

TO SHARE

BRESAOLA (gf)

Thinly sliced imported Italian Wagyu beef bresaola, fresh burrata cheese & pesto

\$24 for 2 ppl / \$38 for 4 ppl

BRUSCHETTA (v)

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

\$15

ITALIAN FLAT BREAD (v)

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

\$15

ARANCINI

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

\$18

MEZZE OF DIPS (v)

Homemade mixed dips & assorted Mediterranean toasted breads.

\$15

OUR PHILOSOPHY



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.



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.



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

f @rivierabarandgrill **@** @rivierabarandgrilltamworth

ENTREE

CALAMARI

Crispy fried calamari, fresh herbs, homemade tartar sauce, lemon wedges with a pear & baby spinach salad

\$17

PORCINI RISOTTO (v) (gf)

Fresh mushroom, dried porcini, pea, truffle oil and parmesan arborio rice

\$20

FETTUCCINI (v)

Homemade roasted beetroot fettuccini topped with rocket pesto, and fresh burrata cheese in tomato oil

\$21

LASAGNE

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

\$22

GNOCCHI (v)

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

\$19

PASTA OF THE DAY

Ask our waitstaff about this week's freshly made pasta!

\$22

ANGEL HAIR

Spaghetti made in very fine strands, prawn, calamari, capers, tomato

\$26

MEDITERRANEAN SEAFOOD SOUP

Zuppa di pesce – made fresh to order on a tomato base with calamari, prawns & barramundi & crostini

\$22

PIZZA

MARGHERITA (v)

Tomato, mozzarella, oregano, basil, extra virgin olive oil

\$18

FUNGHI POLLO

Tomato base with mozzarella, herb marinated chicken breast, mushroom, rosemary & extra virgin olive oil

\$24

BRESAOLA

Tomato, mozzarella, bresaola beef, aged parmesan cheese

\$23

SPECIALE

Chef's special Neapolitan pizza of the week

\$24

MAINS

HOUSEMADE JACK'S CREEK BEEF PIE

Tender wagyu beef chunks, potato, rosemary, peas with a golden pastry

\$28



ARC-EN-CIEL SMOKED TROUT (gf)

Local award-winning whole smoked trout from Nundle Trout farm with roasted dill potatoes & horse radish

\$35

MORROCAN LAMB

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

\$28

BARRAMUNDI (gf)

Baked in parchment paper with confit tomato, zucchini, lemon & thyme

\$33

DUO OF DUCK (gf)

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

\$33

CHICKEN SUPREME

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

\$28

THE GRILL

VEAL

Veal rolled in baby spinach, parmesan and provolone cheese with duck fat potatoes & lemon

\$36

PORK CUTLET (gf)

Chargrilled tender pork cutlet served with mashed potato & brussel sprouts

\$27

BBQ 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)

350G (6-7) MARBLE SCORE
Crispy herb roasted garlic potatoes

\$39

JACK'S CREEK 150 DAY GRAIN FED BLACK ANGUS SIRLOIN

300G (2+) MARBLE SCORE
Shoestring fries & rocket salad

\$36

JACK'S CREEK GRAIN FED ANGUS SCOTCH FILLET (gf)

300G (2+) MARBLE SCORE
Sautéed broccolini with garlic and lemon

\$42

STEAK SAUCES

herb butter | green peppercorn | red wine jus | creamy mushroom

\$3

SIDES

WINTER 2019

DUCK FAT POTATOES

\$8

SEASONAL GREENS

TRUFFLE PARMESAN FRIES

PARMESAN MASH

MIXED LEAF SALAD

SWEET POTATO FRIES

GARLIC & PARMESAN BREAD

DESSERT

\$15

CHOCOLATE TART

Belgium chocolate ganache, rich chocolate shortcrust, served on a chocolate forest floor, topped with pecan & strawberry meringue

PANNA COTTA (gf)

Vanilla bean panna cotta, crunchy honeycomb, seasonal berries

POACHED PEAR (gf)

Wine and cinnamon infused poached pear with homemade vanilla ice cream

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

AFFOGATO

Vanilla ice cream, topped with a shot of espresso & Frangelico

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.