

# WEEKDAY LUNCH RIVERSIDE

Weekdays 12pm - 3pm

**Includes a glass of house wine,  
beer or soft drink**

**Tasmanian salmon & corn chowder** with potatoes, dill & crème fraiche \$14 (gf)

**Moroccan salad** with roasted carrot, chickpeas, almonds, raisins, kale, coriander, red onion with babaganoush & cumin lemon dressing \$14 (gf,vg)

**Add chicken \$6**

**Char grilled calamari salad** with parsley, capers, fennel & cabbage with a roasted red pepper vinaigrette \$18 (gf)

**Meat Market ploughman's lunch**, grandmother ham, soft boiled egg, Victorian cheddar, cornichons, fruit pickle, cucumber & tomato \$22 (gfo)

Panko crumbed **chicken schnitzel** with apple, red cabbage, raisin & walnut slaw & fresh lemon \$25

Rosemary & lemon **marinated pork cutlet** with a roasted pumpkin, green bean & feta salad \$25

**200gm Porterhouse steak**, French fries and Café de Paris butter \$22 (gf)

**Chicken & mushroom risotto** with baby spinach, aged parmesan & truffle oil \$22 (gf)

**180gm Wagyu beef burger**, American cheddar, tomato, red onions, pickles, ketchup, golden state mustard & fries \$24

House made **Italian meatball linguine**, rich tomato sugo, garlic, chilli, parsley & aged parmesan \$22

**250gm grass fed Scotch fillet** with creamy potato, bacon & spring onion salad, truffled frisee & red wine jus \$30 (gf)

**Soba noodle salad** with asparagus, snow peas, edamame, red capsicum, coriander, black sesame & ginger soy dressing \$22 (vg,gf)  
**add Yakatori pork \$7**

**Sides \$4.5<sup>ea</sup>**

**French fries with aioli**

**Sautéed green beans**

**Garden salad with French dressing**

**Crispy fried cauliflower with cumin salt**

# WEEKEND LUNCH RIVERSIDE

Weekends & Public Holidays 12pm - 3pm

**Add a glass of house wine,  
beer or soft drink for \$6**

**Tasmanian salmon & corn chowder** with potatoes, dill & crème fraiche \$14 (gf)

**Moroccan salad** with roasted carrot, chickpeas, almonds, raisins, kale, coriander, red onion with babaganoush & cumin lemon dressing \$14 (gf,vg)

**Add chicken \$6**

**Char grilled calamari salad** with parsley, capers, fennel & cabbage with a roasted red pepper vinaigrette \$18 (gf)

**Meat Market ploughman's lunch**, grandmother ham, soft boiled egg, Victorian cheddar, cornichons, fruit pickle, cucumber & tomato \$22 (gfo)

Panko crumbed **chicken schnitzel** with apple, red cabbage, raisin & walnut slaw & fresh lemon \$25

Rosemary & lemon **marinated pork cutlet** with a roasted pumpkin, green bean & feta salad \$25

**200gm Porterhouse steak**, French fries and Café de Paris butter \$22 (gf)

**Chicken & mushroom risotto** with baby spinach, aged parmesan & truffle oil \$22 (gf)

**180gm Wagyu beef burger**, American cheddar, tomato, red onions, pickles, ketchup, golden state mustard & fries \$24

House made **Italian meatball linguine**, rich tomato sugo, garlic, chilli, parsley & aged parmesan \$22

**250gm grass fed Scotch fillet** with creamy potato, bacon & spring onion salad, truffled frisee & red wine jus \$30 (gf)

**Soba noodle salad** with asparagus, snow peas, edamame, red capsicum, coriander, black sesame & ginger soy dressing \$22 (vg,gf)  
**add Yakatori pork \$7**

**Sides \$4.5<sup>ea</sup>**

**French fries with aioli**

**Sautéed green beans**

**Garden salad with French dressing**

**Crispy fried cauliflower with cumin salt**