



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
Sweet potato wedges, with paprika and garlic salt, served with avocado and wasabi dip.	(V GF) \$13
Korean fried chicken drumettes, with black sesame, spring onion & chilli slaw	\$14
Sticky BBQ pork ribs, with mango and corriander salsa, and lime aoli	(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

SALADS

Classic chicken Caesar salad, crispy prosciutto, grilled chicken topped with a panko crumbed poached egg and brioche croutons	\$18/\$24
Smoked trout panzanella, with heirloom tomatoes, cucumber, fresh basil, capsicum, brioche croutons, and traditional anchovy, chilli and garlic dressing	\$18/\$24
Coconut milk poached chicken salad (GF) with wombok, bean shoots, fresh chilli and asian herbs, topped with nam prik dressing	(GF) \$18/\$24
Roast cauliflower and lentils, with pomegranate molasses, chopped herbs, shanklish, rocket, and sumac	(V,GF) \$17/\$23

ENTRÉE

Salt and pepper squid, served with aioli, lime and rocket salad	(GF) \$18/\$24
Seared king prawns, honey, lime, and chilli seared king prawns with steamed rice, and spring onion, corriander & chilli slaw	(GF) \$18/\$24
Deep fried soft shell crab tacos, chilli avo smash, grilled corn and special sauce	\$20
Lamb and beef kofta kebabs, with toasted pita, tahini, heirloom tomato and parsley salad	\$18/\$24

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

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!

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
Asparagus, spring pea & pecorino risotto (GF,V)	\$21
finished with fresh herbs and fennel pollen	
Crispy tofu bowl, (VEGAN, GF)	\$21
with soba noodles, and lemongrass broth.	
Classic chicken Parma, served with	\$24
garden salad and beer battered chips	
Parmesan and dill crumbed fish	\$24
with smashed peas, beer battered	
chips, tartare, and dill slaw	
Pulled chinese char sui pork,	\$24
on steamed rice with asian greens, crispy	
shallots, and black sesame.	
Grilled chicken breast, stuffed with (GF)	\$30
buffalo mozzarella, and semi dried tomato	
& basil pesto, on a bed of buckwheat and	
quinoa, grilled baby courgettes, eggplant	
and zucchini flowers.	
Wattleseed and bush pepper barramundi, (GF)	\$32
with rosemary roasted baby kipfler	
potatoes, stewed heirloom tomato salsa and	
basil pureé.	
Char grilled madeira glazed kangaroo,	\$34
on fresh pea and lentils, and dauphine	
potato, with cherry jus.	
Cape Grim 250g Eye fillet with	\$36
sautéed greens and wedges	
* 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	(V) \$10
and ranch dressing	
Wedges, with sour cream	(V) \$11
and sweet chilli	
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, (V)	\$26
a selection of dessert items	
from across the menu	
Vanilla ice cream sandwich, (V)	\$16
with espresso caramel, and house made chocolate	
salted biscuit.	
Warm chocolate and beetroot brownie, (V GF)	\$16
with beetroot ganash, vanilla bean ice	
cream, and salted caramel.	
Lemon, ginger and honey panna cotta, (V GF)	\$16
with berry compote, lemon curd, and fresh	
berries.	
Strawberry and rosé yoghurt terrine, (V GF)	\$16
with crushed pistachios, and fresh figs.	
Fresh seasonal fruits, (V GF)	\$16
served on a bed of coconut yoghurt, lemon	
balm, and fennel pollen.	
Chefs selection of local and imported cheeses	
served with accompaniments	
and bread and crackers	
One cheese	(V) \$12
Two cheese	(V) \$17
Three cheese	(V) \$22

KIDS DESSERT

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

RIDDIK

CAFE, BAR & RESTAURANT

1-3 The Mall, Templestowe Lower VIC 3107 – Phone. 03 9850 2680

e. info@riddik.com.au – www.riddik.com.au

 [riddikcafe](#)  [riddikcafe](#)

