

Desserts

Mousse au Chocolat Noir \$16
Dark chocolate mousse, vanilla crème fraiche,
strawberries & brownie

Earl Grey Crème Caramel \$16
Strawberry coulis, candied pecan & pecan biscotti (n)

Mango Pudding \$16
Sprinkled with chocolate flakes**, berry sorbet
& freeze dried raspberries (dfi, gfi, vegan, n)

Ice Cream & Sorbet Selection \$16
mini meringue (gfi, v) (dfi, vegan on request)

Petit Fours \$16
A selection of bite sized desserts

Cheese

Petite Cheese Plate \$20
Marinated mixed olives, brie, crackers, warm pita bread (n)

A selection of three cheeses to share \$37
All cheese served with crackers, grapes & preserves (gfi on request)
Please ask your waiter about today's great range of cheese
Delightful with a glass of Soljans Tawny Port \$10

Tea & Coffee

Tea
Harney and Sons, \$5 each
Supreme Breakfast, Supreme Earl Grey,
Paris (flavoured black tea), Gunpowder Green Tea,
Citron Green Tea, Peppermint, Orange Passionfruit,
Peach, Chamomile

Coffee

Flat White, Cappuccino, Piccolo, Macchiato	\$5.50
Latte, Mochaccino	\$6.00
Long or Short Black	\$5.00
Hot Chocolate	\$5.50
Chai Latte - sweet or spiced	\$5.50

Extra shot, soy or oat milk, kids fluffy,
caramel or vanilla syrup +50c

Our homemade biscotti goes beautifully with a cuppa
\$2 per finger (order as many as you like!)
or a piece of homemade chocolate cake \$8.50

**chocolate may contain traces of allergens, can be served without on request.

Liquid Desserts

Affogato \$17.50
Vanilla ice cream, shot of hot espresso
with your choice of one of our liqueurs (gf)

Espresso Martini \$16
Double shot of coffee, vodka & Kahlua

Special Coffees \$13
Irish Coffee (Jamesons Whiskey)
Jamaican Coffee (Coruba Rum)
Swedish Coffee (Vanilla Vodka)

Dessert Wines

	Gls/75ml	Btl/375ml
Blank Canvas Meta Riesling Marlborough	\$20.50	\$92

Port

		Gls/75ml
Dow's Fine Ruby Port	Portugal	\$10
Soljans Tawny Port	Kumeu	\$10

Sherry

	Gls/75ml
Lustau Puerto Fino (Dry)	\$20
Lustau Pedro Ximinez San Emilio (Sweet)	\$20

(Both served chilled)

Liqueurs \$10

Aperol, Baileys, Campari, Chambord, Cointreau, Drambuie,
Everglade Peach, Everglade Strawberry, Frangelico, Galliano
Vanilla, Galliano Amaretto, Galliano Black Sambuca, Galliano
White Sambuca, Kahlua, Midori, Pimms, Southern Comfort,
Jagermeister

Lychee	\$11
Glavya & Lavender Hill Limoncello	\$12

Free Wifi: Riverhead Guest, Theriv1857



New Zealand's Oldest
Riverside Tavern



Menu

Welcome

If you are in The Landing Restaurant, take a look around.
You are sitting in one of New Zealand's Oldest Houses of Hospitality.

This building is the original built in the 1860's by Thomas and Eliza Deacon.
They welcomed some of the first pioneers from the Northern Hemisphere who travelled
to New Zealand in the hope of starting a new life here. Often these people had bought land, sight unseen
off plans back home. Take a look at the map of Riverhead on the wall inside,
which shows the surveyed plots (still existing today) that were purchased in London.
After arriving in central Auckland after months at sea, these hardy souls embarked
on a small steamer to arrive at the dock below the tavern
many passing through these doors on their way to new lives in the north west.

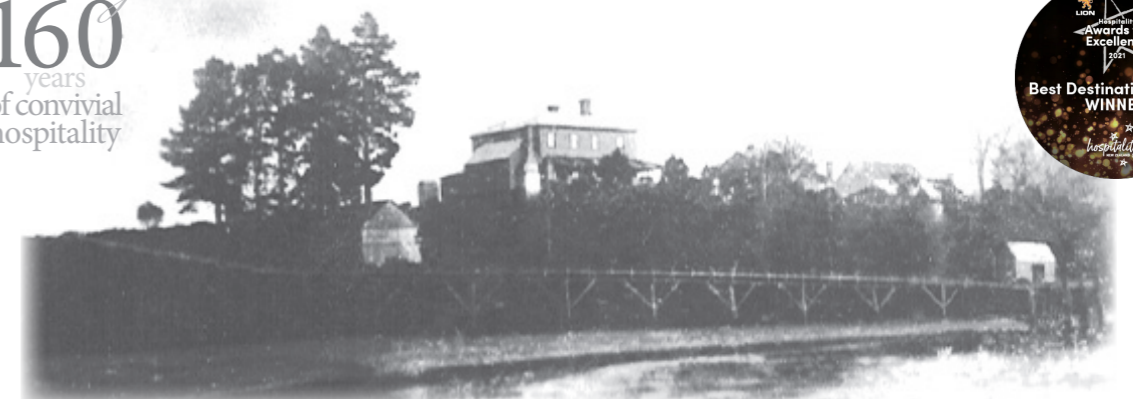
This wasn't a new route, the Maori used the upper harbour waterways to travel north and south,
landing on the bend to the south of the tavern from where they would portage their waka,
4 km to the Kumeu River and on to the Kaipara Harbour.

These days, the journey by ferry from central Auckland replicates this journey
and a glimpse of that by gone era.

We encourage you to sit back and relax, enjoy our hospitality, and take time to wander the venue
and enjoy its many stories, or take a stroll down to the jetty before you depart.

parekareka ki to koutou noho – enjoy your stay.
Stephen & Paula

Celebrating
160
years
of convivial
hospitality



#theriverheadnz



"SWEET AS"



"GOOD AS GOLD"

Water, Wine
& all things good...

The Riverhead's water comes from a bore 200 meters below the tavern's grounds, stored in the tavern's original brick & plaster tanks, then triple filtered & delivered fresh to you with no added chemicals or nasty tastes – just pure water... and it's free!

As New Zealand's oldest wine growing region our local wine growers know a thing or two about making beautiful wines!

With our paddock to plate philosophy of sourcing local, we aim to deliver you everything that is good from this proud region.

Many of our young team have intergenerational links to the tavern. Our ongoing commitment to training and apprenticeships is a source of immense pride for our extended Riv family.

"A bit of a dag" "Corker mate"

"She'll be right"

To Start

Garlic & Mozzarella Ciabatta \$13 (v)

Petite Brie Cheese Plate \$20
Marinated mixed olives, brie, crackers, warm pita bread (n)

Marinated Mixed Olives \$12 (v)

Oysters \$5 each or a dozen \$55
Shallots, cider vinegar (gfi, dfi)

Entrées

Pan Fried Dumplings \$26
Vegetable filling, sesame soy ponzu, crisp scallions, cashew nut, chilli, coriander oil (dfi, vegan, n)

Confit Pork Belly \$25.50
Spiced apple gel, roasted pear, pickled mustard seeds, pork chicharron (gfi, dfi)

Marinated Tiger Prawns \$28
Lemon bulgur wheat, pomegranate, smoked paprika dressing, coriander, chorizo crumb (dfi)

Heirloom Tomato & Smoked Bocconcini Salad \$26.50
Basil pesto, balsamic glaze, Kalamata olives, pickled dates, crostini, herb oil (v, n) (dfi, vegan on request)

The Riverhead Favs

Our Famous Riv's Ribs \$39
Smokey BBQ pork ribs, beer battered chips, green salad (dfi)
Wine match: Angove McLaren Vale Cabernet Sauvignon, Australia
Beer match: Tuatara Hazy Pale Ale

Beer Battered Fish & Chips \$30
Green salad, lemon, our own tartare (dfi)
Wine match: Peregrine Sauvignon Blanc, Central Otago
Beer match: Monteith's Golden Lager

Scotch Fillet \$40
250g scotch fillet cooked to your liking, with beer battered fries, salad, jus
Wine match: W5 Merlot, Hawkes Bay
Beer match: Monteith's Phoenix IPA

The Riv Burger \$30
180g beef pattie, toasted sesame bun, crispy bacon, swiss cheese, garlic aioli, our own relish, crisp lettuce, beer battered fries (gfi on request*)
Beer match: Monteith's Black

Vege Burger \$30
Chickpea pattie, grilled capsicum, rocket, vegan aioli, swiss cheese, toasted sesame bun & beer battered chips (v) (gfi, dfi, vegan on request*)
Beer match: Monteith's Wayfairers Pilsner

Salads & Mains

Caesar Salad \$26
Baby cos, boiled egg, crispy bacon, homemade croutons, anchovies, our own Riv Caesar dressing (gfi on request)
Add Free Range Pan Fried Chicken \$7
Wine match: Kumeu Village Chardonnay, Kumeu

Roast Cauliflower & Radicchio Salad \$31
Truffle vinaigrette, aged cheddar, pickled blackcurrant, smoked almonds (n, v, gfi) (dfi, vegan on request)
Wine match: Mt Olympus Sauvignon Blanc, Marlborough

Salt & Pepper Squid Salad \$29
Shaved fennel, green beans, rocket, cherry tomatoes, garlic lime & caramel dressing, peanuts, chilli oil (dfi, n)
Wine match: Peregrine Sauvignon Blanc, Central Otago

Beef Eye Fillet \$49.50
Caramelised onion purée, potato & mustard pavè, charred broccolini, red wine braised shallots, café de paris butter, pinot jus (gfi)
Wine match: Angove McLaren Vale Cabernet Sauvignon, Australia

Market Fish \$44
Saffron & chilli risotto "Milanese", preserved lemon vinaigrette, fennel & dill slaw, crayfish oil (gfi)
Wine match: Kumeu Village Chardonnay, Kumeu

Sides

Roast Cauliflower and Radicchio Side \$13
Truffle vinaigrette, aged cheddar, pickled blackcurrant, smoked almonds (n, v, gfi) (dfi, vegan on request)

Green Salad \$10.50
Seasonal leaves, tomato, cucumber, lemon dressing (v, vegan, dfi, gfi)

Seasonal Vegetables \$11
Almond butter (gfi, v, n)

Roast Baby Potatoes \$14.50
Black garlic dressing, baked goats cheese (gfi, v)

Shoestring Fries \$11 (v)

dfi - no dairy ingredients used in this dish,
gfi - no gluten ingredients used in this dish, v - vegetarian, n - contains nuts.

*gfi burger buns extra \$2, served with a green salad instead of fries.

Please make your server aware of any serious allergies. Whilst all care is taken, menu items may come into contact with allergens. We cannot guarantee no cross contamination.

15% Public Holiday surcharge, 1.5% Credit Card & Paywave surcharge.

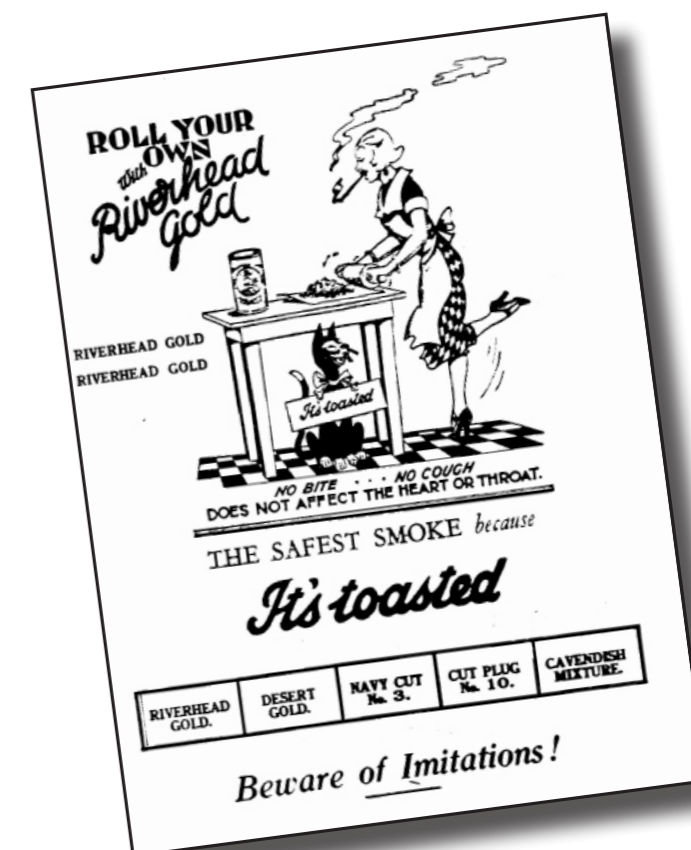
Vegetarian & Vegan

Entrées
Pan Fried Dumplings \$26
Vegetable filling, sesame soy ponzu, crisp scallions, cashew nut, chilli, coriander oil (dfi, vegan, n)
Wine match: W5 Riesling, Marlborough

Heirloom Tomato & Smoked Bocconcini Salad \$26.50
Basil pesto, balsamic glaze, Kalamata olives, pickled dates, crostini, herb oil (v, n) (dfi, vegan on request)
Wine match: Kinross Pinot Gris, Central Otago

Mains
Roast Cauliflower & Radicchio Salad \$31
Truffle vinaigrette, aged cheddar, pickled blackcurrant, smoked almonds (n, v, gfi) (dfi, vegan on request)
Wine match: Mt Olympus Sauvignon Blanc, Marlborough

Vege Burger \$30
Chickpea pattie, grilled capsicum, rocket, vegan aioli, swiss cheese, toasted sesame bun & beer battered chips (v) (gfi, dfi, vegan on request*)
Beer match: Monteith's Wayfairers Pilsner



Crazy but true!
Riverhead was known for its production of tobacco & this was an advert promoting smoking as being quite safe!