



All Day Breakfast + Lunch

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

Healthy Breakfast Board <i>Rivers homemade nut granola served with a side of almond milk, a mini pot of chia pudding + coconut, cinnamon yogurt with fresh fruit. (GF, Vegan)</i>	24.5	Mixed Gourmet Mushrooms <i>Panfried king, swiss, enoki and button mushrooms served over our homemade rosti, topped with a poached egg + parmesan truffle crisps. (GF, V, DFO, VOA)</i>	30
Rivers 'Signature' Berry Crepes <i>A mix of raspberries, blackberries + blueberries in a warm natural syrup with cream + vanilla ice cream. (GFO)</i>	25	The Smashed Avo <i>Our smashed avo 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 + drizzled with lemon infused olive oil. (V, GFO, DFO, VOA)</i>	28.5
Lemon Ricotta Hotcakes <i>Lemon and ricotta hotcakes with blueberries, maple syrup, homemade lemon curd + vanilla ice cream. (V)</i>	25	Open Fish Tacos <i>Battered barramundi fillets with crispy coleslaw, cos lettuce, guacamole + corriander. Served in a crispy roti style wrap with fresh lime. (DFO)</i>	28.5
Lumberjack Waffles <i>Two toasted waffles topped with bacon + two fried eggs, served with side maple syrup.</i>	28	Chicken BLAT Burger <i>Grilled marinated chicken, bacon, lettuce, avocado + tomato, with our homemade special burger sauce on a toasted brioche bun. Served with chunky cut chips. (GFO, VO, VOA)</i>	29.5
Bacon + Free Range Eggs <i>Cooked to your liking, served on sourdough toast. (DFO, GFO)</i>	16.5	Eggs Florentine <i>Served on toasted turkish bread with sauteed spinach, smoked salmon + two soft poached eggs, topped with a hollandaise sauce. (GFO)</i>	32
Sides <i>Bacon/Avocado/Haloumi/Grilled Tomato/Mushrooms/Danish Feta/Homemade Rosti / Hollandaise Sauce \$5.5ea</i> <i>Atlantic Smoked Salmon \$6</i> <i>Sauteed Spinach / Extra Egg / Extra Slice of Sourdough Toast \$4ea</i> <i>Rivers Tomato Chutney / Tomato + Capsicum Relish \$3.5ea</i>		House Baked Quiche <i>Our delicious quiches are baked using seasonal and kitchen garden produce. Served with side salad + Rivers chutney. Please refer to our daily specials menu. (GFO, VO)</i>	28.5
Open Baked Omelete <i>Seasonal roast vegetables and baby spinach, topped with semi-dried tomatoes, basil pesto + fetta. Served with a slice of toast. (GFO, V)</i>	28.5	Toasted Pulled Lamb Focaccia <i>Slow cooked 'Greek style' pulled Lamb with red onion, tomato, cos lettuce, marinated goats cheese, garlic + mint on toasted turkish bread. Served with chips. (GFO)</i>	28.5
Chili Scramble <i>Folded eggs with chili, feta and tasty cheese. Served with toasted sourdough. (V, GFO) Add bacon \$5.5</i>	26.5	GOURMET TOASTIES Sourdough toasties served with side chunky chips.	28.5
Our Iconic Posh Cheese On Toast <i>Char-grilled avocado and soft poached free range egg served over posh grilled cheese on toasted sourdough with rocket, tomato + capsicum relish. (V, GFO) Add bacon \$5.5</i>	28.5	~ Chicken, mayo, avocado, rocket + cheese. (GFO, DFO) ~ Grilled mushroom, avocado, swiss cheese, caramelised onion + spinach. (GFO, DFO, VOA)	
BAKERY Freshly Baked Scones <i>Two house baked scones served warm with Rivers Willamette Raspberry Jam + cream.</i>	14.5	SALADS + SIDES Traditional Caesar Salad <i>Crispy cos lettuce, shaved parmesan, bacon + garlic croutons tossed in a caesar style dressing, topped with a soft poached egg. (GFO) Add chicken \$5, add salmon \$6.</i>	28.5
Cheese + Herb Savoury Scones <i>Two house baked savoury scones served with a side of butter. (V) Add pesto \$2, add garlic aioli \$1.</i>	12.5	Chicken Burrito Bowl <i>Chipotle pulled chicken, Mexican style charred corn, black beans, brown rice, heirloom tomatoes, avocado + corn chips. (GF, MDF)</i>	29.5
Vine Fruit Toast <i>Served with side butter and Rivers Willamette Raspberry Jam. (GFO, VOA)</i>	12.5	Chunky Cut Chips <i>Served with side garlic aioli. (GFO, VOA)</i>	12.5
Toasted Banana + Pecan Bread <i>Our delicious banana bread is lightly toasted and served with a side butter + maple syrup. (GFO)</i>	12.5		

Dining at the Cafe

Our cafe offers table service and is open 7 days from 9am-3pm, kitchen closes 2.30pm. We serve breakfast, lunch, morning + afternoon tea and a standard 1.5 hour sitting time applies to all bookings. Seating is indoor only and bookings come highly recommended to save disappointment.

Petite Parlour Experiences

On weekdays, we offer our Petite Parlour Experiences for groups of 6-8 guests only. (Larger groups upon request). Brunch, lunch and afternoon tea options are available. Bookings are essential. Chat to our functions team or email functions@riversofyarrambat.com.

The Terrace

The Terrace is a designated eating area that offers you a place to sit + enjoy your takeaway goodies from The Barrow.

Have you visited The Barrow?

The Barrow is our newest addition - a 'grab and go' takeaway food outlet, located at the main entrance of Rivers. It offers coffee, toasties, bagels, hot pies + quiches, salads, scones, sweet treats, family meals all made by our Chefs. It is no longer a dining space attached to the Cafe, and tables are available on a first come, first served basis.

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
VOA = Vegan Option Available

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 or ask a member of our staff to order in store.