garden café MENU

Special Occasions

Riversands Grazing Platter $140

Pre-order only
Minimum 24 hours notice

Delightful mixed platter featuring a selection of cured meats, cheeses, fresh vegetables, fruit, dips, crackers, Riversands relish and chutney

Serves 10 to 14 people



Riversands Vineyard Offers

- Private functions
- Cotton & vineyard tours – bookings essential
- Free Riversands wine tasting in the cellar door
- Free Riversands chutney, relish and jam tastings in the cellar door



Riversands WINES

ST GEORGE QLD

www.riversandswines.com

Coffee & Drinks

Espresso, cappuccino, latte, flat white, long black

Cup $5 Mug $6

Extra shot $1

Vanilla or caramel syrup $0.50

Hot chocolate	Cup $5 Mug $6
Mocha	Cup $5 Mug $6
Chai latte	$5
Pot of tea English Breakfast, Earl Gray, Green, Bushells	$4
Affogato shot of espresso over vanilla ice-cream with a shot of Golden Muscat	$12
Iced coffee topped with ice-cream	$6
Iced latte	$6
Iced chocolate topped with ice cream	$6
Soft drink can	$4
Fruit poppers	$2
Glass of wine	$10
Beer stubbies	$8
Glass of port or muscat	$6
Spirits	$12

Milk available:

- Full cream
- Skim
- Lactose free
- Oat,
- Almond
- Soy

Morning or Afternoon Smoko

Croissant $10
Oven baked with Riversands grape jam & butter

Scone $8
With Riversands grape jam & freshly whipped cream

Pikelets $8
With Riversands grape jam, freshly whipped cream or butter and local St George honey

Chocolate Brownie (GF) $8
Chocolate dusted freshly whipped cream orange slices.
**Contains Nuts.*

Chocolate Mud Cake $12
Chocolate dusted freshly whipped cream orange slices

Suggested wine:
Sparkling Sisters Moscato

Muddy Muscat $17
Chocolate Mud cake served with ice cream and a glass of Riversands Muscat

GF - Gluten Free **V** - Vegetarian **Vg** - Vegan

Light Meals

Ham and Cheese Toasted Sandwich $15
Local smoked ham, tasty cheese and Riversands grape relish (GF bread available)

Beef and Cheese Toasted Sandwich $15
With a beef pattie, tasty cheese and Riversands grape relish

Oven Baked Ham and Cheese Croissant $15
Filled with smoked ham, tasty cheese and Riversands grape relish accompanied with a green leaf salad topped with semi sundried tomatoes, kalamata olives and feta

Suggested wine:
Beardmore's Dry Sauvignon Blanc

Lunch & Grazing

Frittata (GF, V) $20
Sweet potato, pumpkin, spinach and Riversands grape relish accompanied with a green leaf salad topped with semi sundried tomatoes, kalamata olives and feta

Quiche Lorraine $20
Served with Riversands grape chutney accompanied with a green leaf salad topped with semi sundried tomatoes, kalamata olives and feta

Sausage Roll $15
Oven-baked flaky pastry Riversands grape relish accompanied with a green leaf salad topped with semi sundried tomatoes, kalamata olives and feta

Suggested wines:
Ellen Meacle Merlot
Sunset Vermentino
Bold Shepherd Saperavi

Ploughman's Lunch $30
A hearty platter of smoked ham, salami, cheddar cheese, Riversands grape relish, green leaf, pickled vegetables whole grain bread & butter (GF available)

Cheese Platter Small $20 Large $30
A selection of Maleny, and South Cape cheeses, crackers (GF available), Semi-dried tomatoes, Kalamata olives and Riversands grape chutney

Suggested wines:
Western Rivers Run Shiraz
Anchorage Chardonnay

Dukka Tasting Tray (Vg, GF available) $16
Aromatic blend of spices, nuts & seeds artisan bread, EVO oil, balsamic semi dried tomatoes and kalamata olives

Hearty Pumpkin Soup (GF, V) $15
*Winter months only. Made from local grown pumpkins served with wholegrain toast and butter (GF toast available on request)