



# LUNCH RIVERSIDE

available Monday to Friday, 12 - 3PM

\*excludes public holidays

**One Course \$20 | Two Courses \$34.50 | Three Courses \$42.50**

*includes a glass of house wine, pot of beer, cider or soft drink*

## **Entree:**

Murray River salt and pink peppercorn dusted Port Phillip Bay CALAMARI, rocket, roasted garlic aioli | gf

“That’s Amore” CAPRESE SALAD, buffalo mozzarella, heirloom tomato, basil, baby capers, Mt Zero lemon oil | gf, v

Basque style CHICKEN, smoked paprika, roasted red peppers, charred sourdough | gfo

## **Main:**

dry aged 200gm grass fed PORTERHOUSE, Café de Paris butter, shoestring fries | gf

South Australian KING PRAWNS, orzo, spring peas, cherry tomatoes baby carrots, fennel, carrot top pesto

BLACK BARLEY SALAD, grilled asparagus, nectarines, cucumber, spring onion, white balsamic | vg

grilled iceberg WEDGE CAESAR, thick cut bacon, anchovy mayonnaise, sourdough croutons, parmesan cheese, soft boiled egg | gfo

Champagne poached free-range CHICKEN BREAST, mango, tat soi, red onion, roasted macadamias |gf

Tasmanian OCEAN TROUT confit with a kipfler potato, dill, caper, horseradish salad | gf

Bass Strait secret recipe CHEESEBURGER, Swiss cheese, caramelised onions, pickles, fries

## **Desserts:**

mango and vanilla NEW YORK CHEESECAKE, hibiscus syrup | vgo, v

dark chocolate flourless TORTE, cherry, coconut macaroon ice cream, cherry syrup, cocoa crumb | v, gf

Mornington Peninsula STRAWBERRY TART, dark chocolate and passion fruit truffle , basil dust | v

v - vegetarian, gf - gluten free, vgo - vegan option available, gfo - gluten free option available