

MAIN

THE CRAB LASAGNE	61
Tomato and abalone cream sauce	
BANGALOW PORK CUTLET	54
Celeriac remoulade, apple relish and crackling	
WAGYU BEEF CHEEKS	54
Truffle potato mousseline, heirloom carrots and red wine jus	
EMERALD VALLEY LAMB RUMP	54
Roasted pumpkin, glazed onions, minted peas and lamb jus	
LOCAL KING PRAWNS	63
Garlic and preserved lemon butter, garlic puree and parsley sauce	
MORETON BAY BUG ‘THERMIDOR’	68
Dill and lemon risotto	
MARKET FISH OF THE DAY	MP
Served with fennel salad and lemon beurre blanc	
GRILLED SPATCHCOCK	52
Mushroom risotto, tarragon and chardonnay jus	
CONFIT LEG OF DUCK	55
Black forrest red cabbage, vanilla cauliflower puree	
DIAMANTINA WAGYU RUMP ‘PICANTHA’	68
Marble score 8/9 300g Served w caramelised onions, confit garlic, truffle Dijon and your choice of red wine jus or green peppercorn sauce	
OAKEY BLACK ANGUS EYE FILLET	72
Marble score 3+ Served w caramelised onions, confit garlic, truffle Dijon and your choice of red wine jus or green peppercorn sauce	

SIDES

14 each or 3 for 38

BLACK TRUFFLE MASH	HEIRLOOM TOMATO SALAD
Creamed desiree potato mash with black truffle	Basil, pine nut pesto, vinocotto dressing
POMMES NOISETTE	SIGNATURE RIVER HOUSE FRIES
Crumbed mash potato with pecorino romano	Porcini salt, garlic aioli
ROASTED PUMPKIN & FETA SALAD	SEARED BROCCOLINI
Rosemary honey and walnuts	Chervil dressing, roasted hazelnuts