



## APERITIVO

PINK NEGRONI – Italicus – Four Pillars Bloody Shiraz Gin & Lillet Aperitif	22
SAN DANIELE PROSCIUTTO – 80g	16
MORTADELLA – 80g	12
WHIPPED TARAMA – Mullet Roe & Bottarga – Flat Bread	16
WOODFIRED FOCACCIA	6

## ENTRÉE

BURRAWONG CHICKEN LIVER PÂTÉ – Verjuice – Cornichons – Pear	26
VANNELLA STRACIATELLA – White Nectarine – Apple Balsamic – Hazelnut	26
WA OCTOPUS – Saffron Confit Kipfler Potato – Dalia Pimentón	28
OCEAN TROUT CRUDO – Pink Peppercorn & Grapefruit – Rosé Vinaigrette	28

## PASTA & PIZZA

RAVIOLI ALLA CAPRESE – Mascarpone – Ricotta & Meyer Lemon Butter	28
BLUE SWIMMER CRAB TAGLIATELLE – Heirloom Cherry Tomato – Garlic & Chilli	36
<b>+\$3 GLUTEN FREE LINGUINE OPTION AVAILABLE</b>	
MARGHERITA – San Marzano Pomodoro – Mozzarella & Basil	23
CRAZY FORMAGGIO – Taleggio – Gorgonzola Dolce – Mozzarella – Goat’s Curd & Espelette	28
PEPPERONI – San Marzano Pomodoro – Mozzarella & LP’s Pepperoni	29
ADD ON: San Daniele Prosciutto or Mortadella	7
Tin of Ortiz Anchovy	19
<b>+\$4.5 GLUTEN FREE OPTION AVAILABLE</b>	

## MAIN

PARMIGIANA – Eggplant – San Marzano – Buffalo Mozzarella	29
SWORDFISH NIÇOISE – Gem Lettuce – Kipfler Potato – Green Beans – Quail eggs	39
SPATCHCOCK ALLA DIAVOLA – N’duja & Burnt Butter Cavolo Nero	42
WHITE ROCKS VEAL “SALTIMBOCCA” – Milk Fed Veal Tenderloin – San Daniele Prosciutto & Sage	44
STEAK FRITES – Riverina Grass Fed Angus Beef Eye Fillet – 220g	
Choose – Béarnaise or Café de Paris Butter or Chimichurri – French Fries	59

## SIDES

POMME FRITES	12
DARLING MILLS’ SALADE – Sherry Vinaigrette	14
WOOD FIRE BROCCOLINI – Pine nuts & Currants	14
POMME PURÉE	12

RIVIERA WIFI PASSWORD: TheRiv123

La Riviera Restaurant requests patrons w food allergies or other dietary requirements to please inform their waiter  
We will endeavor to accommodate your dietary needs; however, we cannot be held responsible for traces of Allergen.

Parties of 5 or more attract a 10% service fee – All card transactions attract a surcharge of 1.6%

Week-end & Public holiday service charge 10%



CAFFE: SINGLE O ROASTERS – Collider Beans – Roasted for La Riviera Dining 5

## DESSERTS

RIVIERA TIRAMISU – Mascarpone & Single O Coffee	17
CREMA CATALANA – Callebaut Chocolate Chip – Chiacchiere	17
RIVIERA MILLEFOGLIE – Figs & Mascarpone	15
SOFT SERVE ITALIAN GELATO	14
AFFOGATO AL CAFFÈ – Our Gelato & a shot of 'Single O' Espresso	16
AFFOGATO "DROWNED" – Toschi Nocello or Frangelico or Amaretto di Saronno	24
CHEESE PLATE – European Cheese served with Muscatels, Pickled Fig & Quince	18

## DESSERT WINE

MUSCAT BEAUMES DE VENISE – La Pigeade – 201 – Rhône Valley, France	18
RIVIERA ESPRESSO MARTINI	22
THE ITALIAN CLASSIC – Amaro Montenegro on Ice	10
MANDARINCELLO – Chilled	10

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