

KING RIVER CAFE
(03) 5727 3461
1143 Snow Road, Oxley, VIC 3678
King River Café Accommodation available.

10.00am – late from Wednesday to Sunday and 10.00am – 3.00pm on Mondays
10% surcharge applies for public holidays

To Share Platter \$14.00 gf / v optional

Eggplant pickle, Milawa brie, Salami, Hummus & Pear chilli chutney, w' flatbread.

Local olives, dukkah & reduced balsamic in oil w' bread \$6.50 v

Carrot & Ginger Panna Cotta \$12 v

with a broccoli, almond & olive salad.

Carpaccio of Beef \$13 gf

Cured in a spice rub of coriander, star anise thinly sliced served w a pear & roquette salad.

Prawns [4] \$13.00 gf

Sauted in our own fragrant curry paste finished in coconut accompanied by our kasundi.

Homemade Gnocchi \$14 v

Gnocchi made on premises sautéed in a lemon, sage, brown butter, pinenut sauce.

Pizza \$11.00

Italian meatball, olive, oregano and Buffalo mozzarella balls.

Pulled Pork \$13

Asian pulled pork, wrapped in a light crepe souvlaki style.

King River Potato \$7.50 v

Roesti, cake, fingers {whatever they are called} They are deep fried & served w sweet chilli sauce & sour cream. THEY RULE DUDE!!

Milawa Goats Cheese Soufflé \$18.00 v

Double baked Milawa cheese soufflé w' a salad of Spanish onion, caramelized walnuts, balsamic and basil.

Pumpkin & Pea Risotto \$18 v gf

with a beetroot, King Valley walnut & fetta cheese salsa.

Roasted Vegetable Coconut Broth \$18.00 v gf

Meal in a Singaporean spicy tofu, soy, ginger, turmeric, lemongrass, chilli & lime on a base of noodles. Like a Luksa without the fishy bits.

Poultry \$29 gf

Breast rubbed w a quatra spice mix (cinnamon, nutmeg) served on a puree of sweet potato and agro dolce beans.

Master Stock Duck \$30 gf

An Asian inspired noodle wok toss finished w a coconut, lime, chilli & roasted peanut dressing.

Beef Fillet \$30 gf

with tarragon infused potato puree, field mushroom, red onion jam & béarnaise sauce

Seafood Bouillabaisse (traditional French stew) \$32 gf optional

Selected seafood, prawns, scallops & fish sauted then poached in saffron, garlic, tomato, caramelized onions & vegetables to thicken the stock, dolloped with aioli.

Pork Belly \$29 gf

Served with gingered apple, sautéed scallops and cumquat marmalade.

V, GF, cuddling optional

Thank you for dining at the café. The chutneys that we make are bottled & ready for sale \$7.

Our cellar door also promotes a great selection of local King Valley wines.

Need outside catering see us, anywhere, anytime, invite us to your party.