

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>OPEN FOR LUNCH & DINNER 7 DAYS</p> <p>ANY PASTA OR PIZZA + DESSERT FOR \$35 TAKEAWAY</p> <p>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 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> rivierabarandgrill  @rivierabarandgrilltamworth</p>	