

**TO SHARE**

**GRAZING BOARD**

Imported Italian cured and rustic meats, aged and textured cheeses, organic honeycomb, local olives, house made garlic croutons  
\$28

**TO BEGIN**

**\$15**

**BRUSCHETTA (v)**

Parmesan, cherry tomato, basil, balsamic glaze, grilled sourdough

**ITALIAN FLAT BREAD (v)**

House made Tuscan flat bread, rosemary, garlic, extra virgin olive oil, sun-dried tomato dip

**CALAMARI**

Crispy fried calamari, fresh herbs, house made tartar sauce, fennel, radish salad

**ROCKET SALAD (v) (gf)**

Rocket, shaved parmesan, cherry tomato salad, lemon dressing

**ARANCINI**

Stuffed rice balls, mozzarella and ham, pea, slow cooked arrabiata sauce

**OUR PHILOSOPHY**



Our pizza dough is made daily then rested for 24 hours because good things come to those who wait. The dough is worked into a light, thin base and baked with imported Italian ingredients – the only way it should be.



At Riviera Bar & Grill we are dedicated to the craft of making fresh authentic pasta. Our pasta is handmade and extruded the original Italian way.



We are proud to provide you with two-time winner of the 'world's best steak' Jack's Creek. Locally produced, Jack's Creek at Willow Tree offer the highest quality grain-fed produced beef in the world

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**HOME MADE PASTA**

**PORCINI RISOTTO (v) (gf)**

Fresh mushroom, dried porcini, pea, truffle oil and parmesan arborio rice  
\$20 / \$26

**FETTUCCINI**

Beetroot fettuccini, rendered smoked bacon, garlic, chilli, extra virgin olive oil  
\$20 / \$26

**LASAGNE**

House made lasagne sheets baked with ground wagyu beef, mozzarella, bechamel and tomato sauce  
\$26

**GNOCCHI (v)**

Hand rolled ricotta gnocchi, brown butter and sage sauce, finely grated parmesan  
\$28

**RAVIOLI**

Ask our waitstaff about this weeks freshly made ravioli  
\$22 / \$28

**ANGEL HAIR**

Spaghetti made in very fine strands, prawn, calamari, capers, tomato  
\$26 / \$32

**PIZZA**

**MARGHERITA (v)**

Tomato, mozzarella, oregano, basil, extra virgin olive oil  
\$18

**PIZZA BIANCO**

White base with mozzarella, prosciutto, rosemary, extra virgin olive oil  
\$24

**SPECIALE**

Chef's special Neapolitan pizza of the week  
\$24

**BRESAOLA**

Tomato, mozzarella, bresaola beef, aged parmesan cheese  
\$24

**CALZONE (v)**

Folded pizza stuffed with fetta cheese & baby spinach  
\$24

**BURGERS**

**PULCHINO**

Buttermilk fried chicken breast, mayo, fried egg, cheddar cheese, tomato, brioche bun  
\$18

**MAFIOSO**

280g prime wagyu beef, bacon, parmesan, tomato, lettuce, chilli mayo on a brioche bun  
\$24

With your choice of steak chips | sweet potato fries | salad

**THE GRILL**

**PORK RIBS (gf)**

Half rack of pork short ribs, glazed with secret Riviera BBQ sauce, dukkah with your choice of steak chips | sweet potato fries | salad  
\$35

**JACK'S CREEK 500 DAY GRAIN FED WAGYU RUMP (gf) 6-7 MARBLE SCORE 350G**

Crispy herb roasted garlic potatoes  
\$38

**JACK'S CREEK GRAIN FED ANGUS NEW YORK SIRLOIN 2+ MARBLE SCORE 300G**

Shoestring fries  
\$36

**JACK'S CREEK GRAIN FED ANGUS SCOTCH FILLET (gf) 2+ MARBLE SCORE 300G**

Sautéed broccolini with garlic and lemon  
\$42

**STEAK SAUCES**

herb butter | green peppercorn | red wine jus | creamy mushroom  
\$3

**MAINS**

**MORROCAN LAMB**

Slow cooked New England lamb leg, seasoned rice pilaf, roasted nuts, house made pita bread, yogurt dip  
\$28

**PRAWNS**

Garlic king prawns, anchovy, roasted potatoes, onion, fresh herbs  
\$38

**CHICKEN SUPREME**

Corn fed chicken breast, truffle polenta cake, creamy mushroom and spinach, tomato oil  
\$28

**DUO OF DUCK (gf)**

Orange glazed confit maryland, rendered duck breast, mustard mash, braised cabbage  
\$33

**BARRAMUNDI (gf)**

Lemon thyme pan-fried barramundi, asparagus, tomato, caper sauce  
\$32

**SIDES**

**AUTUMN 2019**

**DUCK FAT POTATOES**

**\$8**

**SEASONAL GREENS**

**TRUFFLE PARMESAN FRIES**

**PARMESAN MASH**

**MIXED LEAF SALAD**

**SWEET POTATO FRIES**

**GARLIC & PARMESAN BREAD**

**TO FINISH**

**\$15**

**TIM TAMWORTH**

Chantilly cream filled tim tam, house made tim tam ice cream, seasonal berries

**PANNA COTTA**

Vanilla bean panna cotta, crunchy honeycomb, seasonal berries

**CARAMELISED PINEAPPLE**

Caramelised glazed pineapple, sponge cake, house made vanilla gelato

**HOUSE MADE CANNOLI**

Ricotta, orange zest filled Italian pastry, pistachio dust, raspberry and mint compote

**WAFFLES**

Classic waffles, house made vanilla gelato, maple syrup

**HOUSE MADE GELATO**

Trio of gelato or sorbet

**ASK OUR FRIENDLY WAITSTAFF ABOUT OUR WEEKLY SPECIALS**

(gf) gluten free (v) vegetarian

One bill per table. 10% Surcharge applies on Sundays and Public Holidays. We thank you for your understanding.