

## COCKTAILS

Aperol/Campari Spritz 12  
Negroni 12  
Espresso Martini 12

## NIBBLES

Riverhouse nuts (VE) 5  
Nocellara del Belice (VE) 1  
Basil Picos & dip (V) 6  
Spiced frickles (V) 6  
6 Lamb bobotie spring roll:  
cider chutney 8  
(4) Nduja croquettes 7  
(4) Crispy crab cakes 7  
(4) Truffle arancini (V) 7  
Bread selection 6  
with Riverhouse wine  
vinegar & olive oil

## OPEN SANDWICHES

on focaccia with  
side salad & crisps

Avo hummus (VE) 9  
Heritage tomato,  
mozzarella, pesto (V) 9  
Roasted Chicken alioli 10  
Hot salt beed, mustard  
pickle 12

15% DISCOUNT  
FOR MEMBERS

BECOME MEMBER



# Riverhouse

## RIVERHOUSE



## SMALL PLATES

Crispy buttermilk chicken, garlic aioli 10  
Crab & shrimp au gratin, toast 14  
Imam Bayildi, yoghurt, pomegranate (V) 13  
Cashew patè on toast, sriracha, pickles (V/VE) (N) 13  
DalTakda, coriander, naan (VE) 12

## LARGE PLATES

Caesar salad, croutons, boiled egg, anchovies, parmesan 9/15  
add bacon +5 / grilled chicken +8  
Ribeye steak, café de Paris butter, salad 27  
Pumpkin gnocchi, sage, macadamia, parmesan (V/VE) 17  
Black truffle risotto, pickled mushroom, parmesan (V/VE) 18  
Loch Duart Salmon, black rice, lemon cream 22

Sunday - Thursday 8am - 12am (drinks) | 8am - 10pm (food)  
Friday - Saturday 8am - 1am (drinks) | 11am - 10pm (food)

Please let us know of any allergies and intolerances you may have.  
A discretionary 13.5% service charge is added to your final bill, which is  
shared among all employees, because we operate under the code of best  
practice of service charges.

## WINE BY THE GLASS

### White

Sauka, Tokay Dry Furmint, Hungary 13  
Louro Do Bolo, Valdeorras Godello, Spain 16  
Conte Della Vipera, Antinori Semillon/Sauvignon, Italy 20

### Red

Morande, Pinot Noir Grand Riserva, Chile 11  
G. D. Varja, Barbera D'Alba, Italy 17  
Croze-Hermitage, Maison Les Alexandris, France 23

### Sparkling

Marchese Antinori, Franciacorta Cuvee Royal 13  
Drappier Carte d'or, Champagne 15  
Nyetimber classic Cuvee, West Sussex 20

## TO SHARE

### Charcuterie board 19

3 cured meats, pickles & relish, bread

### Cheese board (V) 18

3 cheeses, pickles & relishes,  
fruit & crackers

### Dips & crudités (VE) 14

vegetable crudités, hummus,  
babaganoush, tapenade

### Riverhouse Board 45

charcuterie, cheese, dips and  
crudites, bread, pickle, relish

### Baked camembert (V) 15

cranberry & marmalade

## EXTRA BITS

### Pomme frites,

herb garden salt (VE) 5  
add truffle & parmesan +2

### Grilled corn,

smoky paprika lime butter (V) 5

Cucumber & Kimchi (VE) 5

Charred greens (VE) 5

## FOR LATER

Chocolate fondant 8

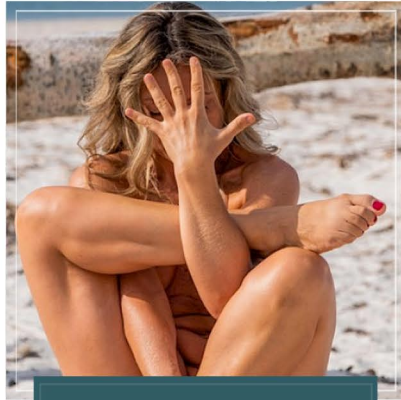
Baked cheesecake 9  
amaretto cherry compote

Affogato 6

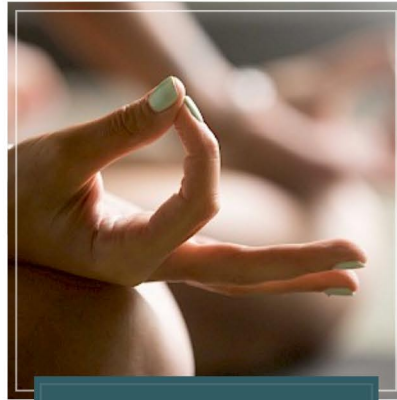
Ginger sticky toffee pudding 8

# HOUSE HAPPENINGS

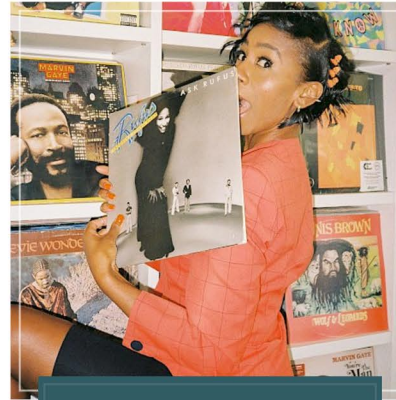
## JANUARY - FEBRUARY



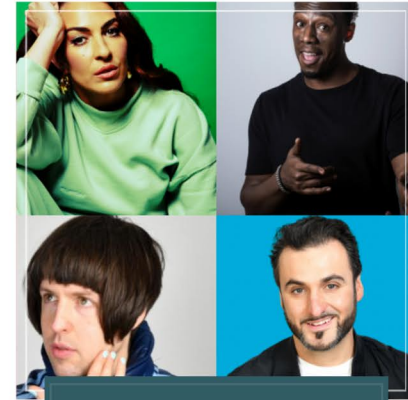
**THE NAKED YOGA EFFECT**  
 Mon 23rd Jan | 7pm - 8pm  
*Let go of your inhibitions and discover the real you.*



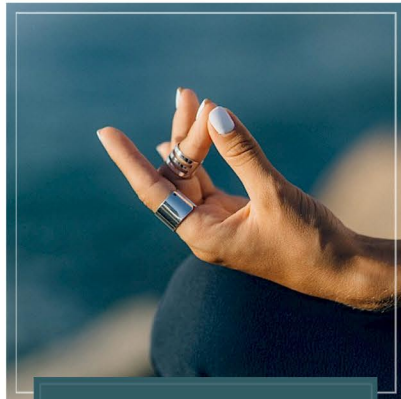
**DISCOVERING MEDITATION  
 A BEGINNERS GUIDE**  
 Wednesdays | 25th Jan - 8th Feb  
 6.45-8.15pm | 3 Week Course



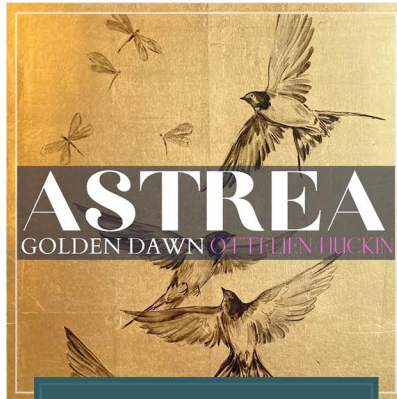
**RIVERHOUSE SESSIONS**  
 Fri 27th Jan | 7.30pm - Late  
 Woozy house, disco grooves & soulful vibes with DJ Keisha.



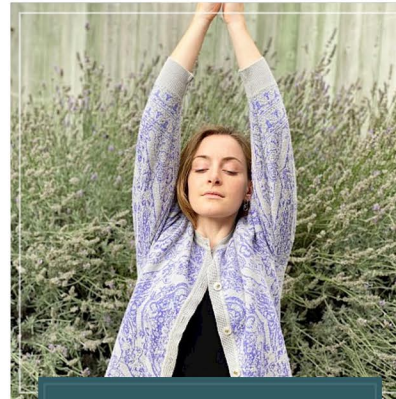
**RIVERHOUSE COMEDY NIGHT**  
 Wed 1st Feb | 7.45pm - 10.30pm  
 A fun filled evening with heaps of hilarity.



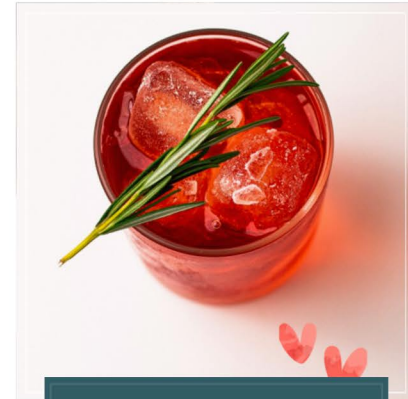
**WINTER YOGA & HERBAL  
 DAY RETREAT FOR WOMEN**  
 Fri 3rd Feb | 9.30am-2.30pm  
 With Sona and Sara



**ASTREA | GOLDEN DAWN**  
 Mon 6th Feb | 6:30pm til late  
 Opening night of Ottelien Huckin's debut solo exhibition.



**EMBODIMENT & SOUND  
 FOR TRANSFORMATION**  
 Sun 12th Feb | 6.00pm - 7.30pm  
 Pause, reflect and begin anew.



**MEMBERS' WELCOME DRINKS  
 VALENTINE'S SPECIAL**  
 Tues 14th Feb | 6:00-7:00pm  
 Bring a single friend to mingle

SCAN TO BOOK  
 OR FOR MORE INFORMATION

