversdale Pinot Jus, Pomme Frites & Salad leaves 40

Mains Continued...

Bruny Island Wallaby Cassoulet, served with Paris Mash 39
Ratatouille & Goats Cheese Pomme Tarte, Braised Chard, Rustic Napoli sauce 34
House made Potato Gnocchi, Cherry Tomato & Sweet Pepper Ragout, Baby Spinach, Goats Cheese & Crispy Basil 34
Wild Mushroom Ragout, braised Chard & Parish Mash 34

Pizza

Margherita - House made Napoli sauce, mozzarella & fresh basil 20
Riversdale Pulled Lamb, feta, olives, fresh basil 22
Gourmet Green - pesto base, artichoke, spinach & pine nuts 20

Sides

Pomme Frites, Dijon 10
Paris Mash & Jus 10
Panzanella Salad, heirloom tomatoes, sweet onion, basil, crisp bread chunks & wholegrain mustard dressing add Goats Cheese \$15 12
Braised leek Salad, wholegrain mustard vinaigrette 10
Seasonal Coal River Valley pan fried Vegetables 10

Dessert

House Gateaux 18
Creme Brulee with Tuile 18
Paris-Brest with Hazelnut & Pecan Praline cream 20
A Decadent Chocolate Dome, Old English Toffee Ice Cream & Hot pouring Ganache 20
Mr McGregor's & Peter Rabbit's Garden - Layers of Raspberry & White Chocolate Cheesecake, with garden embellishments - *serves 2 guests to share* 42
Pomme & Walnut Crumble Tarte, Vanilla ice cream & Butterscotch sauce 18
Scones, Cream, Jam & 2 hot drinks 18
Cheese Platter with Riversdale muscatels, Camembert, Vintage Cheddar & Apricot Creme Cheese 25

The
French
Bistro

