




TO SHARE	PASTA	MAINS	SIDES	AUTUMN 2022
<p>BRUSCHETTA(v) Grilled sourdough, whipped ricotta, New England honey \$15</p> <p>DUCK RILLETTE Slow cooked shredded duck with aromatic herbs served in a jar with grilled sourdough \$19</p> <p>SYDNEY ROCK OYSTERS Freshly shucked, lemon wedges & a vinaigrette dipping sauce \$30 for 6 / \$48 for 12</p> <p>GANGSTER CHIPS Thick cut potato fries topped in Jack's Creek wagyu beef & Parmesan cheese \$17</p> <p>ZUCCHINI FLOWERS Crispy fried and stuffed with Parmesan risotto \$18</p> <p>ARANCINI Rice balls with mozzarella & ham slow cooked with arrabiata sauce \$15</p> <p>CALAMARI Crispy fried calamari, fresh herbs, homemade tartar sauce, lemon wedges in a bed of baby rocket salad \$18</p>	<p>SAFFRON FETTUCCINE House made Fettuccine pasta cooked in a creamy saffron sauce, served with slow cooked Jacks Creek Beef Brisket and rich jus \$30</p> <p>CACIO E PEPE (v) (HOUSE SPECIALITY) House made spaghetti, cracked black pepper, parsley, white truffle oil, grana padano & pecorino cheese \$32</p> <p>RISOTTO (gf) Italian Arborio rice, Parmesan stock, slow cooked Jacks Creek Beef brisket, finished with Italian red wine & herbs \$29</p> <p>SEAFOOD SCOGLIO Prawns, mussels, calamari, cherry tomatoes, garlic, white wine tossed in house made fettuccine with a hint of chilli \$30</p> <p>GNOCCHI RAGU Potato gnocchi, slow cooked in Jack's Creek wagyu beef ragu, topped with parmesan cheese & basil \$29</p> <p>RAVIOLI Ask our waitstaff about this week's freshly made pasta! \$29</p> <p>GANGSTER PENNE House made penne pasta in a four cheese Jacks Creek bolognese sauce \$28</p>	<p>BARRAMUNDI Pan fried Barramundi fillet served with a smoked Romesco puree, sweet potato and citrus sauce. \$35</p> <p>MOROCCAN LAMB Slow cooked New England lamb leg, seasoned rice pilaf, roasted nuts, house made pita bread, yogurt dip \$34</p> <p>PORK BELLY Slow roasted crispy pork belly, pork reduction sauce, Celeriac purée, spiced poached pear \$36</p> <p>DUO OF DUCK (gf) Orange glazed confit maryland, rendered duck breast, mustard mash, braised cabbage \$37</p> <p>HOUSEMADE JACK'S CREEK BEEF PIE Tender wagyu beef chunks, potato, rosemary, peas & a golden pastry \$35</p>	<p>\$10</p> <p>OLIVES</p> <p>TRUFFLE PARMESAN FRIES</p> <p>SEASONAL GREENS</p> <p>PARMESAN MASH</p> <p>SWEET POTATO FRIES</p> <p>GARLIC & PARMESAN BREAD</p> <p>ROCKET, PEAR & PARMESAN SALAD</p>	<p>DESSERT \$16</p> <p>CHOCOLATE DELIGHT Fine Belgium callebaut chocolate with a soft and silky ganache and espresso mousse, served with caramelized pecan, chocolate soil and raspberries</p> <p>CITRUS TART Buttery shortcrust pastry tart filled with a citrus filling, finished with Italian meringue, served with house made mango ice cream</p> <p>SMASHED BAKLAVA ICE CREAM The best Lebanese sweets in the country, smashed with house made vanilla & pistachio ice cream</p> <p>ETON MESS Meringue, lemon curd, strawberry coulis, fresh cream, Turkish delight & seasonal berries</p> <p>PANNA COTTA (gf) Vanilla bean panna cotta, crunchy honeycomb, seasonal berries</p>
<p>PIZZA</p> <p>CAPRESE (v) Heirloom cherry tomatoes, fresh buffalo mozzarella cheese and house made pesto \$25</p> <p>GANGSTER Jacks Creek wagyu Bolognese, thinly sliced potato, garlic, tomato, parsley & Mozzarella \$25</p> <p>MEAT LOVERS Tomato, cured beef, bacon, pepperoni & caramelised onion \$25</p> <p>BIANCO Prosciutto, rocket, mozzarella & parmesan cheese \$24</p> <p>MARGHERITA (v) Tomato, mozzarella, oregano, basil, extra virgin olive oil \$22</p> <p>DIAVOLA Spicy pepperoni, tomato mozzarella, olives, mushroom \$24</p> <p>SEAFOOD Garlic prawns, calamari, tomato, chilli, parsley & mozzarella \$25</p>	<p>OPEN FOR LUNCH AND DINNER 7 DAYS</p> <p>ANY PIZZA + DESSERT \$35 TAKE AWAY</p> <p>NO SPLIT BILLS – 10% SURCHARGE SUNDAYS AND PUBLIC HOLIDAYS</p>	<p>THE GRILL</p> <p>CHICKEN SHISHTAWOOK Chargrilled chicken breast marinated in garlic, lemon juice & mixed spices, served with garlic dip, flat bread & Fattoush salad \$32</p> <p>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 sweet potato fries steak fries salad \$40</p> <p>JACK'S CREEK 150 DAY GRAIN FED BLACK ANGUS SIRLOIN 300G (3+) MARBLE SCORE Shoestring fries & rocket \$45</p> <p>JACK'S CREEK 500 DAY GRAIN FED WAGYU RUMP EYE (gf) 300G (4-5) MARBLE SCORE Crispy herb roasted garlic potatoes \$47</p> <p>MOUNTAIN VIEW PIALLAMORE BLACK ANGUS T-BONE 500G (gf) Crispy herb roasted garlic potatoes & broccolini \$47</p> <p>STEAK SAUCES herb butter creamy peppercorn red wine jus creamy mushroom \$3</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> 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>f rivierabarandgrill @ rivierabarandgrilltamworth</p>	