



The Riverview Hotel was founded in Birchgrove in 1880 and was built at the very pinnacle of the 19th Century Balmain pub boom. The first pub in Balmain was opened in 1842 and by the 1880's, over 40 licensed premises were in operation to service the 15 000 residents who lived and worked in the area – politely described at the time as one of Australia's more 'social' suburbs. The opening of the Riverview was not without some controversy. During the 1880's, the bustling pub scene in Balmain was causing some concern for some of the locals, mainly due to the rowdy behaviour of the hotel patrons. There have been many colourful characters associated with the running of the Riverview Hotel during its history – both men and women. From founding licensee, Thomas Morton (whom had attempted to establish the premises no less than five times) through to Olympic gold medal swimmer, Dawn Fraser (who was licensee from 1978 to 1983). The river of the Riverview name is the Parramatta River, the site of where Sydney-siders flocked to watch William Beach become a world champion rower in 1884.

The Riverview has long been associated with good food. In its turn of the century hey- day it was licensed as a “Victualler”, an old fashioned term meaning “a tavern owner who is able to supply good food, beverages and other provisions for vessels at sea”. One hundred and thirty three years on, The Riverview has continued this tradition of providing award winning food and fine wines.



Breads & Appetisers

<i>House Marinated Mixed Olives</i>	9
<i>House Baked Beer Bread with Pepe's Butter & Pork Rillettes</i>	6
<i>Serrano & Chevre Pizza Bread</i>	15
<i>Parsley, Black Olive, Chilli & Caper Pizza Bread</i>	15

Entrees

<i>Freshly Shucked Oysters Served Natural w Seasonal Dressing</i>	3.5 ea
<i>Zucchini Flowers, Smoked Ricotta, Pepper Relish & Olive Crumble</i>	17
<i>Kingfish Crudo, Fennel, Chilli, Coriander & Lime</i>	19
<i>Crispy Duck, Nashi Pear, Quinoa, Pomegranate & Mint</i>	19
<i>Smoked Wagyu Carpaccio, Poached Egg, Potato & Truffle Foam</i>	20
<i>Tasting Plate for Two to Share</i>	35
<i>Barramundi & Chorizo Skewers, Pork Rillettes, Marinated Olives, Salami, Spiced Squid & Oysters</i>	



Main

<i>Fresh Pesto Linguini, Semi-Dried Tomatoes, Snow Peas, Asparagus & Hazelnut</i>	27
<i>Palmer Island Mulloway, Sweet Corn Puree, Basil Gnocchi, Peas & King Crab</i>	33
<i>Roast Thirlmere Chicken, Foie Gras, Silver Beet, Mushrooms & Truffle</i>	32
<i>Pork & Cider Pie, Apple Puree & Baby Leeks</i>	30
<i>Riverine Scotch Fillet, Boulangère Potato, Maple Glazed Bacon, Eschallots & Béarnaise</i>	33
<i>Riverine Striploin, Soused Red Cabbage, Rocket, Chestnut Jus & French Fries</i>	45

‘Trust the Chef’ Tasting Menu \$75 per person

(For the entire table)

Recommended wines to accompany each course \$45 per person

Sides

<i>Hand Cut Chips with Rosemary Salt & Aioli</i>	10
<i>Mixed Leaf, Grape, Fennel, Walnuts & Salted Ricotta</i>	10
<i>Sugar Snap Peas with Lemon Dressing & Serrano Crumb</i>	10

What's on in the Dining Room...?

Suckling Pig

Perfect for a special celebration or any occasion.

Macleay Valley Whole Suckling Pig with all the trimmings!

\$75 per person for a minimum of 10 people.

*Complete your experience and compliment your pig with an optional exclusive
Magnum (1500ml) or Jeroboam (3000ml) of selected wines – Please enquire in the Dining Room!*



High Tea Menu

The British Tradition of High Tea began in the mid-1700s as an afternoon meal usually served between 3 and 4 o'clock. Cakes, scones and sandwiches would be served as a light meal before attending the theatre or playing cards. Today, the practice of serving High Tea continues with the modern 'Lady of Leisure' enjoying a high tea at bridal and baby shower, gathering with best friends to celebrate a hens party or birthday party and sampling delicious cakes and pastries.

At the Riverview we are offering a menu that is keeping up with the traditional High Tea staples but also has a few little twists and turns to keep things fresh and interesting.

Savoury

Asparagus & Parmesan Quiche

Smoked Chicken & Avocado Sandwich

Poached Salmon, Creamed Cheese & Cucumber Sandwich

Sweet

Lemon Meringue Pie

Homemade Scones & Jam with Vanilla Cream

Chocolate & Caramel Éclair

\$45 per person

All Served with a selection of teas or coffee

&

A premium glass of French Sparkling or a Kir Royal Cocktail

Available on Saturdays 12pm-4pm. Bookings are essential with at least 24 hours' notice.