





COCKTAILS	BEER	SPIRITS	WINE	WINTER 2021
PASH ME SPRITZ <i>Passionfruit liquor, prosecco, aperol, fresh passionfruit, sugar</i>	BEER	TEQUILA	CHAMPAGNE & SPARKLING WINES	
APEROL SPRITZ <i>Aperol, prosecco, sparkling water, sliced orange</i>	PURE BLONDE 8	SIERRA 9	NV VEUVE D'ARGENT (FRANCE) 10/49	
LIQUID GOLD <i>Vanilla galliano, triple sec, orange juice, lemon juice, egg white, sliced orange</i>	CARLTON DRY 8	1800 - COCONUT 14	DE BORTOLI KING VALLEY PROSECCO (VICTORIA) 10/48	
THE COWBOY <i>Butterscotch schnapps, baileys, served on the rocks</i>	GREAT NORTHERN 8	JOSE CUERVO SILVER 10	RIVA DEI FRATI PROSECCO (ITALY) 13/59	
MAIN SQUEEZE <i>Limoncello, prosecco, lemon squash, sliced lemon</i>	XXXX GOLD 8	RUM	BLEASDALE SPARKLING SHIRAZ (ADELAIDE HILL) 59	
FUSION PINK <i>Gin, apple schnapps, egg white, grenadine, lemon juice, sugar</i>	TOOHEYS NEW 8	CAPTAINMORGAN ORIGINAL SPICED GOLD 9	NV MOET CHANDON (FRANCE) 20/100	
MY MILKSHAKES <i>Frangelico, baileys, kahlua, cream, honey, chocolate sauce, toberone</i>	TOOHEYS OLD 8	BUNDABERG UP 8	POL ROGER BRUT VINTAGE 2012 (RATING 97) (FRANCE) 275	
CANDY YUM YUM <i>Strawberry liquor, butterscotch schnapps, malibu, cream, rose persian fairy floss, pistachio dust, rose petals</i>	JAMES BOAGS PREMIUM 8	BACARDI 8	ROSE & MOSCATO	
VIOLETTA <i>Gin, maraschino liqueur, parfit amour, lemon juice, sliced lemon</i>	CROWN LAGER 8	SAILOR JERRY 8	CHAFFEY BROS NOT YOUR GRANDMA'S ROSE (BAROSSA VALLEY) 10/48	
EXPRESSO YOURSELF <i>Vodka, kahlua, espresso coffee, coffee bean</i>	COOPERS PALE ALE 8	WHISKEY - BLENDED & SINGLE MALTS	LA VIEILLE FERME COTES DU VENTOUX ROSE (FRANCE) 10/48	
PIMM'S No.1 CUP <i>Pimms, Lemonade and Garnishes</i>	HAHN LIGHT 8	CHIVAS REGAL 12 YR 12	DE BORTOLI ROSE (KING VALLEY) 10/48	
RUSTY ITALIAN <i>Scotch Whiskey, drambuie, limoncello, mint leaves</i>	CRAFT & IMPORTED	JOHNNIE WALKER RED LABEL 8	BORTOLI VIVO WHITE MOSCATO (HUNTER VALLEY) 10/44	
	CORONA (MEXICO) 9	JOHNNIE WALKER 12 YR BLACK LABEL 11	DE BORTOLI LA BOSSA PINK MOSCATO (HUNTER VALLEY) 10/44	
	HEINEKEN (NETHERLANDS) 8	JAMESON IRISH WHISKEY 10	WHITE WINE	
	PERONI (ITALY) 8	CANADIAN CLUB 10	CHARDONNAY	
	JAMES SQUIRE ONE FIFTY LASHES 9	GLENFIDDICH 12 YR 13	WIRRA WIRRA ADELAIDE (MCLAREN VALE, SA) 10/44	
	GUINNESS DRAUGHT (IRELAND) 11	DIMPLE 12 YR 12	TYRRELL SINGLE VINEYARD BELFORD (HUNTER VALLEY) 18/69	
	CIDER	THE WHISTLER IRISH HONEY 12	THE LANE (ADELAIDE HILLS) 15/65	
	MONTEITH'S APPLE CIDER 9	BOURBON & AMERICAN WHISKEY	RIESLING	
	SCAPE GOAT PEAR CIDER 9	JACK DANIELS 9	JIM BARRY RIESLING (CLARE VALLEY, SA) 12/50	
	SPIRITS	JACK DANIELS AMERICANHONEYMARKERS MARK 10	PARISH VINEYARD RIESLING (TASMANIA) 59	
	APERITIFS & LIQUEURS	JIM BEAN 11	SAVORY & SAUVIGNON BLANC	
	APEROL 8	SOUTHERN COMFORT 8	HA HA SAUVIGNON (MARLBOROUGH, NZ) 11/50	
	KAHLUA 9	WILD TURKEY 10	WIRRA WIRRA HIDING CHAMPION (MCLAREN VALE, SA) 11/50	
	MALIBU 9	COGNAC & BRANDY	WILDFLOWER (WESTERN AUSTRALIA) 11/50	
	BAILEYS 9	HENNESSY X.O 28	TYRRELL'S HUNTER VALLEY SEMILLON 12/52	
	BAILEYS RED VELVET 9	COURVOISIER V.S.O.P 15	PITCHFORK SEMILLION/SAUVIGNON (MARGARET RIVER) 10/48	
	BUTTERSCOTCH SCHNAPPS 9	NAPOLEON 1875 BRANDY 10	TYRRELL'S SPECIAL RELEASE VERDELHO (HUNTER VALLEY) 11/50	
	FRANGELICO 9	PISCO 14	VARIETALS	
	DISARONNO AMARETTO 9	FORTIFIED	CORTE GIARA PINOT GRIGIO (ALLEGRI, ITALY) 11/50	
	DOM BENEDICTINE MIDORI 9	PEDRO XIMENEZ SPANISH SHERRY 9	OPAWA PINOT GRIS (MARLBOROUGH, NZ) 12/52	
	TIA MARIA 9	PENFOLDS CLUB PORT 8	RED WINE	
	CAMPARI 9	DE BORTOLI FINE TAWNY 8 YRS PENFOLDS 10	VARIETALS	
	CINZANO (VERMOUTH) 9	GRANDFATHER 20 YRS PORT 18	RUNNING WITH BULLS TEMPRANILLO (BOROSSA VALLEY) 11/50	
	PERNOD 9	DE BORTOLI RUTHERGLEN MUSCAT 10	SANTA CRISTINA SANGIOVESE (TOSCANA, ITALY) 11/50	
	HEERING 200 CHERRY 9		PRIMO ESTATE SHIRAZ SANGIOVESE (MCLAREN VALE) 12/55	
	OUZO 9		CAPE MENTELLE TRINDERS CAB/MERLOT (MARGARET RIVER) 69	
	JAGERMEISTER 9		PINOT NOIR	
	LIMONCELLO 9		ARA SINGLE ESTATE (MARLBOROUGH NZ) 11/50	
	CHAMBORD 10		KOOYONG MASSALE (VICTORIA) 15/69	
	DRAMBUIE 10		JOSEF CHROMY PEPIK (TASMANIA) 60	
	COINTREAU 10		MERLOT	
	GALLIANO VANILLA 10		SMITH & HOOPER MERLOT (WRATTONBULLY, SA) 12/52	
	GALLIANO SAMBUCA 10		PHILLIP SHAW "THE CONDUCTOR" 11/50	
	GRAND MARNIER 12		CABERNET SAUVIGNON	
	GIN		RYMILL THE DARK HORSE (COONAWARRA, SA) 11/48	
	BOMBAY SAPPHIRE 11		VASSE FELIX FILIUS (MARGARET RIVER) 14/64	
	GORDONS 8		YALUMBA "THE CIGAR" (COONAWARRA, SA) 69	
	GORDONS PREMIUM PINK 10		BREMERTON COULTHARD (LANGHORNE CREEK, SA) 14/59	
	GORDONS PREMIUM PINK 15		SHIRAZ	
	INK GIN 12		WIRRA WIRRA ADELAIDE SHIRAZ (MCLAREN VALE, SA) 10/44	
	GIN LANE 1751 RHUBARB 15		WIRRA WIRRA CATAPULT SHIRAZ (MCLAREN VALE, SA) 12/52	
	BROOKIES BYRON BAY 11		PHILLIP SHAW "THE IDIOT" 11/50	
	TANQUERAY 12		TYRRELL'S LUNATIQU SHIRAZ (HEATHCOTE) 15/65	
	VODKA		YALUMBA BAROSSA SHIRAZ 10/48	
	ABSOLUT 8			
	SMIRNOFF RED 12			
	GREY GOOSE 12			
NON-ALCOHOLIC		AFTER DINNER		
WATER & NON-ALCOHOLIC		AFFOGATO		
ANTIPODES NEW ZEALAND STILL/SPARKLING 500ML 7		<i>Espresso, frangelico, house made vanilla bean gelato</i> 15		
ANTIPODES NEW ZEALAND STILL/SPARKLING 1000ML 12		DESSERT WINE		
COKE, COKE ZERO, LEMONADE, SOLO, GINGER ALE 4		DEIULIS LATE PICKED SEMILLION 500ML (HUNTER VALLEY) 12/55		
LEMON, LIME & BITTERS 5		DE BORTOLI NOBLE ONE (HUNTER VALLEY) 15/60		
ORANGE, PINEAPPLE, APPLE JUICE 4		COFFEE		
GINGER BEER 4		CAPPUCCINO, FLAT WHITE, LATTE, LONG BLACK, PICCOLO, CHAI LATTE, HOT CHOCOLATE 5.0		
CERTIFIED ORGANIC WINE		EXTRA SHOT, ALMOND MILK, SOY MILK .50		
GEMTREE UNCUT SHIRAZ MCLAREN VALE 12/53		TEA POT 6.5		
GEMTREE LUNA DE FRESA GRENACHE TEMPRANILLO 12/53				

TO SHARE	PASTA	MAINS	SIDES	WINTER 2021
<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 \$14</p> <p>ZUCCHINI FLOWERS Crispy fried and stuffed with parmesan risotto \$18</p> <p>BRUSCHETTA (v) Cherry tomato, basil, balsamic, grilled sourdough \$14</p> <p>ARANCINI Rice balls with mozzarella & ham, slow cooked with arrabbiata sauce \$15</p> <p>CALAMARI Crispy fried calamari, fresh herbs, homemade tartar sauce, lemon wedges in a bed of baby rocket salad \$17</p>	<p>PENNE ALLA VODKA (v) House made penne pasta cooked in a spicy tomato sauce, vodka, a dash of cream & topped with grated Parmesan cheese \$25</p> <p>DUCK RAGU House made Rigatoni pasta in a slow braised duck tomato ragu sauce, topped with grated pecorino cheese \$29</p> <p>SEAFOOD RISOTTO (gf) Prawns, calamari, mussels, white wine & olive oil in a rich tomato sauce \$28</p> <p>RAVIOLI Ask our waitstaff about this week's freshly made pasta! \$28</p> <p>PRAWN SPAGHETTI Prawns, cherry tomatoes, garlic, white wine tossed in house made spaghetti with a hint of chilli. \$29</p> <p>GNOCCHI RAGU Potato gnocchi, slow cooked in Jack's Creek wagyu beef ragu, topped with parmesan cheese & basil \$28</p> <p>GANGSTER PENNE House Jack's Creek Bolognese sauce:heese \$27</p>	<p>MOROCCAN LAMB Slow cooked New England lamb leg, seasoned rice pilaf, roasted nuts, house made pita bread, yogurt dip \$32</p> <p>SNAPPER Pan fried Snapper fillet, crushed potato, buttered asparagus, fragrant herb & orange butter. \$34</p> <p>MUSSELS SPANIOLA (gf) Steamed mussels in tomato, white wine & garlic broth, hint of chilli finished with 12y/o Spanish Pedro Ximenez Sherry served with artisan grilled sourdough \$34</p> <p>PORK BELLY Slow roasted crispy pork belly, pork reduction sauce, Celeriac purée, spiced poached pear \$34</p> <p>DUO OF DUCK (gf) Orange glazed confit maryland, rendered duck breast, mustard mash, braised cabbage \$35</p> <p>HOUSEMADE JACK'S CREEK BEEF PIE Tender wagyu beef chunks, potato, rosemary, peas & a golden pastry \$34</p>	<p>OLIVES \$8</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 \$10</p> <p>ROASTED PUMPKIN PERSIAN FETA & PUMPKIN SEEDS</p>	<p>DESSERT \$15</p> <p>SMASHED BAKLAVA ICE CREAM The best Lebanese sweets in the country, smashed with house made vanilla & pistachio ice cream</p> <p>MOLTEN CHOCOLATE LAVA CAKE Warm chocolate Lava centre with house made vanilla ice cream</p> <p>NUTELLA PIZZA Pizza smothered in nuttella with sliced strawberries</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>GANGSTER Jacks Creek wagyu Bolognese, thinly sliced potato, garlic, tomato, parsley & Mozzarella \$25</p> <p>SCAMORZA Smoked mozzarella, herbed mushrooms, ham extra virgin olive oil \$24</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 \$21</p> <p>DIAVOLA Spicy pepperoni, tomato mozzarella, olives, mushroom \$24</p> <p>SEAFOOD Garlic prawns, calamari, tomato, chilli, parsley & mozzarella \$25</p> <p>THE BOSS Pepperoni, tomato, mozzarella, oregano, basil, extra virgin \$24</p>	<p align="center">OPEN FOR TAKEAWAY LUNCH AND DINNER 7 DAYS</p> <p align="center">NO SPLIT BILLS – 10% SURCHARGE SUNDAYS AND PUBLIC HOLIDAYS</p>	<p>THE GRILL</p> <p>BUTTERFLIED CHICKEN Spatchcock chargrilled and marinated with paprika & garlic, served with truffle mash and roasted Brussels sprouts \$39</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 \$43</p> <p>JACK'S CREEK 500 DAY GRAIN FED WAGYU RUMP EYE (gf) 300G (4-5) MARBLE SCORE Crispy herb roasted garlic potatoes \$45</p> <p>MOUNTAIN VIEW PIALLAMORE BLACK ANGUS T-BONE PIZZAILA 500G (gf) Splashed in red house made tomato sauce, with dunking bread \$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> rivierabarandgrill  @rivierabarandgrilltamworth</p>	