

TO SHARE

GRAZING BOARD 28

A selection of Italian imported cheeses & cured meats, honeycomb, garlic croutons & olives

LETS BEGIN 15

BRUSCHETTA (V)

Sourdough, tomatoes, garlic, balsamic

LEEK & POTATO SOUP (V)

A creamy soup served hot OR cold

CALAMARI

Lightly spiced, fried with seasonal herbs, *Riviera* Sauce & salad

CAESAR SALAD

Garlic croutons, poached egg, smoked bacon & grated Parmesan
add garlic prawn or chicken 5

MESCULIN SALAD (V)

Mixed lettuce, candied walnuts, honey mustard

HOME MADE PIZZA

MARGHERITA (V) 18

Tomato sauce, buffalo mozzarella & fresh basil

POTATO 24

Sliced potato, chorizo, rocket, parmesan, mozzarella with pesto sauce

SPECIALE 24

Salami, prosciutto, onion, mushroom, capsicum & olive

PEPPERONI 22

Tomato sauce, with pesto, mozzarella cheese & pepperoni

BOLOGNESE 24

Mince beef topped with shaved Parmesan cheese, on a tomato base

SIGNATURE BURGERS

PULLED PORK 24

Pulled pork, topped with a fried egg & dijon mustard coleslaw

PULCINO 18

Buttermilk chicken breast, chili mayo, cucumber, tomato & cheese

MAFIOSO 24

Prime wagyu beef, bacon, tomato, salad, parmesan cheese, chilli mayo

Burgers come with a choice of sweet potato fries OR steak fries

HOME MADE PASTA

LASAGNE 26

Tender beef mince, layered with mozzarella, topped with creamy béchamel sauce

RAVIOLI 22 / 28

Ask our waitstaff about this weeks freshly made ravioli

GNOCCHI (V) 21 / 28

Napolitano sauce topped w basil & parmesan

RISOTTO (V) (gf) 22 / 28

Fine Italian Arborio rice infused with Parmesan cheese & truffle oil

FETTUCCINE 26 / 32

Sautéed prawns, Napolitano sauce, topped with shaved Parmesan cheese, basil & chilli

PAPPARDELLE 22 / 30

Wagyu beef topped with shaved parmesan cheese & fresh basil

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MAINS

- SALMON** (gf) **32**
Parmesan and herb encrusted with cauliflower & fennel puree, lemon sauce with potato and bacon croquet
- BARRAMUNDI** **32**
Oven baked until golden brown, asparagus puree & fennel salad
- DUCK** (gf) **28**
Cinnamon marinated duck with green pea and mint puree, sweet potato mash & green apple
- LAMB** **34**
Glazed lamb cutlets, with warm lentils, seasonal greens, red wine jus & truffle mash

SIDES **8**

- POTATO & BACON CROQUETTES**
- MIXED LEAF SALAD** (v)
- TRUFFLE PARMESAN FRIES**
- PARMESAN MASH**
- SEASONAL GREENS** (v)
- SWEET POTATO FRIES**
- GARLIC & PARMESAN BREAD**

*Ask our friendly waitstaff
about our weekly specials!*

FROM THE GRILL

- CHICKEN BREAST** **28**
Confit of chicken breast in a truffle jus, wild mushroom puree, with potato & bacon croquettes
- RIBS** **35**
Half rack of slow roasted BBQ pork short ribs with sweet potato fries
- BEEF TENDERLOIN 200G** **35**
Parsnip puree, with brussels sprouts coated in bacon
- SCOTCH FILLET 300G** (gf) **38**
Served w broccolini & herb roasted potatoes

- STEAK SAUCES** **3**
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| * Green peppercorn | * Café de Paris |
| * Truffle jus | * Red wine jus |

DESSERTS **15**

- WAFFLES**
With vanilla ice cream & maple syrup
- CHOCOLATE FONDANT**
Please allow up to 20 minutes
- BANOFFEE**
Bananas, cream and toffee with a biscuit base
- PANNA COTTA**
Infused with raspberry and vanilla
- HOME MADE GELATO**
3 scoops of home made ice cream
- AFFOGATO**
Vanilla ice cream, topped with a shot of espresso & Frangelico