



STARTERS

Fried pickle slices with ranch dressing	(V GF) \$8
House croquettes, aioli and fresh basil	\$11
Wedges, with sour cream and sweet chilli	(V) \$11
Chilli and flaked garlic Edamame	(V GF) \$12
Chilli glazed beef ribs served on goats cheese crema, with pepita salsa.	(GF) \$16
Trio of house made dips served with selection of breads and crudités.	(V) \$18
Pulled chicken Nachos, chilli smashed avo, black beans, corn and coriander salsa, provolone cheese	(GF) \$22
Sliders all served with chips	
• Coffee rubbed beef with cola infused BBQ sauce, bacon, lettuce, tomato, and American cheese	
• Field mushroom with chilli avo smash, buffalo mozzarella, pickled red onion, and roast capsicum	
• Crispy Soft Shell Crab with coriander mint slaw, and aoli	
One slider	\$13
Two sliders	\$19
Three sliders	\$24

Dietary requirements:

While we have listed menu items which we consider to be gluten free friendly or vegetarian, if you are vegan, coeliac, or have any other allergy or dietary requirement, please let our staff know and we will be more than happy to accommodate you as best we can!

ENTRÉE

Salt and pepper squid, served with aioli, lime and rocket salad	(GF) \$18/\$24
Classic chicken Caesar salad, crispy prosciutto, grilled chicken topped with a panko crumbed poached egg and brioche croutons	\$18/\$24
Smoked trout salad, With purple and white cauliflower, zucchini, goats cheese, and savory granola	(GF) \$18/\$24
Grilled lamb salad, With roasted artichokes, zucchini, chickpeas, capsicum, parsley, and labne	(GF) \$18/\$24
Roast pumpkin, blue cheese, and grilled pear salad, With hazelnuts, rocket, and cous cous	(V,GF) \$18/\$24
Deep fried soft shell crab tacos, chilli avo smash, grilled corn and special sauce	\$20
Roast duck bao, With hoisin, and pickled vegetables	\$22

BURGERS

Cheeseburger with tasty cheese, sweet pickles, mustard, and tomato sauce served with beer battered chips	\$18
Open Philli cheese steak sandwich with provolone cheese, sautéed mushrooms, green peppers served with beer battered chips	\$22
Coffee rubbed beef burger, coca cola infused BBQ sauce, bacon, lettuce, tomato and American cheese, served with beer battered chips	\$22
Crispy soft shell crab burger, coriander and mint slaw and aoli, served with beer battered chips	\$22
Panko crumbed fish burger, lettuce, smashed peas and tartar served with beer battered chips	\$22
Dorito crumbed chicken thigh burger, Cos lettuce, bacon, swiss cheese, and chipotle mayo, served with beer battered chips	\$22
Field mushroom burger with chilli avo smash, buffalo mozzarella, pickled red onion and roast capsicum served with beer battered chips	(V) \$18

DINNER SERVED 5PM-10:30PM

V - VEGETARIAN GF - GLUTEN FREE

PLEASE SEE WAIT STAFF FOR ANY DIETARY REQUIREMENTS

10% SURCHARGE ON PUBLIC HOLIDAYS

MAINS

Penne bolognese	\$21
Beetroot and goats cheese risotto Finished with crushed pecans	(GF) \$21
Crispy tofu bowl, with soba noodles, and lemongrass broth.	(VEGAN, GF) \$21
Classic chicken Parma, served with garden salad and beer battered chips	\$24
Parmesan and dill crumbed fish with smashed peas, beer battered chips, tartare, and dill slaw	\$24
Pork schnitzel, with sweet potato mash, celeriac rémoulade, fried parsley, and prosciutto shards.	\$26
Grilled chicken breast, with herb infused polenta slices, sautéed mushroom and kale, and beetroot hommus.	(GF) \$30
Lamb shanks, with Jerusalem artichoke purée, winter root vegetables, and gremolata.	(GF) \$32
Braised beef cheek, with bacon and and cauliflower purée, blistered sprouts, and maple jus.	(GF) \$34
Cape Grim 250g Eye fillet with sautéed greens and wedges	\$56

* Steaks served with your choice
of red wine gravy, creamy mushroom jus
or caddy of Pommery de Meaux Mustards

SIDES

Beer battered chips with tomato sauce	(V) \$7
Beer battered onion strings and ranch dressing	(V) \$10
Wedges, with sour cream and sweet chilli	(V) \$11
Garden salad	(V GF) \$6
Garlic sautéed seasonal greens	(V GF) \$9
Truffled Gruyere Mac and cheese	(V) \$12

KID'S MEALS

Mac and cheese	\$10
Cheeseburger	\$10
Fish and chips	\$10
Schnitzel and chips	\$10
Penne Bolognese	\$10

DESSERT MENU

Riddik dessert tasting plate, a selection of dessert items from across the menu	(V) \$28
Spiced mixed berry crumble, with lemon cake, and apple sorbet.	(V) \$18
Warm chocolate and beetroot brownie, with beetroot ganash, vanilla bean ice cream, and salted caramel.	(V GF) \$18
Honey and fennel panna cotta, with grilled strawberries, fennel pollen praline and candied pecans	(V GF) \$18
White chocolate and passionfruit tartlet, with baked meringue, and raspberry and white chocolate coulis.	(V) \$18
Chefs selection of local and imported cheese served with accompaniments and bread and crackers	
One cheese	(V) \$12
Two cheese	(V) \$17
Three cheese	(V) \$22

KIDS DESSERT

Vanilla ice cream with topping and sprinkles	\$8
Banana split, chocolate topping ice cream and sprinkles	\$12
Poached fruits, crumble crunch, vanilla ice cream	\$10
Kids brownie with vanilla ice cream	\$10

RIDDIK

CAFE, BAR & RESTAURANT

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