


TO SHARE	PASTA	MAINS	SIDES	SPRING 2021
<p><b>BRUSCHETTA (v)</b> Grilled sourdough, whipped ricotta, New England honey <b>\$15</b></p> <p><b>EGGPLANT PARMIGIANA (v)</b> Cherry tomato sauce, fresh buffalo mozzarella, served with basil pesto &amp; Parmesan cheese <b>\$17</b></p> <p><b>SYDNEY ROCK OYSTERS</b> Freshly shucked, lemon wedges &amp; a vinaigrette dipping sauce <b>\$30 for 6 / \$48 for 12</b></p> <p><b>GANGSTER CHIPS</b> Thick cut potato fries topped in Jack's Creek wagyu beef &amp; Parmesan cheese <b>\$14</b></p> <p><b>ZUCCHINI FLOWERS</b> Crispy fried and stuffed with Parmesan risotto <b>\$18</b></p> <p><b>ARANCINI</b> Rice balls with mozzarella &amp; ham, slow cooked with arrabiata sauce <b>\$15</b></p> <p><b>CALAMARI</b> Crispy fried calamari, fresh herbs, homemade tartar sauce, lemon wedges in a bed of baby rocket salad <b>\$17</b></p>	<p><b>LAMB RAGU</b> House made Rigatoni pasta in a Tuscan style rich lamb ragu with garlic, rosemary topped with pecorino cheese <b>\$29</b></p> <p><b>RISOTTO (gf)</b> Italian Arborio rice, Parmesan stock, smoked bacon, leeks, served with fresh Burrata cheese &amp; basil <b>\$28</b></p> <p><b>SEAFOOD SCOGLIO</b> Prawns, mussels, calamari, cherry tomatoes, garlic, white wine tossed in house made fettuccine with a hint of chili. <b>\$29</b></p> <p><b>GNOCCHI RAGU</b> Potato gnocchi, slow cooked in Jack's Creek wagyu beef ragu, topped with parmesan cheese &amp; basil <b>\$28</b></p> <p><b>PENNE ALLA VODKA (v)</b> House made penne pasta cooked in a spicy tomato sauce, Vodka, a dash of cream &amp; topped with grated Parmesan cheese <b>\$25</b></p> <p><b>RAVIOLI</b> Ask our waitstaff about this week's freshly made pasta! <b>\$28</b></p> <p><b>GANGSTER PENNE</b> House made penne pasta in a four cheese Jacks Creek bolognese sauce <b>\$27</b></p>	<p><b>BARRAMUNDI</b> Pan fried Barramundi fillet served with a smoked Romesco puree, sweet potato and citrus sauce. <b>\$34</b></p> <p><b>MOROCCAN LAMB</b> Slow cooked New England lamb leg, seasoned rice pilaf, roasted nuts, house made pita bread, yogurt dip <b>\$32</b></p> <p><b>PORK BELLY</b> Slow roasted crispy pork belly, pork reduction sauce, Celeriac purée, spiced poached pear <b>\$34</b></p> <p><b>DUO OF DUCK (gf)</b> Orange glazed confit maryland, rendered duck breast, mustard mash, braised cabbage <b>\$35</b></p> <p><b>HOUSEMADE JACK'S CREEK BEEF PIE</b> Tender wagyu beef chunks, potato, rosemary, peas &amp; a golden pastry <b>\$34</b></p>	<p><b>\$8</b></p> <p><b>OLIVES</b></p> <p><b>TRUFFLE PARMESAN FRIES</b></p> <p><b>SEASONAL GREENS</b></p> <p><b>PARMESAN MASH</b></p> <p><b>SWEET POTATO FRIES</b></p> <p><b>GARLIC &amp; PARMESAN BREAD</b></p> <p><b>ROCKET, PEAR &amp; PARMESAN SALAD</b></p>	<p><b>DESSERT</b> <b>\$15</b></p> <p><b>CHOCOLATE DELIGHT</b> Fine Belgium callebaut chocolate with a soft and silky ganache and espresso mousse, served with caramelized pecan, chocolate soil and raspberries</p> <p><b>NUTELLA PEAR</b> Nutella stuffed saffron poached pear, mascarpone mousse, house made salted caramel ice cream served with blood orange &amp; pistachio sauce</p> <p><b>SMASHED BAKLAVA ICE CREAM</b> The best Lebanese sweets in the country, smashed with house made vanilla &amp; pistachio ice cream</p> <p><b>ETON MESS</b> Meringue, lemon curd, strawberry coulis, fresh cream, Turkish delight &amp; seasonal berries</p> <p><b>PANNA COTTA (gf)</b> Vanilla bean panna cotta, crunchy honeycomb, seasonal berries</p>
<p><b>PIZZA</b></p> <p><b>CAPRESE (v)</b> Heirloom cherry tomatoes, fresh buffalo mozzarella cheese and house made pesto <b>\$25</b></p> <p><b>GANGSTER</b> Jacks Creek wagyu Bolognese, thinly sliced potato, garlic, tomato, parsley &amp; Mozzarella <b>\$25</b></p> <p><b>MEAT LOVERS</b> Tomato, cured beef, bacon, pepperoni &amp; caramelised onion <b>\$25</b></p> <p><b>BIANCO</b> Prosciutto, rocket, mozzarella &amp; parmesan cheese <b>\$24</b></p> <p><b>MARGHERITA (v)</b> Tomato, mozzarella, oregano, basil, extra virgin olive oil <b>\$21</b></p> <p><b>DIAVOLA</b> Spicy pepperoni, tomato mozzarella, olives, mushroom <b>\$24</b></p> <p><b>SEAFOOD</b> Garlic prawns, calamari, tomato, chilli, parsley &amp; mozzarella <b>\$25</b></p>	<p><b>OPEN FOR LUNCH AND DINNER 7 DAYS</b></p> <p><b>ANY PASTA OR PIZZA + DESSERT \$35 TAKE AWAY</b></p> <p>NO SPLIT BILLS – 10% SURCHARGE SUNDAYS AND PUBLIC HOLIDAYS</p>	<p><b>THE GRILL</b></p> <p><b>CHICKEN SHISHTAWOOK</b> Chargrilled chicken breast marinated in garlic, lemon juice &amp; mixed spices, served with garlic dip, flat bread &amp; Fattoush salad <b>\$32</b></p> <p><b>ITALIAN BBQ PORK RIBS (gf)</b> Half rack of pork short ribs, marinated overnight in mildly spiced herbs &amp; peppers, slow cooked for 8 hours with your choice of sweet potato fries   steak fries   salad <b>\$40</b></p> <p><b>JACK'S CREEK 150 DAY GRAIN FED BLACK ANGUS SIRLOIN 300G (3+) MARBLE SCORE</b> Shoestring fries &amp; rocket <b>\$43</b></p> <p><b>JACK'S CREEK 500 DAY GRAIN FED WAGYU RUMP EYE (gf) 300G (4-5) MARBLE SCORE</b> Crispy herb roasted garlic potatoes <b>\$45</b></p> <p><b>MOUNTAIN VIEW PIALLAMORE BLACK ANGUS T-BONE 500G (gf)</b> Crispy herb roasted garlic potatoes &amp; broccolini <b>\$45</b></p> <p><b>STEAK SAUCES</b> herb butter   creamy peppercorn   red wine jus   creamy mushroom <b>\$3</b></p>	<p> At Riviera Bar &amp; Grill we are dedicated to the craft of making fresh authentic pasta. Our pasta is handmade and extruded the original Italian way.</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. Our Pizzas are on the larger size of 13 inch</p> <p> 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</p> <p><b>f</b> rivierabarandgrill <b>@</b> rivierabarandgrilltamworth</p>	