

## TO START

<b>GARLIC BREAD (V)</b>	<b>7</b>
<b>ADD CHEESE</b>	<b>+1</b>
<b>SOUP OF THE DAY (GFO)</b>	<b>8</b>
Served w bread	
<b>KOREAN CHICKEN WINGS (6)</b>	<b>15</b>
Chicken wings coated w Korean sauce & sesame seeds	
<b>PUMPKIN ARANCINI (4) (V)</b>	<b>15</b>
Filled w spinach, feta, onion, served w aioli	
<b>LEMON PEPPER CALAMARI (GFO)</b>	<b>16</b>
Dusted in lemon pepper flour, served w chips, salad, lemon & aioli	
<b>PRAWN &amp; GINGER DUMPLINGS (5)</b>	<b>13.5</b>
Served w soy sauce & sweet chilli dipping sauce	

## SIDES

<b>BEER BATTERED CHIPS (V)</b>	<b>7</b>
W sauce or aioli	
<b>SEASONED WEDGES (V)</b>	<b>12</b>
W sour cream & sweet chilli sauce	
<b>BUTTERY MASHED POTATO (GF) (V)</b>	<b>5</b>
<b>ROASTED CHAT POTATOES &amp; SEASONAL VEGETABLES (GF) (V)</b>	<b>6</b>
<b>SIDE SALAD (GF) (V)</b>	<b>6</b>

## SALADS

<b>VIETNAMESE SALAD (GF) (V)</b>	<b>19.5</b>
W wombok, red cabbage, mint, cucumber, bean shoots, fried shallots, rice noodles, carrot	
<b>MEDITERRANEAN QUINOA SALAD (GF) (V)</b>	<b>20</b>
W eggplant, zucchini, tomato, chickpeas, roasted capsicum, red onion, baby spinach, crumbled feta & dukkha spice poached egg	
<b>CAESAR SALAD (VO) (GFO)</b>	<b>20</b>
W cos lettuce, bacon, croutons, anchovies, parmesan & poached egg	
<b>ADD GRILLED CHICKEN</b>	<b>+5</b>
<b>ADD LEMON &amp; PEPPER CALAMARI</b>	<b>+5</b>

## MAINS

<b>ROAST OF THE DAY (GF)</b>	<b>23.5</b>
Served w roasted chat potatoes, seasoned vegetables & gravy	
<b>CHICKEN PIE</b>	<b>24.5</b>
Slow cooked for 8 hours, mixed w seasonal vegetables in a pastry shell, served w chips, salad & gravy	
<b>LOUISIANA PORK STEAK (GF)</b>	<b>34</b>
Slow cooked for 24hrs in a dry spice rub, served w mash, seasoned vegetables & gravy	
<b>GRILLED BARRAMUNDI (GF)</b>	<b>32</b>
Barramundi fillet served w mixed Mediterranean quinoa, eggplant, chickpea, roasted capsicum, red onion, baby spinach & hollandaise sauce	
<b>CHICKEN &amp; MUSHROOM RISOTTO (GF)</b>	<b>23.5</b>
W sautéed onion, garlic, baby spinach, butter and white wine	
<b>BEEF RAGU</b>	<b>26.5</b>
W fettuccine pasta, slowly cooked shredded beef, red peppers, onion, baby spinach & parmesan	
<b>SPAGHETTI BOLOGNESE</b>	<b>22</b>
Traditional rich bolognese sauce w spaghetti & topped w parmesan	
<b>BBQ KOREAN PORK &amp; PRAWN NOODLE STIR FRY</b>	<b>28</b>
Wok tossed pork & prawns in a special BBQ sauce, w seasonal vegetables, fried shallots, sesame seeds, bean shoots & hokkien noodles	
<b>LEMON &amp; PEPPER CALAMARI (GFO)</b>	<b>26</b>
Dusted in lemon pepper flour, served w chips, salad, lemon, & aioli	
<b>CHEF SHERAN LAMB CURRY</b>	<b>26</b>
Sri Lankan lamb curry served w aromatic rice, pita bread & mango chutney	
<b>PUMPKIN &amp; POTATO GNOCCHI (V)</b>	<b>23.5</b>
Sautéed in garlic butter, spinach, roast pumpkin, semi dried tomatoes, finished w feta cheese	
<b>FISH &amp; CHIPS (GFO)</b>	<b>24</b>
Beer battered or grilled fish of the day, served w your choice of sides	
<b>CHICKEN RIVIERA (GFO)</b>	<b>29.5</b>
Grilled chicken breast wrapped in bacon & topped w prawns, finished w a creamy mustard sauce, served w chips & salad	

**V** = VEGETARIAN  
**GFO** = GLUTEN FRIENDLY OPTION AVAILABLE

**GF**= GLUTEN FRIENDLY  
**VO** = VEGETARIAN OPTION AVAILABLE

## SCHNITZELS & PARMAS

<b>SKINNY CHICKEN PARMIGIANA (GF)</b>	<b>25.5</b>
Grilled chicken breast served w tomato, bocconcini cheese, salsa verde & salad	
<b>CHICKEN SCHNITZEL</b>	<b>24</b>
Panko crumbed chicken breast w and garden salad & chips	
<b>CHICKEN PARMIGIANA</b>	<b>26</b>
Panko crumbed chicken breast w ham, napoli sauce & melted cheese, served w a garden salad & chips	
<b>AUSSIE CHICKEN PARMIGIANA</b>	<b>28</b>
Panko crumbed chicken breast topped w a fried egg, BBQ sauce & Italian cheese, served w your choice of sides	
<b>VEAL SCHNITZEL</b>	<b>26</b>
Tender bobby veal lightly crumbed, grilled served w chips and salad	
<b>VEAL PARMA</b>	<b>29</b>
Crumbed veal schnitzel topped w napoli sauce, ham & Italian cheese blend, served w chips & salad	

## FROM THE GRILL

<b>250G GRASS FED PORTERHOUSE (GF)</b>	<b>39.5</b>
Cooked to your liking & served w your choice of sides	
<b>250G EYE FILLET (GF)</b>	<b>42</b>
Cooked to your liking & served w your choice of sides	

## SAUCES

**GRAVY · MUSHROOM · PEPPER · GARLIC BUTTER · HOLLANDAISE SAUCE**

## BURGERS

**OUR BURGERS ARE MADE WITH SOFT MILK BUNS AND SERVED WITH CHIPS**

<b>PULLED PORK BURGER</b>	<b>23</b>
Pulled pork w coleslaw, jalapeno and chipotle mayonnaise	
<b>SMOKEY MAPLE CHICKEN BURGER</b>	<b>23</b>
Chicken breast marinated in smokey maple syrup, w coleslaw, bacon & BBQ sauce	
<b>CHUCK BRISKET BEEF BURGER</b>	<b>24</b>
Beef patty w melted cheese, mixed lettuce, tomato, bacon, pickle, aioli & BBQ sauce	

## KIDS MENU

ALL KIDS MEALS COME WITH A SOFT DRINK

BATTERED OR GRILLED FISH + CHIPS

CHICKEN NUGGETS + CHIPS

CHEESE BEEF BURGER + CHIPS

KIDS BOLOGNESE

KIDS TENDERS + CHIPS

## KIDS DESSERTS

DIXIES CUP ICECREAM

CHOCOLATE, VANILLA OR STRAWBERRY

CHOCOLATE MOUSSE

W WHIPPED CREAM

## DESSERTS

CAKE SELECTION

7.5

COFFEE & CAKE

9.5

CHOCOLATE MOUSSE

8

SENIORS 20% OFF ALL MAIN MEALS

### FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products. Patron requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

# WHAT'S ON

MONDAY

## TRIVIA

FROM 7PM

TUESDAY

## PARMA NIGHT

5 CHOICES / \$19.90 EACH

**RIVIERA**  
HOTEL

## MENU

30 NEPEAN HWY, SEAFORD  
03 9786 5666  
WWW.RIVIERAHOTEL.COM.AU  
FB /THERIVIERAHOTEL

TERMS & CONDITIONS APPLY  
NOT AVAILABLE PUBLIC HOLIDAYS OR DAYS OF SPECIAL OCCASION

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS