




COCKTAILS		SPIRITS		SPIRITS		WINE	AUTUMN 2019
APEROL SPRITZ	15	APERITIFS & LIQUEURS		RUM		CHAMPAGNE & SPARKLING WINES	
<i>Aperol, prosecco, sparkling water, sliced orange</i>		APEROL	8	CAPTAIN MORGAN ORIGINAL SPICED GOLD	9	NV VEUVE D'ARGENT (FRANCE)	10/48
THE HUGO		KAHLUA	9	BUNDABERG UP	8	RIVAROSE SPARKLING (FRANCE)	52
<i>Prosecco, elderflower cordial, fresh mint, sliced lime</i>		MALIBU	9	BACARDI	8	DE BORTOLI KING VALLEY PROSECCO (VICTORIA)	9/44
ESPRESSO MARTINI		BAILEYS	9	SAILOR JERRY	9	BLEASDALE SPARKLING SHIRAZ (ADELAIDE HILL)	59
<i>Vodka, kahlua, espresso coffee, coffee bean</i>		BUTTERSCOTCH SCHNAPPS	9	WHISKEY - BLENDED & SINGLE MALTS		NV MOET CHANDON (FRANCE)	105
LUXURY GIN MARTINI		FRANGELICO	9	CHIVAS REGAL 12 YR	10	N/V BOLLINGER SPECIAL CUVÉE	120
<i>Bombay sapphire gin, extra dry vermouth, green olive</i>		DISARONNO AMARETTO	9	JOHNNIE WALKER RED LABEL	8	ROSE & MOSCATO	
LONG ISLAND ICE TEA		DOM BENEDICTINE	9	JOHNNIE WALKER 12 YR BLACK LABEL	10	CHAFFEY BROS NOT YOUR GRANDMA'S ROSE (BAROSSA VALLEY)	10/48
<i>Vodka, bacardi, triple sec, tequila, gin, coca-cola, sliced lemon</i>		MIDORI	9	JAMESON IRISH WHISKEY	10	LA VIEILLE FERME COTES DU VENTOUX ROSE (FRANCE)	10/48
NEGRONI		TIA MARIA	9	CANADIAN CLUB	10	DE BORTOLI ROSE (KING VALLEY)	10/48
<i>Dry gin, campari, sweet vermouth, sliced orange</i>		CAMPARI	9	GLENFIDDICH 12 YR	12	DE BORTOLI VIVO WHITE MASCATO (HUNTER VALLEY)	9/44
STRAWBERRY KISS		CINZANO (VERMOUTH)	9	BOURBON & AMERICAN WHISKEY		DE BORTOLI LA BOSSA PINK MOSCATO (HUNTER VALLEY)	9/44
<i>Strawberry liquor, butterscotch schnapps, malibu, cream, rose persian fairy floss, pistachio dust, rose petals</i>		PERNOD	9	JACK DANIELS	9	WHITE WINE	
TOBLERONE		PIMMS	8	JACK DANIELS AMERICAN HONEY	9	CHARDONNAY	
<i>Frangelico, baileys, kahlua, cream, honey, chocolate sauce, toblerone</i>		OUZO	9	MAKERS MARK	10	WIRRA WIRRA ADELAIDE (MCLAREN VALE, SA)	9/44
BEER		JAGERMEISTER	9	JIM BEAN	8	TYRRELL SINGLE VINEYARD BELFORD (HUNTER VALLEY)	18/69
BEER		LIMONCELLO	9	SOUTHERN COMFORT	8	AGRARIAN 'THE FRISKY FARMER' ORGANIC (MCLAREN VALE, SA)	48
PURE BLONDE	8	CHAMBORD	10	WILD TURKEY	10	RIESLING	
CARLTON DRY	8	DRAMBUIE	10	COGNAC & BRANDY		JIM BARRY RIESLING (CLARE VALLEY, SA)	10/50
GREAT NORTHERN	8	COINTREAU	10	HENNESSY X.O	28	PARISH VINEYARD RIESLING (TASMANIA)	59
XXXX GOLD	8	GALLIANO VANILLA	10	COURVOISIER V.S.O.P	15	SAVORY & SAUVIGNON BLANC	
TOOHEYS NEW	8	GALLIANO SAMBUCA	10	NAPOLEON 1875 BRANDY	10	HA HA SAUVIGNON (MARLBOROUGH, NZ)	11/50
TOOHEYS OLD	8	OPAL NERO SAMBUCA	10	PISCO	15	WIRRA WIRRA HIDING CHAMPION (MCLARN VALE, SA)	10/46
JAMES BOAGS PREMIUM	8	GRAND MARNIER	12	FORTIFIED		DEIULIS SEMILLION (HUNTER VALLEY)	52
CROWN LAGER	8	GIN		GALWAY PIPE	10	PITCHFORK SEMILLION (MARGARET RIVER)	10/48
COOPERS PALE ALE	8	BOMBAY SAPPHIRE	10	HANWOOD PORT	10	TYRRELL'S SPECIAL RELEASE VERDELHO (HUNTER VALLEY)	9/44
HAHN LIGHT	7	GORDONS	8	PEDRO XIMENEZ SPANISH SHERRY	10	VARIETALS	
CRAFT & IMPORTED		VODKA		PENFOLDS CLUB PORT	8	CORTE GIARA PINOT NOIR (ALLEGRI, ITALY)	11/50
CORONA (MEXICO)	9	ABSOLUT	10	PENFOLDS GRANDFATHER PORT	18	PRINTHIE MOUTAIN RANGE PINOT GRIS (ORANGE)	50
HEINEKEN (NETHERLANDS)	8	SMIRNOFF RED	8	AFTER DINNER		OPAWA PINOT GRIS (MARLBOROUGH, NZ)	10/48
PERONI (ITALY)	8	GREY GOOSE	10	AFFOGATO	15	RED WINE	
JAMES SQUIRE ONE FIFTY LASHES	9	TEQUILA		<i>Espresso, frangelico, house made vanilla bean gelato</i>		VARIETALS	
GUINNESS DRAUGHT (IRELAND)	11	SIERRA	9	DESSERT WINE		RUNNING WITH BULLS TEMPRANILLO (BOROSSA VALLEY)	11/50
CIDER		JOSE CUERVO SILVER	10	DEIULIS LATE PICKED SEMILLION 500ML (HUNTER VALLEY)	12/55	SANTA CRISTINA SANGIOVESE (TOSCANA, ITALY)	11/50
TILSE'S APPLE TRUCK	9			DE BORTOLI NOBLE ONE (HUNTER VALLEY)	15/60	YALUMBA THE STRAPPER GRENACHE/SHIRAZ (BAROSSA VALLEY)	11/50
NON-ALCOHOLIC				COFFEE		PRIMO ESTATE SHIRAZ SANGIOVESE (MCLAREN VALE)	12/55
WATER & NON-ALCOHOLIC				CAPPUCCINO, FLAT WHITE, LATTE, LONG BLACK, PICCOLO,	4.5	PINOT NOIR	
ANTIPODES NEW ZEALAND STILL/SPARKLING 500ML	7			CHAI LATTE, HOT CHOCOLATE		KOOYONG MASSALE (VICTORIA)	14/52
ANTIPODES NEW ZEALAND STILL/SPARKLING 1000ML	10			EXTRA SHOT, ALMOND MILK, SOY MILK	.50	JOSEF CHROMY PEPIK (TASMANIA)	48
OSSA TASMANIAN SPRING WATER SPARKLING 500ML	5			TEA POT	6.5	MERLOT	
COKE, COKE ZERO, LEMONADE, SOLO, GINGER ALE	4			WHITE TEA, BLACK TEA, GREEN TEA, HERBAL TEA INFUSIONS		SMITH & HOOPER MERLOT (WRATTONBULLY, SA)	12/55
LEMON, LIME & BITTERS	4					THE LANE VINEYARD BLOCK 8 MERLOT (ADELAIDE HILLS)	15/69
ORANGE, PINEAPPLE, APPLE JUICE	4					CABERNET SAUVIGNON	
GINGER BEER	4					RYMILL THE DARK HORSE (COONAWARRA, SA)	11/45
						VASSE FELIX FILIUS (MARGARET RIVER)	14/65
						YALUMBA "THE CIGAR" (COONAWARRA, SA)	59
						ANGUS THE BULL (CENTRAL VICTORIA)	55
						SHIRAZ	
						WIRRA WIRRA ADELAIDE SHIRAZ (MCLAREN VALE, SA)	9/44
						WIRRA WIRRA CATAPULT SHIRAZ (MCLAREN VALE, SA)	12/52
						PHILLIP SHAW "THE IDIOT" (ORANGE)	11/50
						TYRRELL'S LUNATIQ SHIRAZ (HEATHCOTE)	15/65
						AGRARIAN THE CULTIVATOR ORGANIC (MCLAREN VALE)	48

TO SHARE	HOME MADE PASTA	BURGERS	SIDES	AUTUMN 2019
<p>GRAZING BOARD Imported Italian cured and rustic meats, aged and textured cheeses, organic honeycomb, local olives, house made garlic croutons \$28</p>	<p>PORCINI RISOTTO (v) (gf) Fresh mushroom, dried porcini, pea, truffle oil and parmesan arborio rice \$20 / \$26</p> <p>FETTUCCINI Beetroot fettuccini, rendered smoked bacon, garlic, chilli, extra virgin olive oil \$20 / \$26</p>	<p>PULCHINO Buttermilk fried chicken breast, mayo, fried egg, cheddar cheese, tomato, brioche bun \$18</p> <p>MAFIOSO 280g prime wagyu beef, bacon, parmesan, tomato, lettuce, chilli mayo on a brioche bun \$24</p> <p><i>With your choice of steak chips sweet potato fries salad</i></p>	<p>DUCK FAT POTATOES \$8</p> <p>SEASONAL GREENS</p> <p>TRUFFLE PARMESAN FRIES</p> <p>PARMESAN MASH</p> <p>MIXED LEAF SALAD</p> <p>SWEET POTATO FRIES</p> <p>GARLIC & PARMESAN BREAD</p>	
<p>TO BEGIN \$15</p> <p>BRUSCHETTA (v) Parmesan, cherry tomato, basil, balsamic glaze, grilled sourdough</p> <p>ITALIAN FLAT BREAD (v) House made Tuscan flat bread, rosemary, garlic, extra virgin olive oil, sun-dried tomato dip</p> <p>CALAMARI Crispy fried calamari, fresh herbs, house made tartar sauce, fennel, radish salad</p> <p>ROCKET SALAD (v) (gf) Rocket, shaved parmesan, cherry tomato salad, lemon dressing</p> <p>ARANCINI Stuffed rice balls, mozzarella and ham, pea, slow cooked arrabiata sauce</p>	<p>LASAGNE House made lasagne sheets baked with ground wagyu beef, mozzarella, bechamel and tomato sauce \$26</p> <p>GNOCCHI (v) Hand rolled ricotta gnocchi, brown butter and sage sauce, finely grated parmesan \$28</p> <p>RAVIOLI Ask our waitstaff about this weeks freshly made ravioli \$22 / \$28</p> <p>ANGEL HAIR Spaghetti made in very fine strands, prawn, calamari, capers, tomato \$26 / \$32</p>	<p>THE GRILL</p> <p>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</p> <p>JACK'S CREEK 500 DAY GRAIN FED WAGYU RUMP (gf) 6-7 MARBLE SCORE 350G Crispy herb roasted garlic potatoes \$38</p> <p>JACK'S CREEK 150 DAY GRAIN FED ANGUS NEW YORK SIRLOIN 2+ MARBLE SCORE 300G Shoestring fries \$36</p> <p>JACK'S CREEK GRAIN FED ANGUS SCOTCH FILLET (gf) 2+ MARBLE SCORE 300G Sautéed broccolini with garlic and lemon \$42</p> <p>STEAK SAUCES herb butter green peppercorn red wine jus creamy mushroom \$3</p>	<p>TO FINISH \$15</p> <p>TIM TAMWORTH Chantilly cream filled tim tam, house made tim tam ice cream, seasonal berries</p> <p>PANNA COTTA Vanilla bean panna cotta, crunchy honeycomb, seasonal berries</p> <p>CARAMELISED PINEAPPLE Caramelised glazed pineapple, sponge cake, house made vanilla gelato</p> <p>HOUSE MADE CANNOLI Ricotta, orange zest filled Italian pastry, pistachio dust, raspberry and mint compote</p> <p>WAFFLES Classic waffles, house made vanilla gelato, maple syrup</p> <p>HOUSE MADE GELATO Trio of gelato or sorbet</p> <p>AFFOGATO Vanilla ice cream, topped with a shot of espresso & Frangelico</p>	
<p>OUR PHILOSOPHY</p> <p> 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.</p> <p> 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.</p> <p> 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</p> <p>f @rivierabarandgrill ig @rivierabarandgrilltamworth</p>	<p>PIZZA</p> <p>MARGHERITA (v) Tomato, mozzarella, oregano, basil, extra virgin olive oil \$18</p> <p>PIZZA BIANCO White base with mozzarella, prosciutto, rosemary, extra virgin olive oil \$24</p> <p>SPECIALE Chef's special Neapolitan pizza of the week \$24</p> <p>BRESAOLA Tomato, mozzarella, bresaola beef, aged parmesan cheese \$24</p> <p>CALZONE (v) Folded pizza stuffed with fetta cheese & baby spinach \$24</p>	<p>MAIN</p> <p>MORROCAN LAMB Slow cooked New England lamb leg, seasoned rice pilaf, roasted nuts, house made pita bread, yogurt dip \$28</p> <p>PRAWNS Char-grilled Garlic king prawns, anchovy, roasted potatoes, onion, herbs \$38</p> <p>CHICKEN SUPREME Corn fed chicken breast, truffle polenta cake, creamy mushroom and spinach, tomato oil \$28</p> <p>DUO OF DUCK (gf) Orange glazed confit maryland, rendered duck breast, mustard mash, braised cabbage \$33</p> <p>BARRAMUNDI (gf) Lemon thyme pan-fried barramundi, asparagus, tomato, caper sauce \$32</p>	<p>ASK OUR FRIENDLY WAITSTAFF ABOUT OUR WEEKLY SPECIALS</p> <p>(gf) gluten free (v) vegetarian</p> <p>One bill per table. 10% Surcharge applies on Sundays and Public Holidays. We thank you for your understanding.</p>	