\$8

## **GANGSTER CHIPS**

Thick cut potato fries topped cooked in Jacks Creek Wagyu beef and parmesan cheese

# **BRUSCHETTA** (v)

Cherry tomato, basil, balsamic, grilled sourdough

#### **ARANCINI**

Rice balls with Mozzarella and ham, pea, slow cooked with arrabbiata sauce

\$15

## **CALAMARI**

Crispy fried calamari, fresh herbs, homemade tartar sauce, lemon wedges in a bed of mixed salad \$17

# **PIZZA**

# **BIANCO**

Prosciutto, rocket, mozzarella & parmesan cheese \$22

# **PEPPERONI**

Pepperoni, tomato, mozzarella, oregano, basil, extra virgin olive oil

\$21

#### **MEAT LOVERS**

Tomato, cured beef, bacon, pepperoni & caramelised onion \$22

# **SEAFOOD**

Garlic prawns, tomato, chilli, parsley and mozzarella cheese \$22

# **TUSACANO**

Tomato base, bacon, truffle oil & red onion with mozzarella \$22

#### MARGHERITA (V)

Tomato, mozzarella, oregano, basil, extra virgin olive oil \$19

#### **FUNGHI POLLO**

Tomato base with mozzarella, herb marinated chicken breast, mushroom, rosemary extra virgin olive oil \$22

# **CALZONE**

Ground Jacks Creek Wagyu beef, with mozzarella & basil

#### GANGSTER PENNE

Housemade penne pasta in a four cheese Jacks Creek Bolognese sauce

\$22

## PARMESAN & PANCETTA RISOTTO (v) (gf)

Creamy Italian arborio rice, aged parmesan, cooked with pancetta, parmesan crisps & pesto

# **SPAGHETTI & MEAT BALLS**

Made in very fine strands, our Angel Hair Spaghetti is cooked with house made Jacks Creek meat balls, in a tomato sauce

\$22

#### **RAVIOLI**

Ask our waitstaff about this week's freshly made pasta! \$22

#### PESTO FETTUCCINI (v)

Homemade fettuccini tossed in pesto, aged parmesan and pine nuts

\$21

#### **WAGYU BEEF LASAGNE**

House made lasagne sheets baked with ground wagyu beef, mozzarella, bechamel and tomato sauce \$22

#### **GNOCCHI RAGU**

Ricotta Gnocchi, slow cooked in Jack's Creek wagyu beef ragu, topped with parmesan cheese & basil

# OPEN FOR TAKEAWAY & HOME DELIVERY LUNCH & DINNER 7 DAYS

ANY PASTA OR PIZZA & DESSERT FOR \$30

Free home delivery for orders \$50 and over around Tamworth

#### **MUSSELS**

Fresh steamed mussels with a white wine, garlic, chilli & parsley broth, crusty garlic artisan sourdough

#### **PORK BELLY**

Slow roasted crispy pork belly, pork reduction sauce, celery root puree, spiced poached pear

#### **SALMON**

Herb encrusted salmon fillet, served with pesto gnocchi & confit tomato \$32

#### MORROCAN LAMB

Slow cooked New England lamb leg, seasoned rice pilaf, roasted nuts, house made pita bread, yogurt dip

#### **DUO OF DUCK (af)**

Orange glazed confit maryland, rendered duck breast, mustard mash, braised cabbage

\$33

#### **FISH & CHIPS**

Beer battered baby Barramundi, house made tartar sauce, chips & lemon

## HOUSEMADE JACK'S CREEK BEEF PIE

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

# THE GRILL

# CHICKEN SHISH TAWOOK

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

# ITALIAN BBQ PORK RIBS (qf)

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

# 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 EYE (qf) 300G (4-5) MARBLE SCORE

Crispy herb roasted garlic potatoes \$42

# **MOUNTAIN VIEW T-BONE**

**500G** (qf)

Crispy herb roasted garlic potatoes & broccolini

#### **STEAK SAUCES**

herb butter | green peppercorn | red wine jus | creamy mushroom

**OLIVES** 

**FATTOUSH SALAD** 

**SEASONAL GREENS** 

TRUFFLE PARMESAN FRIES

PARMESAN MASH

**SWEET POTATO FRIES** 

**GARLIC & PARMESAN BREAD** 

**ROCKET, PEAR & PARMESAN SALAD** 

# **DESSERT**

\$15

#### **CREPES SUZETTE**

Classic French lemon & sugar crepes served with a brandy orange sauce & vanilla ice cream

## TIM TAM CHOCOLATE MOUSE

House Made Chocolate Tim Tam Mouse

#### BANOFFEE

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

# **CHOCOLATE TART**

Belgium chocolate ganache, rich chocolate shortcrust, served on a chocolate forest floor, topped with pecan & strawberry meringue

# PANNA COTTA (qf)

Vanilla bean panna cotta, crunchy honeycomb, seasonal berries



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. Our Pizzas are on the larger size of 13 inch

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

