

STARTERS

ORGANIC SOURDOUGH 9

pepe saya cultured butter

MARINATED OLIVES (GF, DF) 11

PICCALILLI 7 (Vegan, GF)

ENTRÉE

BRAISED OX TONGUE 26

garlic black bean sauce, hazelnut, salsa verde

SKULL ISLAND PRAWNS 35

yuzu butter, shichimi

COMPRESSED WATERMELON 18 (vegan)

ajo blanco, grape, karkalla

RIVER VILLA BURRATA 24 (V)

chargrilled nectarine, rocket, aged balsamic

MAINS

CRISPY PORK BELLY 44

jerusalem artichoke, seared scallop, jus gras

PUMPKIN GNOCCHI 32

rainbow chard, miso butter, puffed chickpeas

GRILLED SWORD FISH 42

sofrito, capers

HALF CHICKEN 39/ WHOLE CHICKEN 59

pickled shallot, shishito pepper, jus

GRILL

RIVERINA ANGUS RUMP FILLET (GF) 250GR MB 2+ 48

PINNACLE TOP STRIPLOIN 250GR (GF) 46

FREE RANGE CHICKEN SUPREME (GF) 250GR 38

EYE FILLET MBS2+ (GF) 59

Served with potato gratin & seasonal greens

CHOICE OF SAUCE

gravy (GF,DF)/ red wine jus(GF,DF) / mushroom sauce (GF) / peppercorn sauce (GF)

A LA CARTE MENU

SIDES

BEER BATTERED FRIES, HOUSE SEASONING, AOILI 8

KIPFLER POTATOES 16

buttermilk dressing, jalapeño, chickpeas

CITRUS FENNEL SALAD 12

CHARRED OX HEART CABBAGE 16

ginger burre blanc, shiso, black garlic

DESSERTS

SPICED ROASTED PINEAPPLE 19

miso toffee, coconut chiffon, coconut & kaffir lime sorbet

CHOCOLATE HAZELNUT PRALINE TART 19

peanut butter diplomat, lemon sorbet

MANGO PANNA COTTA 18

mandarin sorbet, coconut meringue, peanut praline

PROFITEROLES 19

vanilla ice cream, 70% Dutch cocoa

SELECTION OF ICE CREAM / SORBET (GF) (DF) (V) 18

your choice of trio of ice cream or sorbet served with berries & panatella

ARTISAN CHEESE PLATTER

SOFT CHEESE 9

HARD CHEESE 9

BLUE CHEESE 9

served with crackers, lavosh, grissini, quince paste

350 Restaurant
& Lounge

OPENING HOURS Monday to Saturday, 6:00pm – 9:00pm

Surcharge applies to all credit card transactions