



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

SKULL ISLAND PRAWNS – Wood oven Roasted – Sicilian XO Butter	28
Add an extra prawn 14	
CHICKEN LIVER PÂTÉ – Verjuice – Cornichons – Pear	26
VANNELLA STRACIATELLA – Persimmon – Basil & Pistachio – Apple Balsamic	26
WA OCTOPUS – Saffron Confit Kipfler Potato – Dalia Pimentón	28
DUO DI CRUDO – Hiramasa Kingfish & Ocean Trout – Ponzu & Grapefruit	28

PASTA & PIZZA

RAVIOLI – Butternut Pumpkin – Ricotta & Mascarpone – Meyer Lemon Butter – Amaretti	28
BLUE SWIMMER CRAB TAGLIATELLE – Heirloom Cherry Tomato – Garlic & Chilli	36
+\$3 GLUTEN FREE LINGUINE OPTION AVAILABLE	
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	8
Tin of Ortiz Anchovy	19
+\$4.5 GLUTEN FREE OPTION AVAILABLE	

MAIN

PARMIGIANA – Eggplant – San Marzano – Buffalo Mozzarella	29
THE RIV’S CHEESEBURGER – Aged Wagyu – Gruyère – Onion Confit – French Fries	30
MARKET FISH FILLET – Fennel Soubise – Lemon & Caper Butter	44
AYLESBURY DUCK CONFIT CASSOULET– Cannellini Beans – Toulouse Sausage	46
VEAL “SALTIMBOCCA” – Northern River NSW 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
CHOCOLATE ENTREMET – Beaujolais Chocolate Mousse – Mandarin Chantilly	17
RIVIERA MILLEFOGLIE – Oven Roasted Quince & Mascarpone	17
SOFT SERVE ITALIAN GELATO – Extra Virgin Olive Oil – Sea Salt	14
AFFOGATO AL CAFFÉ – 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 Pickled Fig & Quince	18

DESSERT WINE

SAUTERNES – Les Ramparts de Bastor Lamontage – Bordeaux	18
RIVIERA ESPRESSO MARTINI - Kahlua - Vodka & shot of 'Single O' Espresso	22
TIRAMISU MARTINI – Baileys Tiramisu – Vodka & shot of 'Single O' Espresso	23
THE ITALIAN CLASSIC – AMARO MONTENEGRO ON ICE	10
LIMONCELLO – Chilled	10

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ADDITIONS TO THE MENU



SYDNEY ROCK OYSTERS

Vermouth Jelly or Natural – Half doz \$33 / 1 Doz \$66



LOBSTER FRITES

Wood Oven Roasted – Beurre Persillé – French Fries MP

LOBSTER TAGLIATELLE

Heirloom Cherry Tomato – Chili & Garlic MP

Add

3g MANJIMUP BLACK TRUFFLE (WA) on any dish \$21

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