



Welcome to Riviera – our much-anticipated sister Restaurant of Bambini Trust & Wine Room
The heart of La Riviera is a shared passion of the Italian & French dishes of the Riviera

OPEN BREAKFAST LUNCH & DINNER

SUMMER 2025

SINGLE O COFFEE ROASTERS – Roasted for la Riviera 5

THOMPSON & LARSEN – Single Estate Grown Loose-leaf Teas 6

English Breakfast – Earl Grey – Lemongrass & Ginger – Chamomile – Peppermint – Green Tea

FRESHLY SQUEEZED ORANGE JUICE – 9

BLOODY MARY – Belvedere Vodka 22 Virgin Mary 14

PROSECCO SALATIN BRUT D.O.C – Treviso Italy 17

MIMOSA – Orange Juice & Prosecco 21

BELLINI – White Peach & Prosecco 21

BOLLINGER CHAMPAGNE BRUT FRANCE – Gls 37 Bottle 240

SOURDOUGH OR GLUTEN FREE OR FOCACCIA OR TURKISH BREAD 9

Vegemite – Peach & Rosemary Jam – Orange Marmalade – Triple Berry Jam – Peanut Butter

RIVIERA WOODFIRE ROASTED GRANOLA 15

Natural Greek Yogurt – Seasonal Fruit

EGGS BENEDICT A LA RIVIERA 22

San Daniele Prosciutto Or Smoked Salmon Poached Eggs & Hollandaise – Turkish Bread

THE BAMBINI SPANNER CRAB OMELETTE 28

Corn & Shallot – Sourdough

OUR FAMOUS FRITTATINA 24

San Daniele Prosciutto & Goat's Curd – Focaccia

FREE RANGE EGGS – 2 eggs – Poached or Scrambled w/ Toast 16

SHAKSHUKA EGGS 23

Baked Eggs – Cayenne Pepper – Greek Yogurt – Sourdough

BREAKFAST PIZZETTA 19

Fior di Latte – Maple Syrup Double glazed Bacon – Cherry Tomato & Egg

EXTRAS ADD ON THE PLATE

Maple Syrup Double Glazed Bacon 6

½ Avocado, Roasted Vine Tomato, Mushroom 5

San Daniele Prosciutto 7

Smoked Salmon 9

Goat's Curd Cheese 4

1 Free Range Egg 4

WIFI Pass: TheRiv123

La Riviera Restaurant requests patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering.

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 – Credit cards attract a surcharge of 1.6% - Public holiday surcharge 10%