

RIVER.

AT CROOKED RIVER ESTATE

STARTERS

Woodfired sourdough , native dukkah, cherry vinegar, olive oil (GFO/NF)	\$6 / person
South Coast oysters (GF/DF/NF) • Bonito vinegar, wasabi mayo, sea grapes, furikake • Currys Mountain finger lime pearls & EVOO • Natural with lemon	\$6 each \$60 / dozen
Spanish aged serrano (for 2) , Mount Zero olives, guindillas, manchego chips (GF/NF)	\$38
Parmesan polenta chips , Davison plum aioli, black bamboo dust (GF/NF)	\$19

ENTRÉE

Chilli local rock lobster betel leaf , pomelo, green mango, nam jim, cucumber, macadamia (GF/DF/NFO) <i>Suggested wine pairing: Pinot Grigio 2025</i>	\$35
Native salt bush & pepper squid , tomato chilli jam, lemon mayo (GF/A/NF) <i>Suggested wine pairing: Riesling 2025</i>	\$26
Lamb backstrap , spice quinoa, pomegranate, labna, salt bush, jus (GF/DFO/NF) <i>Suggested wine pairing: Ruby Red 2025</i>	\$27
Sweet pea gnocchi , tomato sugo, mint, balsamic, pine nuts, pecorino (GFO/NFO/DFO/vegan option) <i>Suggested wine pairing: Savignin 2025</i>	\$27

MAIN

Murray River cod , smoked chorizo, paprika, coco blanc beans, saffron, smoked almonds (GF/DF/NFO) <i>Suggested wine pairing: Verdelho 2024</i>	\$42
Southern Highlands Angus eye fillet (served med-rare) Café de Paris, snake beans, estate jus (GF/DFO/NF) <i>Suggested wine pairing: Hilltops Cabernet Sauvignon 2023</i>	\$54
Wood roasted chicken , bullhorn pepper, walnut & lemon estate honey (GF/DF/NFO) <i>Suggested wine pairing: Savagnin 2025</i>	\$44
King prawn linguine , South Coast pippies, white wine garlic butter, garden herbs (GFO/A/NF) <i>Suggested wine pairing: Semillon 2022</i>	\$42
Eggplant cotoletta , Sauce vierge, poppyseed labna, apple balsamic vinegar (GF/NF/DFO/vegan option) <i>Suggested wine pairing: Rose 2025</i>	\$36

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CHEF'S SIGNATURE DISH

Beef cheek bourguignon, guanciale, pommes purée, wild mushrooms (GFO/DFO/NF) \$58
Suggested wine pairing: Hilltops Shiraz 2021

SIDES

Hand picked green beans, truffle oil, almonds, smoked salt (GF/DF/NFO) \$16

Shoestring fries, tajin salt, lemon aioli (GF/DF/NF) \$14

Wild rocket salad, sundried tomatoes, shaved pear, parmesan, pine nuts, balsamic dressing (GF/DFO) \$16

DESSERT

Sticky date pudding, vanilla bean ice cream, salted caramel, berries (NF) \$20

Affogato, pistachio biscotti, vanilla bean ice cream, espresso, frangelico (GF/NFO) \$20

Raspberry white chocolate clafoutis, warm mulberry sauce, vanilla bean gelato, matcha dust (NF) \$20

Trio of sorbet, sesame snap (vegan) \$18

South Coast cheese (for 2), Chef's selection, quince jam, lavosh (GFO/NF) \$32

CHILDREN'S MEALS

Cheeseburger, fries (GFO/NF) \$18

Battered barramundi, fries, aioli (NF) \$18

Napoli linguine, parmesan cheese (GFO/NF) \$18

Chicken nuggets, fries, tomato sauce (NF) \$18

Waffle, maple syrup, ice cream (NF) \$12

Restaurant menu

Wed–Fri 11:30am–2:30pm | Sat 11:00am–2:30pm & from 6:00pm | Sun 11:00am–2:30pm

Please advise our waitstaff of any dietary requirements or food allergies

Menu subject to change | 1.5% card transaction fee | Sunday & public holiday surcharge applies

Seafood origin: all seafood on this menu is Australian

