



## VALENTINE'S DAY \$125

### APERITIVO

A GLASS OF BOLLINGER ROSÉ

CAPRESE TARTELETTE – Heirloom Cherry Tomato – Goat's Curd

### ENTRÉE

CHICKEN LIVER PÂTÉ – Verjuice – Cornichons – White Peach

CAMPARI CURED SALMON – Whipped Ricotta – Lillyput Capers

HERVEY BAY SCALLOPS – Pea & Mint – Flying Fish Roe

RAVIOLI – Butternut Pumpkin – Mascarpone – Lemon Butter – Sage & Amaretti

### MAIN

SPANNER CRAB SPAGHETTINI – Heirloom Cherry Tomato – Garlic & Chilli

PARMIGIANA – Eggplant – San Marzano – Buffalo Mozzarella

PAN ROASTED JOHN DORY FILLET – Caviar & Champagne Beurre Blanc – Green Asparagus

STEAK FRITES – Riverine Grain Fed Angus Beef Eye Fillet – 220g

Choose – Café de Paris Butter or Chimichurri – French Fries

### SIDES

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

### DESSERTS

RIVIERA TIRAMISU – Mascarpone & Single O Coffee

RIVIERA MILLEFOGLIE – Figs & Mascarpone

FLOURLESS CHOCOLATE CAKE – Callebaut Chocolate – Mascarpone

AFFOGATO AL CAFFÉ – Our Gelato & a shot of 'Single O' Espresso

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%