

RIVER HOUSE MENU

TRUST THE CHEF

River House Tasting Experience from 149.00
Ask our team what our menu is

STARTERS

CALVISIUS CAVIAR 30G	190
Sustainability farmed Italian white sturgeon caviar with traditional garnish, toast and blini	
PANE DI CASA	18
House sourdough, black garlic and herb butter	
CHARGRILLED SOURDOUGH	21
Cherry tomato ragu and Stracciatella	

OYSTER SELECTION

FRESHLY SHUCKED NATURAL OYSTERS	36 / 70
Served with red wine mignonette and lemon	
OYSTERS ASSIETTE	44 / 85
A selection of oysters, served six ways	
MIXED OYSTERS YOUR WAY BY THE ½ DOZEN	44
• Yuzu w compressed apple and cider glaze • Salmon harasu with truffle ponzu, salmon pearls and mayonnaise • Tempura with miso mayo and citrus soy • Serrano Kilpatrick with smoked Worcestershire glaze • Coconut and lime with finger lime caviar	

ENTRÉE

PORK BELLY	36
Tom yum slaw, crispy shallots and hot honey	
CRUDO DUO	39
Tasmanian salmon, Hiramasa kingfish, orange ponzu sauce	
SPANISH MACKEREL	28
Beurre Noisette, pomegranate, pickled cumquat, gochujang mayonnaise, herb salsa	
TUNA TATAKI	28
Wakame salad, roasted sesame soy ponzu	
SALMON CARPACCIO	30
Coriander oil, capers, pickled onions, berries	
BEEF CARPACCIO	30
Basil oil, goats cheese, pecorino, pistachio nuts, Spanish onion	
BEETROOT TARTARE	28
Dragon fruit, silken tofu, macadamia	
SMOKED BURRATA & HEIRLOOM TOMATO SALAD	27
Berries, burnt honey glaze	

PASTA

KING PRAWN SPAGHETTINI	49
Pan-fried king prawns, saffron sauce, chilli	
ORCECCHIETTE PESCATORE	59
Mussells, clams, king prawn, reef fish, cooked in Rosé sauce	
MORETON BAY BUG & CRAB TORTELLINI	59
Squid ink tortellini, filled with bay bug and crab mousse, tomato sugo	
RICOTTA & SPINACH GNOCCHI	44
Roasted pumpkin sauce, fried sage and pepitas	