

TO SHARE	PASTA	MAINS	SIDES	SPRING 2020
<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 cooked in Jack's Creek wagyu beef & parmesan cheese \$12</p> <p>ZUCCHINI FLOWERS Crispy fried and stuffed with parmesan risotto \$15</p> <p>BRUSCHETTA (v) Cherry tomato, basil, balsamic, grilled sourdough \$14</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 mixed salad \$17</p>	<p>SEAFOOD RISOTTO (gf) Frutti di Mare - fresh black mussels, prawns, white wine & olive oil in a rich tomato sauce \$25</p> <p>SPAGHETTI & MEAT BALLS Made in very fine strands, our angel hair spaghetti is cooked with spicy house made Jack's Creek meat balls, in a spicy tomato sauce \$23</p> <p>RAVIOLI Ask our waitstaff about this week's freshly made pasta! \$22</p> <p>SEAFOOD SCOGLIO Prawns, calamari, mussels, cherry tomato, cooked in hand made tagliolini \$25</p> <p>WAGYU BEEF LASAGNE House made lasagne sheets baked with ground wagyu beef, mozzarella, bechamel and tomato sauce \$23</p> <p>GNOCCHI RAGU Potato gnocchi, slow cooked in Jack's Creek wagyu beef ragu, topped with parmesan cheese & basil \$22</p> <p>GANGSTER PENNE House made penne pasta in a four cheese Jack's Creek bolognese sauce \$22</p>	<p>SALMON (gf) Pan seared Salmon fillet, served on a bed of freshly made pesto zucchini noodles \$32</p> <p>PORK BELLY Slow roasted crispy pork belly, pork reduction sauce, celery root puree, spiced poached pear \$30</p> <p>MORROCAN LAMB Slow cooked New England lamb leg, seasoned rice pilaf, roasted nuts, house made pita bread, yogurt dip \$28</p> <p>DUO OF DUCK (gf) Orange glazed confit maryland, rendered duck breast, mustard mash, braised cabbage \$33</p> <p>FISH & CHIPS Beer battered baby Barramundi, house made tartar sauce, chips & lemon \$25</p> <p>HOUSEMADE JACK'S CREEK BEEF PIE Tender wagyu beef chunks, potato, rosemary, peas & a golden pastry \$28</p>	<p>OLIVES \$8</p> <p>FATTOUSH SALAD</p> <p>SEASONAL GREENS</p> <p>TRUFFLE PARMESAN FRIES</p> <p>PARMESAN MASH</p> <p>SWEET POTATO FRIES</p> <p>GARLIC & PARMESAN BREAD</p> <p>ROCKET, PEAR & PARMESAN SALAD</p>	<p>DESSERT \$15</p> <p>CREPES SUZETTE Classic French crepes served with a brandy orange sauce & vanilla ice cream</p> <p>TIM TAM CHOCOLATE MOUSSE House made chocolate Tim Tam mousse</p> <p>BANOFFEE Banoffee pie in a jar, filled with layers of caramel toffee, bananas, cream on a crispy biscuit base & Belgium chocolate top</p> <p>CHOCOLATE TART Belgium chocolate ganache, rich chocolate shortcrust, served on a chocolate forest floor, meringue & seasonal berries</p> <p>PANNA COTTA (gf) Vanilla bean panna cotta, crunchy honeycomb, seasonal berries</p>
<p>PIZZA</p> <p>SCAMORZA Smoked mozzarella, herbed mushrooms, ham extra virgin olive oil \$23</p> <p>MEAT LOVERS Tomato, cured beef, bacon, pepperoni & caramelised onion \$22</p> <p>ZUCCHINI TRIFOLATI Zucchini, pork & fennel sausage, garlic, tomato, Ricotta, parsley & Mozzarella \$25</p> <p>BIANCO Prosciutto, rocket, mozzarella & parmesan cheese \$23</p> <p>MARGHERITA (v) Tomato, mozzarella, oregano, basil, extra virgin olive oil \$19</p> <p>DIAVOLA Spicy pepperoni, tomato mozzarella, olives, mushroom \$23</p> <p>SEAFOOD Garlic prawns, calamari, tomato, chilli, parsley & mozzarella \$25</p> <p>PEPPERONI Pepperoni, tomato, mozzarella, oregano, basil, extra virgin \$22</p>	<p>OPEN FOR TAKEAWAY & HOME DELIVERY LUNCH & DINNER 7 DAYS</p> <p>ANY PASTA OR PIZZA & DESSERT FOR \$30</p> <p>Free home delivery for orders \$50 & over around Tamworth CBD No Split Bills. 1 bill per table. 10% surcharge on Sunday's & Public holidays.</p>	<p>THE GRILL</p> <p>CHICKEN SHISH TAWOOK Chargrilled chicken breast marinated in garlic, lemon juice & mixed spices, served with garlic dip, flat bread & Fattoush salad \$28</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 <i>sweet potato fries steak fries salad</i> \$40</p> <p>JACK'S CREEK 150 DAY GRAIN FED BLACK ANGUS SIRLOIN 300G (3+) MARBLE SCORE Shoestring fries & rocket \$40</p> <p>JACK'S CREEK 500 DAY GRAIN FED WAGYU RUMP EYE (gf) 300G (4-5) MARBLE SCORE Crispy herb roasted garlic potatoes \$42</p> <p>MOUNTAIN VIEW PIALLAMORE BLACK ANGUS T-BONE 500G (gf) Crispy herb roasted garlic potatoes & broccolini \$45</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>	