



ALBERT RIVER WINES

AUCHENFLOWER RESTAURANT

2 COURSE SPECIAL \$44 / 3 COURSE SPECIAL \$54 (marked )



BREADS & SHARES

Oven Toasted Garlic bread (4 pieces) (v)	9.0	River Anitipasto Dried-aged prosciutto and salami selection, brie, feta, pickles with grilled sourdough and dips	small 22.0 large 32.0
Chargrilled Sourdough hummus & extra virgin olive oil(vg)	10.0	Cheese Plate Selection of cheeses, dried fruit and wafers	small 22.0 large 32.0



ENTREES

Truffle / Brie / "Fondue" Sauvignon Blanc and black truffle marinated double brie, served with grilled sourdough and salad bouquet (v)	19.0	Blue Crab / Leeks / Fermented Chilli Homemade blue swimmer crab cake with creamed leeks, fermented chilli and black garlic aioli	19.0
 Soup "Du Jour" Please ask our team for todays special	15.0	Strawberry / Chicken / Poppyseed Chargrilled chicken fillets with baby leaves, fresh strawberries, poppy-vinaigrette and toasted almond flakes (gf)	19.0
Ricotta / Beetroot / Pumpkin / Bruschetta Duo of bruschetta of ricotta, roasted beetroot and pumpkin with baby leaves (v)	18.0	Rocket / Walnut / Chevre Classic French goats cheese salad with "Albert River" honey candied walnuts, crispy pears and wild rocket (v)	19.0

v - Vegetarian, vg -Vegan, gf - Gluten Free, df - Dairy Free—guide only, if you have an allergy or high intolerance,
please inform our staff on ordering

Please note, due to time restraints, we do not split bills individually



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MAINS

	Black Onyx Rib-Eye / MSA MB3+ / ARW Cab Jus (df,gf) Choose your desired temperature and add your side hustle	46.0
	Atlantic Salmon / Asian Greens / Prawns (df,gf) Pan fried salmon filet served with colcannon and garlic prawns in wine butter sauce	38.0
	Humpty Doo Barramundi / Rustic Chips (df) Homemade beer battered fish 'n chips served with salad and tartare	29.0
	Chicken / Ricotta / Capsicum (gf) Mediterranean herb infused pan seared chicken breast, served with seasonal greens and caramelised figs	29.0
	Lamb / Basil / Polenta (gf) Vacuum marinated lamb fillet with ARW Tawny jus and creamy polenta	34.0
	Pork / Mushroom / Chat Potato (gf) Pan seared pork tenderloin with triple mushroom sauce and roasted chat potatoes, served with prosciutto crisps	29.0
	Aubergine / Sesame / Teriyaki (vg,df,gf) Served on a bed of fragrant jasmine rice	26.0



SIDE HUSTLE

Wagyu Fat Roasted Potatoes	8.0
Colcannon Kale Mash	8.0
Seasonal Garlic-Sauteed Vegetables	8.0
Salad Bouquet	6.0
Crispy Fries with Truffle Oil & Parmesan	8.0

SWEET TREATS

	Pear / Ricotta / Coconut Seasonal winter pear crumble with creamy lemon ricotta (gf)	17.0
	Chocolate / Chilli / Brulee ARW's signature crème brulee with a coffee twist and raspberry sorbet (gf)	16.0
	Meringue / Berries / Brandy Crispy 'pavlova' tarlet with winter berry ragout and brandy Chantilly (gf)	17.0
	Chocolate / Beetroot / Vanilla Chef Steve's beetroot-choc duo indulgence with white chocolate soup (vg,df)	18.0

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