



APERITIVO

STRAWBERRY & BASIL GIN SOUR – Campari – Four Pillars Gin & Strawberry and Basil	23
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 jelly – Peach -Cornichon	26
BUFALA MOZZARELLA – San Daniele Prosciutto – Geno Figs & Apple Balsamic	28
CRUDO OF ORA KING SALMON (NZ) – Campari Cured – Whipped Ricotta – Capers	28
KINKA WOOKA MUSSELS – Café de Paris – Focaccia	29

PASTA

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

PIZZA

MARGHERITA – San Marzano Pomodoro – Mozzarella & Basil	23
PORCINI – Mozzarella – Taleggio – Potato	29
PEPPERONI – San Marzano Pomodoro – Mozzarella & LP's Pepperoni	29
CAPRICCIOSA San Marzano Pomodoro – Green Sicilian Olives – Artichoke – Honey Glazed Ham – Mozzarella	28
ADD ON: San Daniele Prosciutto or Mortadella Bufala Mozzarella	12
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
MOOLOOLABA SWORDFISH NIÇOISE – Saffron Potatoes – Quail Egg & Kalamata Olives	39
SPATCHCOCK ALLA CACCIATORA – Mushroom – Gordal Olives	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
CHOCOLATE CAKE – Callebaut Chocolate	17
MILLEFOGLIE – Genoa Figs – Orange & Star Anis – 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 – Gorgonzola Dolce & 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

SYDNEY ROCK OYSTERS

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



JOHN DORY FILLET NZ

Caviar & Champagne Beurre Blanc – Green Asparagus \$44



LOBSTER FRITES

Wood Oven Roasted – Beurre Persillé – French Fries MP