

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

garden café MENU



Riversands
WINES

www.riversandswines.com

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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
Bottled water			\$2
Glass of wine			\$10
Beer stubbies			\$8
Glass of port or muscat			\$6
Premixed spirit can			\$12
Milk available:			
☕ Full cream	☕ Oat,		
☕ Skim	☕ Almond		
☕ Lactose free	☕ Soy		

Morning or Afternoon Smoko

Croissant	\$10
Oven baked with Riversands grape jam & butter	
Country Scone	\$7
With Riversands grape jam & freshly whipped cream	
Pikelets	\$7
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

Light Meals

Ham and Cheese Toasted Sandwich	\$14
Local smoked ham, tasty cheese and Riversands grape relish (GF bread available)	
Beef and Cheese Toasted Sandwich	\$14
With a beef pattie, tasty cheese and Riversands grape relish	
Oven Baked Ham and Cheese Croissant	\$14
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)	\$18
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	\$18
Served with Riversands grape chutney accompanied with a green leaf salad topped with semi sundried tomatoes, kalamata olives and feta	
Sausage Roll	\$14
Oven-baked flaky pastry Riversands grape 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	\$28
A hearty platter of smoked ham, salami, cheddar cheese, Riversands grape relish, green leaf, pickled vegetables whole grain bread & butter (GF available)	
Balonne Cheese	Small \$18 Large \$28
A selection of Maleny, Kenilworth and South Cape cheeses, crackers (GF crackers available) semi-dried tomatoes, kalamata olives and Riversands grape chutney	
Suggested wines: Western Rivers Run Shiraz Anchorage Chardonnay	

Dukka Tasting Tray (Vg, GF available)	\$14
Aromatic blend of spices, nuts & seeds artisan bread, EVO oil, balsamic semi dried tomatoes and kalamata olives	
Hearty Pumpkin Soup (GF, V)	\$12
*Winter months only. Made from local grown pumpkins served with wholegrain toast and butter (GF toast available on request)	

GF - Gluten Free V - Vegetarian Vg - Vegan