

## TO SHARE

### GRAZING BOARD 28

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

### LETS BEGIN 15

#### BRUSCHETTA (V)

Sourdough, tomatoes, Parmesan, balsamic

#### SUPERFOOD SALAD (V) (gf)

Quinoa, beetroot, asparagus, celery, pomegranate, micro herbs

#### CALAMARI

Crispy calamari, herbs, fennel and radish salad with a mango salsa

#### CAESER SALAD

Young cos lettuce, garlic croutons, anchovy, smoked bacon & grated Parmesan  
*add garlic prawn or chicken* 5

#### ARANCINI BALLS

Sicilian style filled with mozzarella, ham, with a green pea mousse & arrabiata sauce

## HOME MADE PIZZA

### MARGHERITA (V) 18

Tomato sauce, buffalo mozzarella, basil

### GRILLED VEGETABLE (V) 22

Tomato sauce, herb marinated seasonal vegetables, mozzarella

### SPECIALE 24

Salami, prosciutto, red onion, mushroom, capsicum & olive

### SEAFOOD 24

Mixed seafood, black olives, mozzarella

### CALZONE 23

Folded pizza with Bolognese and mozzarella, served with a rocket and Parmesan salad

## SIGNATURE BURGERS

### PULCINO 18

Buttermilk chicken breast, mayonnaise, fried egg, tomato and cheese in a brioche bun

### MAFIOSO 24

280g Prime wagyu beef patty, bacon, tomato, salad, shaved Parmesan and chili mayo on a brioche bun

Burgers come with a choice of sweet potato fries / steak fries or salad

## HOME MADE PASTA

### VIRGIN MOJITO RISOTTO (V) (gf) 28

Fine Italian arborio rice, refreshing flavor of mint and lime with Parmesan ice-cream

### RAVIOLI 22 / 28

Ask our waitstaff about this weeks freshly made ravioli

### RICOTTA GNOCCHI (V) 20 / 26

Tossed in sage butter with shaved parmesan

### LASAGNE 26

Baked pasta, layered with ground wagyu beef, mozzarella, béchamel & tomato sauce

### FETTUCCINE 20 / 26

Velvet red beetroot pasta, rendered smokey bacon, garlic, chili and extra virgin olive oil

### PAPPARDELLE 26 / 32

Tuscan flat pasta, selected mixed seafood, Napolitano sauce, basil oil



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## FROM THE GRILL

- CHICKEN SUPREME** (gf) **28**  
Corn fed chicken breast, truffle polenta cake, creamy spinach & mushroom with tomato oil
- RIBS** (gf) **35**  
Half rack of pork short ribs, glazed with secret Riviera bbq sauce, dukkah with your choice of chips or salad
- BEEF TENDERLOIN 200G** (gf) **35**  
Parsnip puree, green beans, balsamic roasted onions
- NEW YORK 300G** (gf) **36**  
Duck fat potatoes, roasted mushrooms, grilled vegetables
- SCOTCH FILLET 300G** (gf) **38**  
Served w broccolini & herb roasted potatoes

<b>STEAK SAUCES</b>	<b>3</b>
* Green peppercorn	* Herb butter
* Truffle jus	* Red wine jus

## SIDES **8**

- DUCK FAT POTATOES**
- SEASONAL GREENS** (v)
- TRUFFLE PARMESAN FRIES**
- PARMESAN MASH**
- MIXED LEAF SALAD** (v)
- SWEET POTATO FRIES**
- GARLIC & PARMESAN BREAD**

## MAINS

- DUO OF DUCK** (gf) **33**  
Confit Maryland, rendered breast, mustard mash, braised cabbage, orange glaze
- BARRAMUNDI** (gf) **32**  
Pan fried, lemon thyme, grilled asparagus with fennel salad
- SALMON** **32**  
Herb encrusted salmon fillet, served with black rice and sweet corn salad, confit tomato & fried capers
- LAMB CUTLETS** (gf) **35**  
New England lamb, vegetable ratatouille, cannelloni beans and mint jus

*Ask our friendly waitstaff  
about our weekly specials!*

## DESSERTS **15**

- DOUBLE CHOCOLATE TART**  
Dark and white chocolate with mixed berries
- WAFFLES**  
With vanilla ice cream & maple syrup
- BANOFFEE**  
Bananas, cream and toffee with a biscuit base
- PANNA COTTA**  
Infused with passionfruit and vanilla
- HOME MADE GELATO** (gf)  
3 scoops of home made ice cream or sorbet
- AFFOGATO**  
Vanilla ice cream, topped with a shot of espresso & Frangelico