

# Riviera Bar & Grill

## ENTREES

### OYSTERS

Freshly shucked Sydney Rock Oysters  
Natural with Lime  
OR  
Kilpatrick  
**6 for \$30 / 12 for \$60**

### CRISPY SOFT-SHELL CRAB \$26

Shaved fennel and radish salad, honey mustard dressing  
& lemon

*Wine Recommendation - Try the Soft-shell crab with the...*  
**Jansz Premium Cuvee Sparkling, TAS \$68**  
OR  
**Jim Barry 'The Atherley' Riesling, SA \$10/\$46**

### SAFFRON BUTTER POACHED PRAWNS \$22

Butter & garlic poached prawns, avocado, red chilli  
salsa & croutons

### BRUSCHETTA (V) \$18

Toasted sourdough, vine ripened 'Guyra' tomatoes &  
chiffonade basil

### ZUCCHINI FLOWERS \$18 (V)

Crispy parmesan risotto stuffed zucchini flower, lemon  
wedge

### ANTI PASTI SELECTION \$32

Bruschetta, zucchini flower, marinated artichoke & olives  
& fried calamari



AT RIVIERA BAR & GRILL WE ARE PROUD TO  
BRING TO YOU OUR LOCAL BLACK ANGUS  
BEEF!



MAKING PASTA IS AN ART...AND WE'RE  
GREAT AT ART!  
OUR TALENTED KITCHEN BRIGADE MAKES  
ALL PASTA IN-HOUSE THE ITALIAN WAY.



MUCH LIKE OUR PASTA, OUR PIZZA  
DOUGH IS HOUSEMADE, RESTED &  
ROLLED INTO A LIGHT THIN BASE.  
DELICIOUS!

## MAINS

### SHORT RIBS \$45

Braised beef short ribs, truffle mash  
& baby carrot



*Wine Recommendation - Try the Short ribs with the...*  
**Forest Hill Cabernet Sauvignon, WA \$12/\$52**  
OR  
**Yalumba Paradox Shiraz, SA \$90**

### PAN FRIED BARRAMUNDI \$38

Pan fried Barramundi fillet, asparagus, fennel & radish  
salad, lemon wedge

### PORK BELLY \$38

Crispy pork belly, Paris mash, pickled red cabbage  
compote, baby carrot & red wine jus

### HOUSE MADE BEEF PIE \$38

Marinated in beer, slow cooked beef chunks, mushrooms,  
peas & puff pastry

## SIGNATURE DISHES FROM THE GRILL

### BLACK ANGUS SIRLOIN (350 GRAMS) MARBLE SCORE 3+ - \$50

### BLACK ANGUS T-BONE (500 GRAMS) - \$55

### BLACK ANGUS SCOTCH FILLET - \$60 (300 GRAMS) MARBLE SCORE 2-3

*All dishes from the grill are served with herb  
roasted potatoes & broccolini*

*Wine Recommendations - Any choice from the grill  
with the...*

**Yalumba 'The Cigar' Cabernet Sauvignon, SA \$66**  
OR

**Chaffey Bros Pax Aeterna Grenache, SA \$14/\$66**  
OR

**Yalumba Paradox Shiraz, SA \$90**

### BUTTERFLIED SPATCHCOCK - \$43 (500GRAMS)

*served with herb roasted potatoes & broccolini*

*Wine Recommendation - Try the spatchcock with the...*

**Heggies Cloudline Chardonnay, SA \$10/\$46**  
OR

**Chaffey Bros Pax Aeterna Grenache, SA \$14/\$66**

### SAUCES \$3

Creamy Peppercorn, Creamy Mushroom or Red Wine Jus



293 Marius Street, Tamworth  
10% sunday surcharge

Open 7 days: Mon - Sun 6pm - 9pm  
Takeaway also available!

# Riviera Bar & Grill

## PIZZA

Our pizzas are on our house made pizza dough, hand rolled to a thin 13 inch crispy base!

### FUNGI POLLO \$25

Marinated chicken, sliced mushrooms, mozzarella & tomato

### MEAT LOVERS \$25

Beef bresaola, bacon, ham, chorizo, mozzarella & tomato

### SEAFOOD \$25

Baby octopus, prawns, fish, chilli, parsley, mozzarella & tomato

### MARGHERITA \$22

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

*Wine Recommendations - Any choice of pizza with...  
Chaffey Bros Pax Aeterna Grenache, SA \$66*

## SIDES - \$10

MARINATED OLIVES  
TRUFFLE PARMESAN CHIPS  
SWEET POTATO CHIPS  
CHUNKY CHIPS  
SEASONAL GREENS VEGETABLES  
TRUFFLE MASH  
GARLIC & BUTTER TOASTED SOURDOUGH  
HOUSE SALAD

## THANK YOU FOR DINING WITH US!

Please follow us on social media for exciting upcoming events and seasonal menu changes



RIVIERABARANDGRILL



RIVIERABARANDGRILLTAMWORTH



## PASTA

All our pasta is made in house using fine durum wheat semolina!

### CACIO E PEPE (V) \$30

Spaghetti tossed with black peppercorn & truffle oil finished with pecorino romano



*Wine Recommendations - Try with the...*

*Corte Giara Pinot Grigio, IT*

*\$12/\$50*

*OR*

*Santa Cristina Toscana IT (Sangiovese, Merlot) IT \$12/\$56*

### LASAGNE AL RAGU \$32

Baked with slow-cooked beef ragu, bechamel, mozzarella & parmesan salad

### SEAFOOD SCOGLIO \$32

Fettuccine with prawns, baby octopus, fish (available market fish), cherry tomatoes tossed in a white wine sauce, house made Fettuccine pasta with garlic & chilli

*Wine Recommendations - Try with the...*

*Corte Giara Pinot Grigio, IT*

*\$12/\$50*

### GNOCCHI RAGU \$28

Fluffy potato Gnocchi, slow cooked beef ragu topped with parmesan cheese & sage

### HOUSE SPECIAL RAVIOLI \$28

Ask the team about this weeks freshly made Ravioli!

## DESSERTS - \$18

### CHOCOLATE DELIGHT

Fine Belgium chocolate, frangelico mousse, caramelised pecans, chocolate soil & raspberry

### CITRUS TART

Shortcrust pastry shell filled with lemon curd, Italian meringue & mango sorbet

### TIRAMISU

Mascarpone cream, lady finger in espresso & tia maria, cocoa powder

### SALTED CARAMEL PANNA COTTA

Creamy pannacotta, hazelnut praline & strawberry

### AFFOGATO

Timeless Italian coffee based dessert with locally roasted coffee beans, ice cream and your choice of liquer

### CHEESE BOARD - \$32

Selection of cheeses, dried fruits & nuts.  
Ask our friendly team what the selection of cheeses are today!