



THE  
RIVERSTONE  
ESTATE

The Riverstone Estate is a 75-acre property set on the banks of the Yarra river, amid Melbourne's famous Yarra Valley wine country. Wine making commenced in 1999, supplying local restaurants and exporting small quantities. The Riverstone estate continues to produce amazing wine and hospitable experiences.

Enjoy a glass today.

## Wines

### White

	<b>Glass</b>	<b>Bottle</b>
Sauvignon Blanc	\$10.00	\$30.00
Chardonnay	\$10.00	\$30.00
De Bortoli Willow Glen Moscato	\$10.00	\$30.00

### Red

Cabernet Sauvignon	\$10.00	\$30.00
Shiraz	\$10.00	\$30.00

### Blend

Rose	\$10.00	\$38.00
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### Sparkling

De Bortoli Willow Glen Dry	\$10.00	\$30.00
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Cellar door visitor case only price \$240.00 (discounted to \$20.00 per bottle)  
Buy a case on your way out today. Rose not included.

### Beer

Carlton Dry, Public Brewery Featherweight Light	\$ 8.00
Peroni, Hargreaves Hill Pale Ale	\$10.00

### Cider

Napoleon apple cider, Napoleon pear cider	\$10.00
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### Non-Alcoholic

selected soft drinks - coke, coke – no sugar, lemonade, lemon squash	\$4.00 glass
selected juice – orange or pineapple	\$4.00 glass

Complimentary selection of teas and coffee

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— E S T A T E —

## Winter Menu 2020

### Entree

Antipasto – Sandaniele prosciutto, salami, sun dried tomato bread, marinated olives, Stracciatella cheese (GF, DF, NF) - **\$20.00 for 1, \$30.00 for 2**

Soup – Barramundi polpette, spicy tomato, cream, crostini, microherbs (GF, NF, VE) **\$18.00**

Tagliata di vitello – seared veal girello, mint, capers, watermelon radish and shallot vinaigrette (GF, DF, NF) **\$19.00**

Pie – Curry chicken and leek, tomato and corn relish, with rocket **\$18.00**

### Mains

Cannelloni – rolled pasta stuffed with pumpkin & tarragon, Jerusalem artichoke puree, fried kale (GF, DF, NF, VE) **\$30.00**

Gnocchi – Crab and clams, garlic, chilli, cherry tomato, poached in Estate Chardonnay (NF) **\$34.00**

Fish of the Day – twice cooked chips, fried goat's cheese, cumin roasted purple cauliflower (GF, DF, NF) **\$38.00**

Bistecca alla Porterhouse – pan seared, glazed pearl onions, confit potato, ricotta parcels and creamy jus (GF, DF, NF) **\$40.00**

### Sides

Rosemary and garlic crushed potatoes (GF, DF, NF, VE, VG)- **\$9.00**

Sesame crumbed halloumi strips with honey dip (NF, VE)- **\$10.00**

Tarragon and lemon beans with goat's fetta (GF, DF, NF, VE)- **\$9.00**

Bahar lamb ribs, fried and served with tomato kasundi (GF, DF, NF) - **\$11.00**

### Dessert

Italian donuts coated in coco sugar, anglaise, raspberry macarons, berry sorbet **\$17.00**

Pudding – milk, almond and rosewater with fairy floss and flowers **\$17.00**

Mocha – pannacotta, chocolate wafer cone filled with white chocolate mousse, coffee syrup and chocolate soil (GF) - **\$17.00**

Dessert Trio – Chef's Selection of 3 desserts - **\$17.00**

Cheese Platter - Yarra valley cheeses, accompanied with quince paste, lavosh, and muscatels (NF) – **\$30.00**

**For any other dietary requirements please ask our friendly staff**  
GF – Gluten Free; DF – Dairy Free; NF – Nut Free; VE – Vegetarian; VG- Vegan

*Children are welcome at The Riverstone Estate Cellar Door, however please note that we do not offer a traditional children's menu.  
We are happy to offer any of the dishes from our current menu and alter the portion size accordingly.*