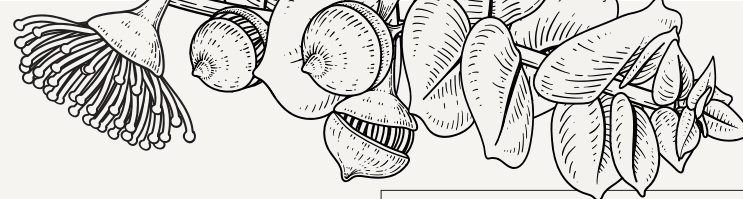


MENU ALL DAY BREAKFAST & LUNCH

CAFE OPEN 9AM-3PM, KITCHEN CLOSSES 2.30PM



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| <p>FRESHLY BAKED SCONES 16 Two house baked scones served warm with Rivers Willamette Raspberry Jam + cream. <i>Our jams can be purchased in the food store.</i></p> <p>SAVOURY SCONES / V 16.5 Two house baked cheese and herb savoury scones served with side of butter. Add pesto \$2, add garlic aioli \$!</p> | <p>THE SMASHED AVO / VOA V GFO DFO 30 Our smashed avocado is served with wild rocket, Danish feta and toasted pepitas on sourdough with basil pesto. It is topped with a soft poached free-range egg and drizzled with lemon infused olive oil. (Contains nuts)</p> <p>BACON & FREE-RANGE EGGS / GFO 18.5 Free range eggs cooked to your liking over sourdough served with bacon.</p> <p>SIDES Bacon/Avocado/Haloumi/Grilled Tomato/Mushrooms/Danish Feta/Homemade Rosti / Hollandaise Sauce \$5.5ea Atlantic Smoked Salmon \$6.5 Sautéed Spinach / Extra Egg / Extra Slice of Sourdough Toast \$4.5ea Rivers Tomato Chutney / Tomato + Capsicum Relish \$3.5ea</p> <p>SAVOURY GALETTE CREPES / GFO 30 House made crepes filled with tender slow cooked chicken + leek, white wine + herb filling, topped with melted cheese + crispy fried leek.</p> <p>BARRAMUNDI + PRAWN FISH CAKES / GF DF 34 Thai style fishcakes served with an Asian vegetable + herb salad with homemade chili jam + lime.</p> <p>CLASSIC BEEF BURGER / GFO VO 32 100% grass fed beef pattie with lettuce, tomato, pickles, onion, cheese, mustard + sauce served on a toasted brioche bun with chunky chips.</p> <p>HOUSE BAKED QUICHE / GFO VO 28.5 Our delicious quiches are baked using seasonal and kitchen garden produce. Served with side salad + Rivers chutney. Please refer to our daily special's menu.</p> <p>TANDOORI CHICKEN WRAP / DFO 28.5 Grilled tandoori chicken strips in a crispy roti wrap with tomato, cucumber, lettuce + a traditional riata.</p> <p>CALAMARI SALAD / GFO DFO 34.5 Panfried garlic + chili calamari, served over a Mediterranean rocket salad with cherry tomato, capsicum, red onion and olives. Served with toasted herb bread.</p> <p>POKE BOWL / VO GF DF 30 Smoked salmon, steamed sesame brown rice, cherry tomato, avocado, pickled red cabbage + ginger, edamame beans, cucumber + mayonnaise, topped with a poached egg + wasabi crumb.</p> <p>CHUNKY CUT CHIPS / GF VOA 12.5 Served with side garlic aioli.</p> | <p>GOURMET TURKISH TOASTIES ALL \$29.5 The Roost / GFO DFO With chicken, mayo, avocado, rocket + cheese. (Please note mayo and chicken is already mixed, so cannot have without.) The Grecian / GFO DFO Slow cooked 'Greek style' pulled Lamb with red onion, tomato, cos lettuce, marinated goats' cheese, garlic + mint. The 3 Cheeses / GFO VO Kimchi, Rivers 3 cheese mix, bacon, avocado + sesame slaw with gochujang maple dressing</p> <p>OUR DELICIOUS DESSERTS RIVERS 'SIGNATURE' BERRY CREPES / GFO 28 A mix of raspberries, blackberries + blueberries in a warm natural syrup with cream + vanilla ice cream. BANANA BREAD FRENCH TOAST / V GFO 26.5 Homemade banana bread topped with grilled banana butterscotch sauce and vanilla ice cream served with homemade honeycomb and creme patisserie. DESSERT OF THE WEEK Refer to our specials for this week!</p> <p>OUR ICONIC CAKES + SCONES PASSIONFRUIT SPONGE / GFO 15 Our iconic sponge is filled with Chantilly cream + topped with a delicious passionfruit icing. Its light as a feather and a crowd pleaser time after time. BELGIAN LEMON TEACAKE 14.5 We have been baking this beauty for the past 30 years and it truly is a favourite! The lemon cake is baked with a tangy lemon curd + served with side cream. FLOURLESS ORANGE CAKE / GF DFO 14.5 Our orange and almond cake is served slightly warmed with cream. Its deliciously moist. HOUSE BAKED CAKE OF THE DAY Be sure to look at our everchanging cakes and sweet treats. Proudly baked by Rivers Chefs. 'FREE' CHOCOLATE BROWNIE / VEGAN GF 13.5 Our gooey chocolate brownie is free from nuts gluten and dairy - it's moist and delicious! Served with fresh raspberry coulis + coconut ice-cream. AFFOGATO A double shot of coffee served over vanilla icecream. 7.5 Add your choice of Frangelico, Baileys or Kahlua 12.5</p> |
| <p>APPLE CRUMBLE CHIA / VEGAN V DF GFO 22.5 Almond chia pudding topped with warm cinnamon stewed apples with a toasted oat and coconut crumble. Served with vanilla coconut yoghurt.</p> <p>BANANA BREAD FRENCH TOAST / V GFO 26.5 Homemade banana bread topped with grilled banana butterscotch sauce and vanilla ice cream served with homemade honeycomb and creme patisserie.</p> <p>RIVERS 'SIGNATURE' BERRY CREPES / GFO 28 A mix of raspberries, blackberries + blueberries in a warm natural syrup with cream + vanilla ice cream.</p> <p>LUMBERJACK WAFFLES 28.5 Two toasted waffles topped with bacon and two fried eggs, served with side maple syrup.</p> <p>CLASSIC EGGS BENEDICT / VO GFO 29.5 Two soft poached eggs over toasted English muffins with shaved Virginian ham and hollandaise sauce.</p> <p>PULLED PORK BENNY / GFO 32 Slow cooked Asian style pulled pork on a crispy homemade potato hash topped with poached eggs, pickled vegetables + a chili, lime hollandaise.</p> <p>CHILI SCRAMBLE / V GFO 29.5 Folded eggs with chili, feta + tasty cheese. Served with toasted sourdough.</p> <p>TRUFFLED MUSHROOM OMELETTE / VO GFO 32 Truffled mushroom omelette filled with caramelised onion + tasty cheese, topped with crispy prosciutto + a semi dried tomato & rocket salad served with grilled herb bread + aioli.</p> <p>OUR ICONIC POSH CHEESE ON TOAST / V GFO 30 Char-grilled avocado and soft poached free-range egg served over posh grilled cheese on toasted sourdough with rocket, tomato + capsicum relish.</p> | | |

DIETARY INFORMATION

We invest a great deal of time and take pride in crafting dishes to cater for a wide range of special diets and allergies. As not all ingredients are listed, please advise our wait staff of any requirements for your wellbeing. **V = Vegetarian** | **VO = Vegetarian Option** | **GF = Gluten Free** | **GFO = Gluten Free Option** | **DF = Dairy Free** | **DFO = Dairy Free Option**

CAKE POLICY

We have a no BYO cake policy. We have a range of cakes we can prepare for you with 48 hours notice. Head to our website to order.

PUBLIC HOLIDAYS:

Please note a 1.5% surcharge applies



SOMETHING TO DRINK

COFFEE + MORE

Coffee – Cappuccino, Latte, Flat White, Long Black, Macchiato, Magic, Mocha, Espresso.

Additions

Extra shot, **add 1**

Bonsoy, Almond, Coconut, Oat or Lactose Free Milk, **add .70**

Syrups - Vanilla / Hazelnut / Caramel, **add 1**

Fresh honey, **add .70**

Traditional Hot Chocolate

Served with a marshmallow.

SML 6.5 / MUG 7.5
MIGHTY MUG 8.5

YARRA VALLEY ORGANIC LOOSE LEAF TEA

English Breakfast, Earl Grey, Peppermint,
Camomile Flowers, Lemongrass and Ginger

'Relax' Tea Blend - Chamomile, Spearmint, Lemon balm, Linden+Cornflower.

WELLNESS DRINKS + TRENDY LATTES

Fresh Prana Chai – Wet chai infused with honey + soy milk.

The Golden – Turmeric infused with milk, topped with cinnamon.

Matcha Latte – 100% organic green tea, infused with milk.

Ginger, Pear + Lime Tonic – Served either as a hot tonic or iced with sparkling mineral water.

JUICES + SMOOTHIES

Organic Orange / Beechworth Apple or
Pineapple Juice

'Beet It' Juice – Beetroot, apple, purple carrot, carrot, ginger + lemon

'Glow Bright' Juice – Apple, carrot, ginger & lemon.

Mixed Berry Coconut Smoothie – Blueberries, raspberries and blackberries with coconut milk + vanilla coconut yoghurt

Boost Frappe – Raspberries blended with apple juice + mint

Banana Crunch Smoothie – A delicious blend of fresh banana, peanut butter, honey, Almond milk & cinnamon. (CONTAINS NUTS)

ICED DRINKS + MILKSHAKES

Iced Chocolate / Iced Coffee / Iced Mocha (with ice cream + cream)

Milkshakes – Chocolate / Strawberry / Vanilla

Iced Latte – Double espresso poured over ice + topped with milk.

Iced Chai – Fresh Chai infused with almond milk over ice.

Iced Tea - Please check our specials board for today's variety.

Iced Strawberry Matcha - Matcha Maiden green tea + strawberry puree topped with milk over ice.

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SOMETHING WITH FIZZ

Lemonade / Coke / Coke No Sugar

Lemon, Lime and Bitters

Lemon / Orange and Passionfruit / Blood Orange

Sparkling Apple + Raspberry Juice

Kombucha - Ginger / Raspberry

Soda Water

Sparkling Mineral Water

6.5

8.5

6.5

7.5

7.5

6.5

300ML 6.5 / 750ML 12

SML 6.5 / MUG 7.5
MIGHTY MUG 8.5

BOOZY DRINKS

COCKTAILS + SPRITZERS + SPIRITS

Espresso Martini – with coffee, Vodka, + Kahlua.

Mojito – with Bacardi, fresh mint + lime.

Watermelon Spritzer – with Vodka, watermelon syrup, fresh mint + sparkling mineral water.

Mimosa – Prosecco topped with organic orange juice.

Aperol Spritz – Aperol + soda water topped with Prosecco.

Mango Daiquiri – Refreshing blend of Bacardi Rum, mango puree & freshly squeezed lime juice.

Spirits - Please ask our staff for our range of Spirits

18

16

16

14

16.5

16.5

BUBBLES + WINES - ALL BY THE GLASS

Pink Moscato by De Bortoli

Prosecco – Zonzo Estate, Yarra Valley, Victoria.

Sauvignon Blanc – Mount Vernon, Marlborough, New Zealand.

Rose – Dal Zotto, King Valley, Vic.

Pinot Gris – La Boheme, Yarra Valley, Vic.

Chardonnay – Flametree, Margaret River, WA.

Pinot Noir 'Trellis + Vine' – Little Yerring, Yarra Valley, Vic.

Shiraz – Innocent Bystander 'Easy As', Yarra Valley, Vic.

12.5

14.5

15

14.5

15

14.5

14

14.5

NON ALCOHOLIC WINE

'Finger lime' Sauvignon Blanc - By Altina Zero alcohol - a perfect alternative with a crisp clean taste.

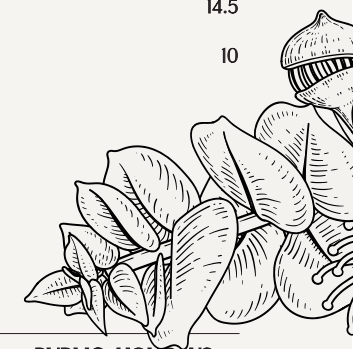
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BEERS + CIDER

Corona **9** / Furphy **8.5** / Two Bays Pale Ale **10 (GF)**

James Boags Light **8**

5 Seeds Cider **8.5**



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