



SUMMER 2025

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 ADD AN EXTRA PRAWN +\$9	27
CHICKEN LIVER PÂTÉ – Verjuice – Cornichons – White Peach	26
CAMPARI CURED ORA KING SALMON – Whipped Ricotta – Capers	28
HERVEY BAY SCALLOPS – Cauliflower Cream – Flying Fish Roe ADD AN EXTRA SCALLOP +\$5	25

PASTA & PIZZA

RAVIOLI – Butternut Pumpkin – Mascarpone – Lemon Butter – Amaretti & Sage	28
SPANNER CRAB SPAGHETTINI – Heirloom Cherry Tomato – Garlic & Chilli +\$3 GLUTEN FREE LINGUINE OPTION AVAILABLE	36
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 +\$4.5 GLUTEN FREE OPTION AVAILABLE	19

MAIN

PARMIGIANA – Eggplant – San Marzano – Buffalo Mozzarella	29
THE RIV’S CHEESEBURGER – Aged Wagyu – Gruyère – Onion Confit – French Fries	30
OCEAN TROUT NIÇOISE – Saffron Potatoes – Green Beans – Quail Egg & Kalamata Olives	39
PORK CUTLET ALLA MILANESE – Cider Brined – Crumbed – Peach Salsa Piccante – Sage	42
WHOLE FLOUNDER – NZ – 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
RIVIERA CHOCOLATE CAKE – Callebaut Chocolate	17
RIVIERA MILLEFOGLIE – Red Wine Pear & 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 – 18 months Comté & Bûche d’Affinois – Condiments & Crackers	24

DESSERT WINE

CHÂTEAU JEAN-FONTHENILLE – Loupiac, FR	20
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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TODAY'S ADDITIONS TO THE MENU

APERITIVO: ST-GERMAIN FLOWER DROP \$22
St-Germain – Grey Goose – Lemon



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

LA CAPRESE
Stracciatella – Heirloom Cherry Tomato – Basil & Hazelnut \$26



LOBSTER FRITES
Wood Oven Roasted – Beurre Persillé – French Fries MP

LOBSTER SPAGHETTINI
Heirloom Cherry Tomato – Chili & Garlic MP

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