

# FAVOURITES MENU

## STARTERS

### **Cob Loaf \$15.00**

Filled with warm cream cheese, bacon, mozzarella, onion, corn & chives.

### **Crusty Bread Loaf \$8.50**

Locally baked sourdough with herb or roasted garlic butter.

### **Sticky Chicken (GF) \$13.50**

Korean inspired, flash fried bites of sweet & tangy deliciousness.

### **Salt & Pepper Calamari (GF, DF) \$14.50**

Flash fried crispy calamari, served with chilli-lime aioli.

## BURGERS

*All burgers are served with chips & aioli.*

### **Riv's Beef Burger \$21.00**

House made beef patty, melted cheese, bacon, beetroot, rocket, tomato, caramelised onion relish & aioli.

### **Hawaiian Hickory BBQ Chicken Burger \$21.00**

House crumbed chicken breast, melted cheese, bacon, grilled pineapple, rocket, tomato, hickory BBQ sauce & aioli.

### **The Shroom Burger (VE) \$21.00**

Crispy house crumbed mushrooms, beetroot, bean shoots, rocket, tomato, caramelised onion relish & vegan lemon-parsley mayonnaise. Served with extra lemon-parsley mayonnaise.

## SALAD

### **Moroccan Chicken Salad (GF, VO, DFO) \$24.00**

Spiced grilled chicken breast, quinoa, chickpeas, feta, dried cranberries, crunchy almonds, rocket, carrot & a honey-mustard dressing.

### **SIDES \$6.00 each**

Chips, Duck Fat Potatoes (**GFO, DFO**), Seasonal Vegetables (**GF, DFO**), Garlic & Chive Mash (**GF**), Slaw with Citrus, Apple & Pine Nuts (**GF**), Garden Salad with Pepperberry Vinaigrette (**GF, DF**).

### **SAUCES \$3.00 each**

Diane, Honey Brown Mushroom, Peppercorn & Brandy, Roasted Garlic Butter (**GF**), House Gravy (**GFO**).

## MAINS

### **Parmigiana \$25.50**

Yearling beef or chicken breast house crumbed schnitzel, topped with a rich Napoli sauce & melted cheese. Served with chips & garden salad.

### **Yearling Beef or Chicken Schnitzel \$23.50**

House crumbed schnitzel topped with your choice of sauce, chips & garden salad.

### **Riv's Famous Outback \$26.50**

Yearling beef or chicken breast house crumbed schnitzel topped with grilled bacon, Spanish onion, special BBQ sauce & melted cheese. Served with chips & garden salad.

### **Crispy Beer Battered Market Fish \$27.00**

Locally caught. Flash fried, served with locally made Mures tartare sauce, lemon, chips & garden salad.

### **Roast Pork & Crackling (GFO) \$24.50**

Served with duck fat potatoes, seasonal vegetables, house gravy & apple sauce.

### **Scotch Fillet 300 grams (GFO, DFO) \$39.50**

A juicy & tender flame grilled steak, with an eye of fat for flavour! Served with duck fat potatoes, seasonal vegetables & your choice of sauce.

## SWEETS

### **Eton Mess (GF) \$12.00**

Meringues, raspberry macaron, whipped cream, mango sorbet & freeze dried fruit.

### **Hot Sticky Date Pudding \$12.00**

Topped with hot butterscotch sauce & Valhalla vanilla bean ice cream.

### **New York Cheesecake \$12.00**

Served with tangy lemon curd, candied lemon, white chocolate shards & whipped cream.

### **Affogato \$10.00**

Locally roasted Oomph Espresso served with Valhalla vanilla ice cream.

Liqueur choices (Add \$5.00): Amaretto, Frangelico, Brandy, Kahlua, Baileys, Cointreau and Jameson.

**V = Vegetarian**

**VO = Vegetarian Option**

**VE = Vegan**

**VEO = Vegan Option**

**GF = Gluten Free**

**GFO = Gluten Free Option**

**DF = Dairy Free**

**DFO = Dairy Free Option**