



RESTAURANT & BAR

SPECIALISTS IN:

Wedding Receptions, Fundraisers,  
Formal / Casual Functions  
and  
Corporate Events  
Large or Small

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## COCKTAILS:

14.5

### MARINA SUNSET

bacardi, mount gay rum, frangelico, pineapple juice, mango puree, grenadine

### MELON REFRESHER

midori, bacardi, lime juice, soda

### LYCHEE FLAME

paraiso lychee & strawberry liqueurs,  
vodka, lemonade.

### CLOUD NINE

frangelico, baileys, kahlua, chocolate syrup, milk

### BLUSHING ITALIAN

chambord, proseco

### BANANA BUTT

banana liqueur, butterscotch schnapps, cream



## MOCKTAILS:

7.5

### MANGO COMBO

mango cheek, mixed berries, pineapple juice

### PINE LIME QUENCHER

pineapple, lime cordial, pineapple juice, lime juice

### LEMON DAISY

lemon juice, orange juice, grenadine, lemonade, soda



## DRINKS:

pepsi, lemonade, solo, raspberry, mountain dew	small	4.5
	large	5.5
	jug	14
lemon, lime & bitters	small	4.5
	large	5.5
tonic, soda, bitter lemon, ginger ale,	bottle	4.8

## FRUIT JUICES:

orange, apple, pineapple, tropical, cranberry, tomato	small	4.5
	large	5.5

## MINERAL & STILL WATER:

schweppes natural sparkling blood orange citrus blend	bottle	4.8	
	bundaberg ginger beer	bottle	6.5
	sarsaparilla	bottle	6.5
imported san pellegrino	1 litre	6.9	
australian natural still spring water	300ml	4.5	

## MILKSHAKES:

chocolate, strawberry caramel, vanilla	5.5
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## ICED DRINKS:

coffee, chocolate, mocha	with cream & ice cream	6.5
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# BEERS & SPIRITS:

## LITE BEERS:

James Boags Light ( 2.9% )	7
Cascade Light ( 2.8% )	7
Hahn Light ( 2.6% )	7

## MID STRENGTH:

Carlton Mid	7
XXXX Gold	7
Coopers Mild Ale	7
Pure Blonde Mid	7

## STANDARD BEERS:

Victoria Bitter	7.5
Tooheys Old	7.5
Tooheys New	7.5
Great Northern	8

## STRONGBOW CIDERS:

SWEET / DRY / PEAR	8.5
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## VODKA:

Smirnoff	8.5
Grey Goose	10

## RUM:

Bacardi	8.5
Bacardi 8	10
Bundaberg ( UP )	8.5
Bundaberg ( OP )	10
Bundaberg Red	8.5
Malibu	8.5
Mount Gay	10
Appleton	10
Captain Morgan	8.5

## PREMIUM BEERS:

Crown Lager	8
James Squire 'Jack of Spades' Porter	9
Williams Lager	9
James Boags Lager	8
Pure Blonde	8
James Squire 'Four Wives' Pilsner	9
Williams Pale Ale	9
Coopers Pale Ale	9

## IMPORTED BEERS:

Becks	9
Peroni	9
Miller	9
Corona	9
Heineken	9
ORIGINAL	8.5

## WHISKY:

Jamesons Irish	10
Ballantines	8.5
Johnny Walker Red	8.5
Johnny Walker Black	10
Canadian Club	8.5
Taliska Single Malt	14

## BOURBON:

Kracken Black	10.5
Captain Morgan Spiced	10.5
Knob Creek	12
Jim Beam	8.5
Jim Beam Black	10
Jack Daniels	10
Makers Mark	10
Gin	
Gordons	8.5
Bombay Sapphire	10

## TEQUILA:

Jose Cuervo	8.5
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## BRANDY:

Black Bottle	8.5
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## WINES:

### SPARKLING:

	<u>GLASS</u>	<u>BOTTLE</u>
Brown Bros. Spk. Pinot Chard NV King Valley VIC	12	60
Koonara 'Guardian Angel' Spk. Pinot Chard VIC	12	55
Spk. Rococo Premium NV Cuvee Yarra Valley VIC	9	45
Spk. Pink Moscato by De Bortoli NSW	8	40
Spk. Emeri Pinot Noir Chardonnay by De Bortoli NSW	8	40
Spk. Proseco King Valley VIC	8	40

### CHAMPAGNE:

	<u>BOTTLE</u>
Moet & Chandon Imp. Brut (PICCOLO — 200ml)	32
Moet & Chandon Imp. Brut NV	130
Veuve Cliquot Ponsardin NV	130
Ruinart Brut	250

### WHITES:

	<u>GLASS</u>	<u>BOTTLE</u>
Long Yarn Riesling Eden Valley S.A.	8	40
Brown Brothers Crouchen Riesling Milawa VIC	9	40
Two Tails Sauvignon Blanc Marlborough NZ	9	45
Dowie Doodle Sauvignon Blanc/ Chenin Blanc SA	10	45
VIVO River Deck Sauvignon Blanc NSW	8	40
Sunshine Bay Sauvignon Blanc Marlborough NZ	10	45
VIVO River Deck Chardonnay NSW	8	40
Scotchmans Hill Chardonnay Bellarine Peninsula VIC	9	40
Molly May Pinot Grigio Adelaide Hills SA	8	40
Two Tails Pinot Gris Marlborough NZ	9	45
Wairau River Pinot Gris Marlborough NZ	12	50



## WINE CONTINUED:

### ROSE:

	<u>GLASS</u>	<u>BOTTLE</u>
La Boheme 'Act Two' Rose Yarra Valley VIC	9	40

### REDS:

	<u>GLASS</u>	<u>BOTTLE</u>
VIVO River Deck Cabernet Sauvignon NSW	8	40
Jip Jip Rocks Shiraz Cabernet Padathaway SA		48
Mt. Monster Shiraz Lime Coast SA		48
Amadio Shiraz SA	8	40
Swan Bay Shiraz by Scotchmans Bellarine Peninsula VIC	9	40
Dowie Doole C.T. Shiraz McLaren Vale SA		48
Dowie Doole Cabernet Sauvignon Barossa Valley SA		48
Geddes 'Seldom Inn' Grenache Shiraz Mataro SA		48
Koonara Cabernet Sauvignon Coonawarra SA	10	48
Yelland & Papps Cabernet Sauvignon Barossa Valley SA		48
Windy Peak Pinot Noir Yarra Valley VIC	8	40
Wairau River Pinot Noir N.Z. <i>'Sensational'</i>		55
St Johns Road Barossa Valley Cabernet Sauvignon SA		48

### DESSERT WINE:

	<u>GLASS</u>	<u>BOTTLE</u>
Noble One Botrytis Semillon NSW	12	65

## STARTERS

crusty bread roll 4  
served hot with butter.

garlic baguette 9  
filled with garlic/herb butter, topped with cheddar and baked to order.

bruschetta trio 13  
tomato, basil & bocconcini / roasted capsicum, cashew & rocket / prosciutto crudo & goat cheese.

### coffin bay oysters

Natural 6 = 21 / 12 = 41  
kilpatrick 6 = 23 / 12 = 43

## ENTREES

garlic prawns (e) 21 (m) 31  
tail on prawn cutlets, sautéed, garlic lime cream sauce, jasmine rice.

chicken crepe (e) 15 (m) 25  
chicken and leeks in a creamy mushroom sauce, wrapped in a French pancake, grilled with cheddar cheese.

vegetarian spring rolls (e) 14 (m) 24  
julienned vegetables, coriander and vermicilli in rice paper, fried and served with kecap manis/pickled ginger dipper..

chilli and garlic calamari (e) 18 (m) 28  
panfried with olive oil and lemon, served on cos and red onion salad.

grilled haloumi (e) 14 (m) 24  
on a pear and rocket salad with balsamic reduction.

## MAIN COURSES

<b><u>bbq seafood plate</u></b>	<b>36</b>
barbequed barramundi fillet, skewered prawns, calamari and scallops, cocktail sauce, chips and garden salad.	
<b><u>river deck catch</u></b>	<b>50</b>
bbq seafood plate, plus natural & kilpatrick oysters, Mooloolaba prawns & Moreton bay bug.	
<b><u>seafood platter for two</u></b>	<b>125</b>
natural and Kilpatrick oysters, Mooloolaba prawns, smoked salmon, moreton bay bug, barbequed barramundi fillet, skewered prawns, calamari and scallops, creamy garlic green lip mussels, battered snapper fillets, cocktail and tartare sauce, chips, garden salad and fresh fruit.	
<b><u>fish &amp; chips</u></b>	<b>28</b>
fresh snapper fillet, grilled OR beer battered, tartare sauce, chips & garden salad.	
<b><u>atlantic salmon</u></b>	<b>28</b>
crispy skin salmon fillet with a mild yellow curry sauce, bok choy, sesame seed rice noodles and coriander/red chilli garnish.	
<b><u>duck confit</u></b>	<b>40</b>
on roast butternut squash with Brussels sprout/onion/bacon stir fry with pink peppercorn sauce.	
<b><u>penne pasta</u></b>	<b>26</b>
al dente pasta with roast red capsicum and pumpkin, green olives, silverbeet, grilled chorizo, garlic, white wine and olive oil.	
<b><u>chicken breast</u></b>	<b>28</b>
rolled with prosciutto/brie and asparagus, baked, on sweet potato mash with broccolini and tarragon/mustard Jus.	
<b><u>roast pork belly</u></b>	<b>28</b>
with baked apples, potato gratin, pea puree and cider sauce.	
<b><u>curry in a cob (bunny chow)</u></b>	<b>26</b>
today's curry served in an edible bread bowl with vegetables.	



<b><u>pork spare ribs</u></b>	<b>28</b>
in a bourbon/honey sauce with baked potato and cheddar/chive sour cream.	
<b><u>lamb shank</u></b>	<b>30</b>
Baked in a port/rosemary/red wine glaze, with creamy potato mash and sautéed green beans.	
<b><u>rib eye steak</u></b>	<b>36</b>
220 gram, with diane sauce, sweet potato chips and aioli, winter slaw, ( red cabbage, carrot, kale, red onion, red wine vinegar and olive oil).	
<b><u>eye fillet steak</u></b>	<b>40</b>
200 gram, with baked zucchini gratin, sauteed potato, blistered cherry tomatoes, bearnaise sauce and red wine jus.	

## **SIDE DISHES**

<b><u>grilled prawn skewer (3)</u></b>	<b>12</b>
<b><u>bug tail with garlic butter(2 halves)</u></b>	<b>14</b>
<b><u>hazelnut/lemon butter green beans.</u></b>	<b>6.5</b>
<b><u>sweet potato chips with aioli.</u></b>	<b>6.5</b>
<b><u>iceberg, tomato, cucumber,red onion salad with vinaigrette.</u></b>	<b>6.5</b>

**all of our stocks and sauces are made in the restaurant and are gluten and preservative free.**

## DESSERTS

all desserts

10

add 1 for cream or ice cream  
pear and rhubarb crumble

lemon and ginger pudding  
with marmalade sauce.

vanilla bean creme brulee

apple strudel  
raisins, almonds, cinnamon in filo pastry

crepe suzette  
with caramelised orange and grand marnier sauce.

## CAKES AND SLICES

chocolate and raspberry mousse slice (gf)

macadamia and salted caramel slice (gf)

orange and almond friend (gf)

cranberry and chocolate brownie (gf) (df)

## CHEESE

BRIE, BLUE AND CHEDDAR.

served with dried fruit and water crackers  
one cheese- 10, two cheeses- 15, three cheeses- 20

LIQUEUR COFFEE

18.5

your choice of liqueur, coffee and cream-

AFFOGATO

18.5

coffee shot, vanilla ice cream and liqueur

VIRGIN AFFOGATO

7.5

just the coffee and vanilla ice cream-