SPRING 2026

CELEBRATING THE FLAVOURS OF THE ITALIAN AND FRENCH RIVIERA

BREAKFAST – LUNCH – APERITIVO – DINNER

TO START

RIV LIMONCELLO MARTINI 24
Limoncello – Malfy Gin Limone & Lemon

GREEK STYLE WHIPPED TARAMA & PITA 17
Mullet Roe & Bottarga – Warm Pita Bread

SAN DANIELE PROSCIUTTO – 80G 17

LP'S MORTADELLA – 80G 12

WOODFIRED FOCACCIA 6
Extra Virgin Olive Oil – Cherry Balsamic

ENTRÉE

CRUDO OF BLUE FIN TUNA 29
Yellow Mustard – Finger Lime – Pink Grapefruit

BURRAWONG CHICKEN PARFAIT 27
Port – Cornichons – Brioche

BUFFALO MOZZARELLA VANELLA 29
Heirloom Tomato – Basil Pesto – Tomato Consommé

WA FREMANTLE OCTOPUS 30
Saffron Potato – Pimentón – Dill

SPANNER CRAB COCKTAIL 35
Cucumber – Espelette Pepper – Crostini

MAIN

PAN ROASTED MARKET FISH FILLET ..... MP
Jerusalem Artichoke – Capsicum Oil – Salsa Smeralda

LA RIVIERA CHEESEBURGER 33
Wagyu Beef – Gruyère – Onion Confit – French Fries

VEAL SALTIMBOCCA 46
Northern River NSW Milk Fed Veal
San Daniele Prosciutto – Sage

SPATCHCOCK AL MATTONE 47
Charred Corn – Nduja Butter

WHOLE MARKET FISH 48
Lemon & Caper Butter

STEAK FRITES (220G) 62
Riverine Grass Fed Angus Beef Eye Fillet – French Fries
SAUCES
Café de Paris Butter
Chimichurri
Béarnaise

PASTA all made in house

BUTTERNUT PUMPKIN RAVIOLI 33
Buffalo Ricotta – Parmigiano Reggiano – Pumpkin Seeds

LASAGNETTA 37
White Rocks Veal & Pork – San Marzano

BAMBINI SPAGHETTINI 41
Sauté of Spencer Gulf King Prawns – Chilli & Garlic

GLUTEN FREE LINGUINE ..... +4

PIZZA ROMANA style – Thin & crisp

MARGHERITA REGINA 25
San Marzano – Fior Di Latte & Basil

GAMBERI E ZUCCHINE 33
Prawns – Zucchini – Yellow Cherry Tomato Passata
Fermented Chilli – Fior Di Latte – Arugula

OH SALAMINO 30
San Marzano – Fior Di Latte & LP's Pepperoni – Honey

MELANZANE 29
Eggplant – San Marzano – Fior Di Latte – Stracciatella

PIZZA EXTRAS – ADD ON

SAN DANIELE PROSCIUTTO 17

LP"S MORTADELLA 12

A TIN OF ORTIZ SPANISH ANCHOVY 20

GLUTEN FREE BASE ..... +5

SIDE

FRENCH FRIES 12

PARISI SEASONAL MIXED SALAD LEAVES 14
Sherry Vinaigrette

BRUSSEL SPROUTS 14
Whipped Ricotta – Chilli – Vin Cotto

POMME PURÉE 12

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SYDNEY ROCK OYSTERS

Pomegranate Mignonette – Half doz 34 / 1 Doz 68

SNAPPER PIE

Onion Soubise – Truffle 46

MORETON BAY BUG – SQUID INK SPAGHETTI

Heirloom Cherry Tomato – Chilli & Garlic Mp

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DOLCE

PAVLOVA 18
Lemon Curd – Chantilly – Berries

RIVIERA TIRAMISU 18
Mascarpone Cream & Single O Coffee

BASQUE CHEESECAKE 18
Baked Quince

FLOURLESS VALRHONA CHOCOLATE CAKE .. 18
Mascarpone – Dulce di Leche

SOFT SERVE GELATO 16
Rhubarb & Sage – Strawberry

AFFOGATO AL CAFFÉ 17
Our Gelato & A Shot Of 'Single O' Espresso

AFFOGATO "DROWNED" 25
Toschi Nocello Or Frangelico OR Amaretto Di Saronno

FORMAGGI & ACCOMPANIMENTS

2 CHEESE 25

3 CHEESE 37

CHARLES & ARNAUD – COMTÉ
A nutty, firm cheese aged over 12 months, with rich alpine character and a smooth finish – France

GORGONZOLA DOLCE
A soft, creamy blue cheese with a mild, sweet flavour and delicate blue veining – Italy

LE CAMPAGNIER D'AFFINOIS
A soft-ripened double cream cheese with a rich, creamy texture and a mild, buttery flavour – France

DESSERT WINE

CHÂTEAU JEAN-FONTHENILLE 21
Loupiac France

DOMAINE DES BERNADINS 19
Muscat De Beaume De Venise Southern Rhône France

TO FINISH

RIVIERA ESPRESSO MARTINI 23
Kahlua – Vodka & Shot Of 'Single O' Espresso

TIRAMISU MARTINI 24
Bailey's Tiramisu & Biscotto – Vodka & Shot of 'Single O' Espresso

APPLETON OLD FASHIONED 26
Appleton Dark Rum – Angostura bitters – Orange – Cocoa

APRICOT SIDECAR 26
Hennessy VS Cognac – Apricot Brandy – Fresh lemon

COFFEE NEGRONI 27
Eluvi Gin – Mr Black Coffee Liqueur – Campari

RIVIERA'S LIMONCELLO 12

AMARO MONTENEGRO 12

SINGLE O ROASTERS COFFEE ROASTERS 5
Collider Beans For La Riviera Dining

TEA DROP SINGLE ESTATE TEA 6

RIVIERA WIFI PASSWORD
TheRiv123

La Riviera Restaurant requests patrons with 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%