

TO SHARE

MELON & PROSCIUTTO (gf)

Thinly sliced imported Italian prosciutto, sliced rockmelon with fresh burrata cheese, pesto & pine nuts

\$24

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 three-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

PAPPARDELLE

Slow cooked Jack's Creek wagyu beef ragu, topped with parmesan cheese & basil

\$22

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, tomato sauce

\$26

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

SALMON

Herb encrusted salmon fillet, served with black rice and sweet corn salad, confit tomato & fried capers

\$32

HOUSEMADE JACK'S CREEK BEEF PIE

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

\$28

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

THE GRILL

CHICKEN SHISH TAWOOK

Chargrilled chicken breast marinated in garlic, lemon juice & mixed spices, served with garlic dip, flat bread & Fattoush salad

\$28

ITALIAN BBQ PORK RIBS (gf)

Half rack of pork short ribs, marinated overnight in mildly spiced herbs & peppers, slow cooked for 8 hours with your choice of polenta mash | sweet potato fries | salad

\$35

PORK CUTLET 300G (gf)

Chargrilled tender pork cutlet served with mashed potato & brussel sprouts

\$29

JACK'S CREEK 150 DAY GRAIN FED BLACK ANGUS SIRLOIN 300G (3+) MARBLE SCORE

Shoestring fries

\$40

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

Crispy herb roasted garlic potatoes

\$39

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

SPRING 2019

FATTOUSH SALAD

\$8

SEASONAL GREENS

TRUFFLE PARMESAN FRIES

PARMESAN MASH

SWEET POTATO FRIES

GARLIC & PARMESAN BREAD

ROCKET, PEAR & PARMESAN SALAD

DESSERT

BANOFFEE

\$15

Banoffee pie in a jar, filled with layers of caramel toffee, bananas, cream on a crispy biscuit base & Belgium chocolate top

SICILIAN APPLE CAKE

House baked granny smith apple cake, almond infused ice cream with cinnamon & house made vanilla sauce

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

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.