



Welcome to Rivers Cafe & Foodstore

With these cold frosty days comes our need for hearty comfort foods and our winter menu is sure to hit the spot! Our menu incorporates some traditional favourites and a selection of brand new dishes that are on trend in the market place now. We proudly use free range 'paddock' eggs as well as locally sourced ingredients from farmers and producers wherever possible. We grow our own herbs, fruits and vegetables in our kitchen garden, used daily. Thank you for choosing Rivers, we look forward to looking after you as our guest!

Morning Tea & Bakery

Rivers Scones, Breads, Cakes, Biscuits & Desserts have been proudly baked in house with love for 20 years

FRESHLY BAKED SCONES

Served warm with Rivers Willamette raspberry jam and cream. 8

CHEESE & CHIVE SAVOURY SCONES

Served with side butter. 8

CHEESE AND FRESH HERB POT BREAD

Served with basil pesto and Rivers garlic aioli. 7

VINE FRUIT LOAF

Toasted with side Rivers Willamette raspberry jam and butter. 7

SOURDOUGH TOAST OR GLUTEN FREE TOAST

With Rivers Willamette raspberry or apricot golden glow jam. (GF) 7 (These delicious jams are available to purchase in our Food Store)

SAVOURY WEDGES

Topped with bacon, melted cheese & spring onions. Served with sour cream & sweet chili sauce. 16.5

CHUNKY CUT CHIPS

Served in a terracotta pot with side garlic aioli (MGF) 8.50

CRUNCHY SWEET POTATO CHIPS

Served in a terracotta pot with side sour cream. (MGF) 9

RIVERS MEZZE PLATE

Grilled sourdough, Yarra Valley Persian feta, Mt Zero olives, Prosciutto Crudo and house made hummus dip. (MGF) 16.5

RIVERS HOMEBAKED CAKES AND DESSERTS

Please look at our cabinet for today's delicious selection of cakes and refer to the menu overleaf for our desserts.

BELGIAN LEMON TEACAKE

Served warm with side cream. 9.5

FLOURLESS ORANGE CAKE

Served warm with cinnamon yoghurt & passion fruit sauce. (GF/MDF) 9.5

Dietary Information

We have always had a focus of helping people with special diets and allergies. We invest a great deal of time and take pride in crafting dishes to cater for a wide range of needs. As not all ingredients are listed, please advise our wait staff of any dietary requirements or allergies for your wellbeing.

V =Vegetarian GF = Gluten Free MGF = Modified Gluten Free

DF = Dairy Free/MDF = Modify Dairy Free Vegan/Raw Vegan/Paleo

Breakfast 8:30am till 11:30am

RIVERS BERRY CREPES

Raspberries, blackberries and blueberries in a warm natural syrup with cream and vanilla ice cream. Our signature dish! 14.5

BLUEBERRY & OAT PANCAKES

Wholesome pancakes with caramelised banana, maple baked walnuts, house made coconut ice cream and Canadian maple syrup (V, Vegan, Refined sugar free) 16.5

MUESLI & FRESH FRUIT BOWL

Choose from honey toasted, natural or paleo muesli topped with vanilla yoghurt, fresh fruit, raspberry coulis and side milk. (Modify Vegan, Modify Paleo, MGF) 14

STICKY DATE & TOFFEE PORRIDGE

Creamy steel cut oat porridge with French vanilla custard, toasted almonds and our sticky date & toffee sauce 14.5

MIDDLE EASTERN EGGS

Smashed roast pumpkin, feta, lemon zest and mint over toasted Turkish bread with house made hummus, a poached egg and macadamia dukkah (V. MGF, MDF) 18.5

OUR SMASHED AVO

Served over grilled flat bread with wild rocket, basil pesto, Danish feta, toasted pine nuts and a poached free range egg drizzled with lemon infused olive oil. (V, MGF, Modify Vegan) 18.5

POSH CHEESE ON TOAST

Char grilled avocado served on toasted St Andrews cheese & onion loaf topped with grilled cheese, a soft poached egg and house made tomato sauce (MGF, V) 16.5

Add bacon 4 / Add smoked salmon 5

CHEESY BACON & CORN CROQUETTES

Lightly crumbed croquettes served with spicy tomato and capsicum relish, rocket, a soft poached egg and corn puree 18.5

ASIAN SCRAMBLED EGGS

Chilli and lime scrambled eggs served over grilled roti bread with a Thai style salad and a sriracha chilli sauce (MGF) 18.5 Add Char Sui sliced pork belly 5

EGGS BENEDICT/ATLANTIC

Two soft poached eggs over toasted English muffins with your choice of crispy bacon or Atlantic smoked salmon topped with our hollandaise sauce (MGF) \$18.5

BAKED PAN OMELETTE

Tasty cheese and grilled Swiss brown mushroom omelette topped with cream cheese, sweet chilli sauce and spring onion. Served with grilled flat bread (MGF,V) \$18.5 Add Smoked Salmon 5 / Add bacon 4

FARMERS BREAKFAST

Two free range eggs cooked to your liking with sourdough toast, bacon, slow cooked beans, Portobello mushrooms, pork & fennel sausage and roasted tomato. (MGF, MDF) 19.5

BACON & FREE RANGE EGGS

Cooked to your liking & served on sourdough toast. (MDF, MGF) 12.5

BREAKFAST SIDES

Slow Roasted Tomato/Pork & Fennel Sausage. 3.5 each

Bacon/Mushrooms/Potato Rosti. 4 each

Persian Feta/Slow Cooked Beans/Avocado/Hollandaise. 4.5 each

Smoked Salmon/ Char Sui Sliced pork belly 5

Kick Start the Day

FIVE SENSES COFFEE WHITE OR BLACK 4

Extra shot, add 1 / Organic soy / Almond milk or Coconut Milk, add 1

VIETNAMESE ICED COFFEE

A strong Vietnamese style filter coffee served over ice with condensed milk 5

ICED LATTE

Double espresso poured over ice and topped with milk 5

FRESH PRANA CHAI

Infused with Organic Soy Milk, served with side honey 6 / With Almond Milk, add 1

GOLDEN TURMERIC LATTE

Infused with Almond Milk, sprinkled with cinnamon 6 / With Coconut Milk, add 1

MATCHA LATTE

100% organic pure green tea leaf powder infused with milk and served with side honey - a powerful superfood, high in antioxidants 5.5 / With almond milk, add 1

YARRA VALLEY ORGANIC LOOSE LEAF TEA

English breakfast, Earl Grey, Peppermint, Camomile Flowers, Lemongrass & Ginger, Rosehip & Hibiscus 4/ Chai Tea 5

GREEN JASMINE PEARLS 5

HOT CHOCOLATE 5.5

GINGER, PEAR & LIME WINTER TONIC

Served hot, loaded with antioxidants 6

GOLDEN TONIC

Turmeric, Cinnamon, Ginger and Black Pepper with honey and lime, served hot 6

COLD PRESSED JUICES

Shine Bright: Orange, Pear, Mango, Passionfruit, Lemon Myrtle, Coconut Water 8

Rosy Love: Pink Lady Apple, Raspberry, Boysenberry, Rosewater, Mint & Lemon 8

Juice of the Day: See special board for the cold pressed juice.

JUICES

Juices Organic OJ / Beechworth Apple / Pineapple 6

MANGO LASSI SMOOTHIE OR BANANA SMOOTHIE

Mango, Greek yoghurt, honey and milk 8 / Banana, milk, honey and ice cream 8

KOMBUCHA

See the daily specials board for today's flavor 6

All Day Kids Menu

Till 4.00pm (under 12)

KIDS PACK: A ham & cheese toastie with a box of sultanas, a fresh piece of fruit and a small apple juice. Includes food for feeding our resident ducks! 12

SOFT BOILED EGG & SOLDIER TOAST (MGF) 8

FRIED EGG & BACON on toast with sauce. (MGF) 8.5

GRILLED CHICKEN PIECES (MGF) or **FISH FINGERS** with chips and sauce. 10

CHICKEN NUGGETS or **MINI HOT DOGS** with chips and sauce. 8.5

CHUNKY CHIPS (MGF) 8

CHOCOLATE CREPES 7.5

VANILLA ICE CREAM SUNDAE with your choice of topping and smarties. 5.5



Lunch 12pm till 2:30pm

CHEESE AND FRESH HERB POT BREAD Served with basil pesto and Rivers garlic aioli. 7

RIVERS MEZZE PLATE With grilled sourdough, Yarra Valley Persian feta, Mt Zero olives, Prosciutto Crudo and house made hummus dip. (MGF) 16.5

SEASONED CHUNKY CUT CHIPS Served with Rivers garlic aioli. (MGF) 8

CRUNCHY SWEET POTATO CHIPS Served in a terracotta pot with side sour cream. (MGF) 9

Main Meals

RIVERS DAILY SPECIALS

Our chef's make daily specials featuring seasonal produce. Look at our boards for today's selection or talk to our wait staff for further information.

● SEASONAL TART 19.5 / ● HOME STYLE PIE OF THE DAY 22

Our tart and home style pie change day to day bringing you a variety of flavours and seasonal ingredients. Our wait staff will advise you of today's delicious variety. Served with our kitchen garden salad

RED CURRY AND VEGETABLE LAKSA

Seasonal vegetables, rice noodles and toasted cashews in a delicious homemade red curry and coconut laksa (Vegan, GF, DF) 19.5

Add Char Sui sliced pork belly 5

CHAR SUI PORK BELLY BURGER

Slow cooked, marinated sliced pork belly, sriracha chilli mayonnaise, Vietnamese mint, pickled ginger and slaw served with a side of chunky cut chips (MGF, MDF, Bunless option available) 24

CHEESY BACON & CORN CROQUETTES

Lightly crumbed croquettes served with spicy tomato and capsicum relish, rocket, a soft poached egg and corn puree 18.5

● TURKISH TOASTIES

Choose one of the following served with sweet potato wedges. 19.5

Mixed grilled mushrooms, Swiss cheese, spinach and seeded mustard mayonnaise. (MDF,V)

Chicken Schnitzel BLAT – Bacon, lettuce, avocado, tomato and mayonnaise (DF)

PANKO CRUMBED CALAMARI

Served with chunky cut chips, rocket, fennel, orange and almond salad and lemon dill mayonnaise 22

OUR SMASHED AVO

Served over grilled flat bread with wild rocket, basil pesto, Danish feta, toasted pine nuts and a poached free range egg drizzled with lemon infused olive oil. (V, MGF, Modify Vegan) 19.5

BUTTER CHICKEN

Tender chicken in a house made butter chicken sauce served with turmeric rice, raita and toasted flaked almonds (GF) 24

SAVOURY WEDGES

Topped with bacon, melted cheese & spring onions. Served with sour cream & sweet chili. 16.5

● Available after 2.30pm

Our Desserts All day Till 4.00pm

RIVERS BERRY CREPES

Raspberries, blackberries and blueberries in a warm natural syrup with cream and vanilla ice cream. Our signature dish! 14.5

APPLE PIE DONUT

Freshly cooked homemade donut filled with thick vanilla custard served with locally grown stewed apples, crispy pie pastry crumble and cinnamon ice cream 14

BLUEBERRY & OAT PANCAKES

Wholesome pancakes with caramelised banana, maple baked walnuts and house made coconut ice cream and side Canadian maple syrup (V, Vegan, Refined sugar free) 16.5

CHOCOLATE AND HONEYCOMB CRUNCH PUDDING

This delicious winter pudding is served with chocolate fudge sauce and caramel ice cream 14 (MGF)

LEMON CHEESECAKE PARFAIT

Layers of tangy lemon curd, biscuit crumb, creamy cheesecake and raspberry sorbet with a lemon thyme and almond biscotti 14

RIVERS HOMEBAKED CAKES

Please look at our cake cabinet for today's delicious selection

Wine List

BUBBLES

Innocent Bystander Pink Moscato, Yarra Valley 8/32

490 Metres Sparkling Frizzante (Moscato Style), Strathbogie Ranges 7.5/30

Yarra Burn Sparkling, Yarra Valley 8.5/34

"Are you Game?" Chardonnay Pinot Noir NV, Strathbogie Ranges 8.5/34

WINES

Stone Dwellers Rose, Strathbogie Ranges 7/30

Hunky Dory Sauvignon Blanc, Marlborough 8/32

Farm to Table Sauvignon Blanc, Strathbogie Ranges 8/32

Are You Game Pinot Gris, Strathbogie Ranges 7/30

Wolf Blass 'Bilyara' Chardonnay, Adelaide Hills 7/30

Farm To Table Cabernet Merlot, Strathbogie 7/30

St Huberts "The Stag" Pinot Noir, Yarra Valley 9/34

Wolf Blass 'Bilyara' Shiraz, Adelaide Hills 7/30

BEERS & CIDER

Corona 7 / Stella Artois 6.5 / Victoria Bitter 6.5

Boag's Premium Light 6.5 / Coldstream Apple Cider 7

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Drinks

JUICES & SMOOTHIES

MANGO LASSI SMOOTHIE

Mango, Greek yoghurt, honey and milk 8

BANANA SMOOTHIE 8

Organic Orange Juice / Beechworth Cloudy Apple / Pineapple 6

COLD PRESSED JUICES

Shine Bright: Orange, Pear, Mango, Passionfruit, Lemon Myrtle, Coconut Water 8

Rosy Love: Pink Lady Apple, Raspberry, Boysenberry, Rosewater, Mint & Lemon 8

Juice of the Day: See special board for the cold pressed juice.

KOMBUCHA

See the daily specials board for today's flavor 6

FIZZ

Lemon, Lime and Bitters 5.5 / Hepburn Sparkling Apple Juice 4.5

Lemonade, Coke, Coke Zero / Organic Brewed Ginger Beer 4.5

HEPBURN MINERAL RANGE

Lemon, Pink Grapefruit, Orange & Passionfruit / Blood Orange 4.5

Soda Water 5.5 / Mineral Water 500ml 6.5 / 750ml 8.5

(See our fridge for our full range of Hepburn drinks.)

ICED DRINKS & MILKSHAKES

Iced Chocolate / Coffee 8

Iced Latte/double espresso poured over ice and topped with milk 5

Iced tea/black tea, raspberry and apple 5

Chocolate, Strawberry, Vanilla, Caramel & Lime Milkshakes 5

Hot Drinks

FIVE SENSES COFFEE WHITE OR BLACK 4

Extra shot, add 1 / Organic Soy, Almond Milk or Coconut Milk, add 1

VIETNAMESE ICED COFFEE

A strong Vietnamese style filter coffee served over ice with condensed milk 5

FRESH PRANA CHAI

Infused with Organic Soy Milk, served with side honey 6 / With Almond Milk, add 1

GOLDEN TURMERIC LATTE

Infused with Almond Milk, sprinkled with cinnamon 6 / With Coconut Milk, add 1

GOLDEN TONIC

Turmeric, Cinnamon, Ginger and Black Pepper with honey and lime, served hot 6

MATCHA LATTE

100% organic pure green tea leaf powder infused with milk and served with side honey - a powerful superfood, high in antioxidants 5.5 / With almond milk, add 1

YARRA VALLEY ORGANIC LOOSE LEAF TEA

English Breakfast, Earl Grey, Peppermint, Chamomile Flowers, Lemongrass & Ginger, Rosehip & Hibiscus, 4 / Chai Tea 5 / Green Jasmine Pearls 5

HOT CHOCOLATE 5.5

GINGER, PEAR & LIME WINTER TONIC

Served hot, loaded with antioxidants 6