

SERVICE

RILEY ST GARAGE

MANUAL

RAW

Oysters	\$24/\$48
natural, smoky soy truffle, mignonette (6/12)	
Kingfish sashimi, apple soy, yuzu koshu DF, GF	\$18
Spicy tuna maki, takuan, scallion, tenkatsu DF	\$18
San ten sashimi, (3 types) DF, GF	\$24
Beef tartare, kimchi, black garlic, sesame rice cracker DF	\$18

FRY & PAN

Mixed vegetable kakiage, chilli daikon broth DF	\$18
Moreton Bay bug gyoza	\$24
black vinegar, smoked ginger soy	
Prawn and corn kamameshi (hot pot).....	\$28
garlic yuzu butter, quinoa (veg optional) DF, GF	
Spiced chicken karaage, honey yuzu mayo DF	\$36
Crispy pork belly	\$22
atsara pickles, shiro soy chilli coriander dip DF	

LARGE

1.2kg Crispy pork knuckle.....	\$46
tamari soy seeded mustard DF, GF	
600g or 1.2kg lamb shoulder	\$44/\$70
barley miso, garlic labneh (half/whole)	
600g 90+ Dry aged rib eye.....	\$68
hatcho miso red wine jus DF	

STARTERS

Edamame (spicy or steamed) DF	\$8
House bread, miso butter	\$8
Crabmeat taco, avocado, aji amarillo, tobiko (ea).....	\$8
Crispy fried calamari, chilli garlic mayo DF, GF	\$14

GRILL

Japanese sweet corn (4), sichimi, shiso butter GF.....	\$12
Seasonal mushroom (2), wafu teriyaki, puffed rice DF.....	\$12
Tiger prawn (2), red chimichurri, ichimi lime DF, GF	\$24
Barramundi fillet shio, pickled onion, chilli ponzu DF	\$32
Beef skewers (2), pepper, red wine teriyaki DF, GF	\$18
Black Angus 150g scotch fillet, miso mushroom sauce GF.....	\$32

SIDES

Green leaf salad, classic ranch, pecorino GF.....	\$8
Sweet potato chips, dijon mayonnaise DF, GF	\$8
Dashi & truffled mash potato GF.....	\$8
Steamed Japanese rice, furikake DF, GF	\$6

SWEETS

Liquid lemon cheesecake.....	\$16
Chocolate orange fondant, vanilla ice cream	\$18
Pina Colada	\$16
coconut crumble, pineapple, banana, sakura rum syrup	
RSG dessert platter.....	\$50

BANQUETS

\$65pp

Edamame, spiced miso butter DF
Spicy tuna maki, takuan, scallion, tenkatsu DF
Crispy fried calamari, kimchi mayo DF, GF
1.2kg Crispy pork knuckle, tamari seeded soy mustard DF, GF
Dashi & truffled mash potato GF
Green leaf salad, classic ranch, pecorino GF
Liquid lemon cheesecake

\$85pp

Smoky soy truffle oysters
Edamame, spiced miso butter DF
Kingfish sashimi, apple soy, yuzu koshu DF, GF
Crabmeat taco, avocado, aji amarillo, tobiko
Moreton Bay bug gyoza, black vinegar, smoked ginger soy
Lamb shoulder, barley miso, garlic yoghurt
Dashi & truffled mash potato GF
Green leaf salad, classic ranch, pecorino GF
Liquid lemon cheesecake

\$105pp

Smoky soy truffle oysters
San ten sashimi (3 types) DF, GF
Crabmeat taco, avocado, aji amarillo, tobiko
Spicy tuna maki, takuan, scallion, tenkatsu DF
Moreton Bay bug gyoza, black vinegar, smoked ginger soy
Crispy pork belly, atsara pickle, shiro soy chilli coriander dip DF
Spiced chicken karaage, honey yuzu mayo DF
Japanese sweet corn, sichimi, shiso butter GF
Black Angus scotch fillet, miso mushroom sauce GF
Sweet potato chips, dijon mayonnaise DF, GF
Pina Colada, coconut crumble, pineapple, banana, sakura rum syrup

FOOD ALLERGY?

Make sure you tell your mechanic!

All banquets are priced per person, min 2 people. For the whole table only. Groups of 8 or more incur a 10% gratuity

Public Holiday surcharge of 10% applies
Credit card transactions will incur a surcharge

PIT STOP EXPRESS LUNCH

AVAILABLE 12-3PM TUESDAY TO SATURDAY

RSG classic beef burger.....\$18 lettuce, tomato, bacon served w/ fries	Vietnamese chicken & vegetable salad \$16 chilli, garlic and dashi dressing DF, GF
Karaage chicken sandwich.....\$18 melted cheddar, pickled onion and slaw w/ fries	Spiced roast pork belly ramen \$20 egg, pak choy, spicy miso broth DF
Crispy pork knuckle sandwich \$16 pickled apple, seeded soy mustard aioli w/ fries	Seasonal vegetable ramen \$16 egg, pak choy, spicy miso broth DF
Sashimi and vegetable salad.....\$18 chuka wakame, brown rice, kimchi, avocado & sesame soy dressing DF, GF	Crispy skin barramundi \$24 sweet chilli, rice & seasonal vegetables DF, GF
Vegetarian soba noodles \$16 tofu, ginger soy DF	Beef brisket rice bowl.....\$20 sweet chilli, onsen egg, sprouts DF, GF

BOTTLED BEERS / CIDERS

Peroni (5.1%).....\$10	Young Henrys Cloudy Cider (4.6%) \$10	Balter XPA (5.0%) \$12
Kirin Megumi (5.0%).....\$10	Young Henrys Newtowner (4.8%) \$11	Yulli's Brews Red Ale (6.2%) \$12
Crankshaft Bentspoke IPA (5.8%) \$12	Young Henrys Stayer (3.5%)..... \$10	Kaiju Krush Tropical Ale (4.7%) \$12

TAP BEERS

Hahn Super Dry (4.6%).....\$9	James Squire 150 Lashes (4.2%) \$10	Panhead XPA (4.6%) \$10
Brooklyn Lager (5.2%) \$11	Little Creatures Pale Ale (5.2%) \$10	Furphy Refreshing Ale (4.4%) \$9

WINE BY THE GLASS
WHITE

Balmy Nights Schonberger \$15 Hunter Valley, NSW
Amisfield Sauvignon Blanc \$15 Central Otago, NZ
Jojo's Jetty Semillon \$15 Colo River, NSW
Other Wine Co Pinot Gris..... \$15 Adelaide Hills, SA
Corduoy Riesling..... \$15 Watervale, SA
M&J Becker Chardonnay \$15 Hunter Valley, NSW

SPARKLING

Alpha Box & Dice "Zaptung" \$14 Adelaide Hills, SA
Laurent Perrier "La Cuvee" \$22 Tours sur Marne, FR

ROSE

Alpha Box & Dice "Pink Matter" \$15 Adelaide Hills, SA
Mesclances "Charmes" \$16 Provence, FR

SKINS

Blind Corner "Orange" \$15 Quindalup, WA
Somos "Naranjito" \$16 McLaren Vale, SA

RED

Spectrum Pinot Noir \$16 Macedon, VIC
Balmy Nights Syrah/Pinot \$15 Regional NSW
Unico Zelo Nero d'Avola \$15 Riverland, SA
Minim Sangiovese..... \$16 Colbinabbin, VIC
M&C Shiraz..... \$16 Adelaide Hills, SA
"Hey!" Malbec \$18 Mendoza, ARG
Latta Nebbiolo \$18 Pyrenees, VIC