

**TO SHARE**

**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 arrabiata 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

@rivierabarandgrill @rivierabarandgrilltamworth

**ENTREE**

**CALAMARI**

*Crispy fried calamari, fresh herbs, homemade tartar sauce, lemon wedges with a pear & baby spinach salad*  
\$17

**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 with calamari, prawns & barramundi, tomato base & crostini*  
\$22

**PIZZA**

**MARGHERITA (v)**

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

**FUNGI 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

**MOROCCAN 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

**CHICKEN SUPREME**

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

**VEAL**

*Veal rolled in baby spinach, parmesan and provolone cheese with duck fat potatoes and lemon*  
\$36

**THE GRILL**

**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*  
\$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**

**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*

**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.