

# RIVERBANK GRAZING

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<b>Garlic Bread</b> , parsley, cracked pepper, and sea salt <i>add cheese \$3.5</i>	<b>\$13.50</b>
<b>Baked Cob Loaf</b> , house Dukkah, Rich Glen Olive Oil, aged balsamic & hummus.	<b>\$16.50</b>
<b>Fat Chips</b> , sea salt, house aioli. (gf, v)	<b>\$14.90</b>
<b>Spicy Wedges</b> , smoked paprika, sea salt, sour cream, spring onions & sweet chilli	<b>\$16.90</b>
<b>Pumpkin, sage and parmesan fritters</b> , (4) caramelised onion crème fraiche, cos hearts, black olive caramel. (v, gf)	<b>\$19.90</b>
<b>Duck and cherry spring rolls</b> , hoisin sauce, Asian salad.	<b>\$20.90</b>
<b>Fried Pacific Oysters</b> , panko crusted, wasabi mayonnaise, house pickles, radish & fresh lime.	<i>entree</i> <b>\$27.90</b> <i>main</i> <b>\$48.90</b>
<b>Coquilles St. Jacques</b> , ½ shell scallops, mornay sauce, smoked paprika, Gruyere cheese, pork crackle crumble.	<i>entree</i> <b>\$30.90</b> <i>main</i> <b>\$49.90</b>
<b>“Cheese Plate”</b> Assorted cheese, house fig paste, lavosh, water crackers.	<b>\$28.90</b>