

Desserts

Lemon Posset \$18

Silky smooth & zesty pudding pot made with three simple ingredients - sugar, cream & lemons. Served with citrus wedges, lemon curd & thyme shortbread crumb (gf*)

Black Forest Gateau \$18

The Riv's take on the German classic.

Your own individual gateau of chocolate sponge, white chocolate mousse, milk chocolate ganache & dark cherry compote with chocolate shavings

Coconut Panna Cotta \$18

Fresh, light & sumptuous, made with coconut cream, served with bliss balls, berry compote & candied orange (df, gf, v, vg)

Seasonal Fruit Tart \$18

Individual pastry base layered with a thin vanilla sponge, creamy custard & topped with today's fresh seasonal fruit. Served with berry sorbet

Affogato \$16

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

Sorbet \$16

The Riverhead's homemade sorbet selection with pistachio crumb (gf, v, n, vg*)

Ice Cream Selection \$16

The Riverhead's homemade ice cream selection with pistachio crumb, & mini meringues (gf*, n)

Cheese

All cheese served with crackers, grapes & preserves (gf*)

Please ask your waiter about our great range of cheese

Individual cheese \$14

A selection of three cheeses to share \$37

Delightful with a glass of Soljans Tawny Port \$9
or Campbell Rutherglenn Muscat \$12

Tea

\$4 each

Harney and Sons: 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 \$4.50
Latte, Mochaccino \$5.00
Long or Short Black \$4.00
Hot Chocolate \$4.50

Soy, sweet or spicy chai, caramel or vanilla: 50c extra

Our homemade thyme shortbread goes beautifully with a cuppa \$1 per finger (order as many as you like!)

Special Coffees

Irish Coffee (Jamesons Whiskey), Jamaican Coffee (Coruba Rum) or Swedish Coffee (Vanilla Vodka) \$12

Dessert Wines

	Gls/100ml	Btl/375ml
Letter Series by Brancott Estate,		
Late Harvest Sauvignon Blanc, Marlborough	\$15	\$52
Campbell Rutherglenn Muscat, Victoria, Aus.	\$12	\$39
Akarua Alchemy Ice Wine, Central Otago	\$18	\$62

Ports

	Gls/70ml	Btl/750ml
Sandeman Founders Reserve	\$8	\$65
Soljans Tawny Port	\$9	\$60

Spanish Sherry

	Gls/100ml	Btl/375ml
Valdespino Pedro Ximenez - El Candado	\$9	\$45
Lustau - Don Nuño Dry Oloroso Sherry	\$11	\$60

Liqueurs

	Gls
Baileys, Frangelico, Amaretto,	\$9
Kahlua, Cointreau, Drambuie	\$10
Grand Marnier	\$11
Clayva	

Premium Spirits

	Gls
Chivas Regal 12 yr	\$10
Chivas Regal 18 yr	\$14
Johnnie Walker Black	\$14
Courvoisier Cognac	\$32
Hennessy XO	\$14
Glenlivet Single Malt Whisky	

or ask for our comprehensive beverage list



Menu

Our Philosophy

At New Zealand's oldest riverside tavern, we strive to offer a memorable experience to all.

Whether you are a food & wine lover, a connoisseur of great beers or simply a day tripper looking for refreshments whilst enjoying a day out - Welcome.

Of course, The Riverhead was not always as you are experiencing it today. Its rich 160-year history, and journey from a settler's hotel to a destination gastro pub, has had as many ups and downs as it has owners. But, nestled on the banks of the Rangitopuni stream at the upper reaches of the Waitemata Harbour, it retains its charm of yesteryear and is as relevant to the local community now as it was back then.

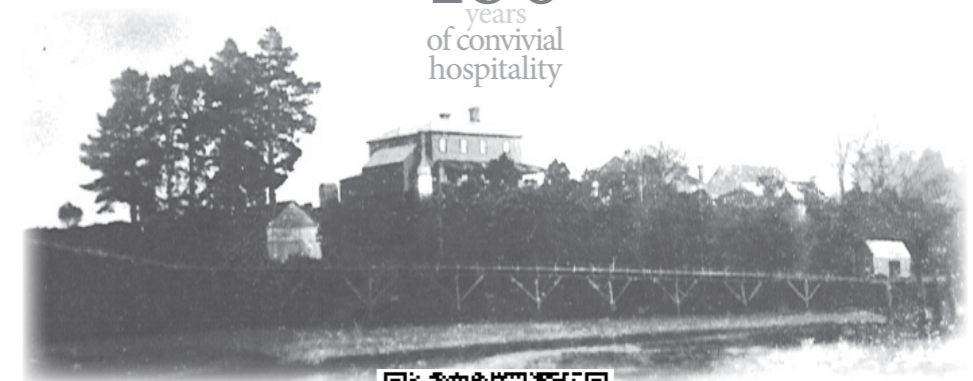
The journey by ferry from central Auckland on the upper harbour, once the only transport option, offers a glimpse of that by gone era.

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



Please use this QR code to scan in if you haven't already done so & remember to wear your mask if you get up from your table.

Deacon's Kitchen,
the perfect place for
your next
business meeting



Free Wifi:
Riverhead Guest
Theriv1857

"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

Juicy Green & Black Marinated Olives \$12
Cheese stuffed red peppers (v, gf, vg*)

Garlic Ciabatta \$13
Mozzarella (v)

Oysters \$5 each or a dozen \$55
Shallots, cider vinegar (gf, df)
Wine match: Try this affordable bottle of bubbles for a special treat with your oysters
Brancott Estate Reserve, Sauvignon Blanc

Entrées & Light Meals

Vegan Dumplings \$24
Kombu broth, choy sum & chilli oil (v, vg, df)
Wine match: Westbrook Fermented Chardonnay, Waimaiku

Double Braised Pork Belly \$24
Burnt apple purée, choy sum, passionfruit gel & crumbed cashew (gf, df)
Wine match: Chard Farm Riesling, Otago

Seared Tuna \$25
Furikake, pickled cucumber, radish, chilli pineapple with rice crisp, mango gel & coriander (gf, df)
Wine match: Man O'War Estate Pinot Gris, Waiheke

Prawn Risotto \$26
Garlic prawns, chilli kimchi, nori crisp (also available as a main for \$36)
Wine match: Soljans Sauvignon Blanc, Marlborough

Salads

Caesar Salad \$25
Baby cos, boiled egg, crispy bacon, homemade croutons, anchovies, our own Riv Caesar dressing (gf*)
Add Free Range Pan Fried Chicken \$5
Wine match: Babich Black Label Sauvignon Blanc, Marlborough

Chargrilled Broccoli & Halloumi Salad \$24
Baby cos lettuce, fried chickpea, cherry tomatoes, soy pumpkin seeds with kimchi mayo (gf)
Wine match: Peregrine Pinot Gris, Central Otago

Mains

These mains have been designed to be accompanied by a shared side

Eye Fillet \$40
200g steak cooked to your liking with fig & beetroot purée, confit potato, glazed baby carrots, saffron chilli feta & jus (gf)
Wine match: Xanadu Exmoore Cabernet Sauvignon, Margaret River

Deacon's Chicken Supreme \$35
Truffle potato purée, nero kale, soy mushroom with pickled onion & jus (gf)
Wine match: Kumeu River Estate, Chardonnay, Kumeu

Tender Lamb Rump \$38
Berry purée, lamb wellington, miso eggplant, raisin pesto, chimichurri & jus
Wine match: Mills Reef Merlot Malbec, Hawkes Bay

Today's Fresh Fish \$38
Market fish with spinach purée, mussels, seasonal vegetables, red pepper salsa with nage (gf)
Wine match: Kinross Pinot Gris, Central Otago

Crispy Skin Salmon \$40
Pea purée, lemon risotto, almond romasco & caviar (gf)
Wine match: Kumeu River Pinot Gris, Kumeu

The Riverhead Favourites

Our Famous Riv's Ribs \$37
Smokey BBQ pork ribs, beer battered chips, green salad (df)
Wine match: Yalumba Shiraz, Barossa Valley
Beer match: Monteith's Wayfarer Pilsner

Beer Battered Fish & Chips \$30
Green salad, lemon, our own tartare (df)
Wine match: Trout Valley Reserve Sauvignon Blanc, Nelson
Beer match: Monteith's Phoenix IPA

Scotch Fillet \$39
250g scotch fillet cooked to your liking, served with beer battered fries, salad, jus
Wine match: Church Rd McDonald Series Merlot, Hawkes Bay

The Burger \$26
180g beef pattie, brioche bun, crispy bacon, swiss cheese, caramelised onion, garlic aioli, our own relish, crisp lettuce, beer battered fries (gf*)
Beer match: Lagunitas IPA

Vegetarian & Vegan Entrées

Kimchi Risotto \$24
Vege crisp, carrot, kumara, edamame beans & nori (v, vg, gf, df)
(also available as a main for \$30)
Wine match: Chard Farm Pinot Noir, Central Otago

Vegan Dumplings \$24
Kombu broth, choy sum & chilli oil (v, vg, df)
Wine match: Westbrook Fermented Chardonnay, Waimaiku

Chargrilled Broccoli Salad \$22
Baby cos lettuce, fried chickpea, cherry tomatoes, soy pumpkin seeds with vegan mayo (v, vg, gf)
Wine match: Peregrine Pinot Gris, Central Otago

Mains

Beetroot Gnocchi \$31
Truffle cauliflower purée, enoke mushroom, sage crisp with pickled cauliflower (vg)
Wine match: Odyssey (organic) Pinot Gris, Marlborough

Roast Summer Vegetables \$29
Smoked portobello mushroom, pangritata, chickpea mustard, citrus cream (v) (vg, df, gf on request)
Wine match: Mills Reef Merlot Malbec, Hawkes Bay

Vege Burger \$26
Chickpea pattie, grilled capsicum, cheese, rocket, vegan aioli in a brioche bun & beer battered fries (v, gf*, df*, vg*)
Beer match: Monteith's Patriot APA

Sides

Beer Battered Fries \$10 (v)
Shoestring Fries \$10 (gf, v)
Seasonal Vegetables \$10 (gf, v, n)
With almond butter
Green Salad \$10 (v, vg, df, gf)
A selection of seasonal leaves, tomato, cucumber, lemon dressing

#theriverheadnz