



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	27
Add an extra prawn 9	
CHICKEN LIVER PÂTÉ – Verjuice – Cornichons – Pear	26
TUNA TARTARE – Straciatella & Bottarga	28
HERVEY BAY SCALLOPS – Granny smith & Apple cider vinegar – Flying Fish Roe	24
Add an extra scallop 5	

PASTA & PIZZA

RAVIOLI – Butternut Pumpkin – Ricotta & Mascarpone – Meyer Lemon Butter – Amaretti	28
SPANNER 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
JOHN DORY FILLET – Confit Leek & Persillade	44
SPATCHCOCK ALLA PICCATA– Lemon – Lilliput Capers – Chilli & Garlic Cavolo Nero	42
WHOLE FISH. – Lemon & Olive Oil	44
VEAL “SALTIMBOCCA” – Northern River NSW Milk Fed Veal Tenderloin	
San Daniele Prosciutto & Sage	44
STEAK FRITES – Riverine Grain Fed Angus Beef Eye Fillet – 220g	
Choose – Béarnaise or Café de Paris Butter or Chimichurri – French Fries	56

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 MOUSSE – Callebaut Chocolate – Dulce di Leche & Raspberry	17
RIVIERA MILLEFOGLIE – Oven Roasted Quince & Mascarpone	17
SOFT SERVE ITALIAN GELATO – Extra Virgin Olive Oil – Sea Salt	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 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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