

STARTERS

SOUP OF THE DAY (GFO)	9.5
GARLIC BREAD ADD CHEESE	9 1
SPICY FRIED CHICKEN WINGS crispy coated with asian flavours, served with ranch sauce	15
ITALIAN ARANCINI filled with rich bolognese, served with neapolitan sauce & parmesan	13
CHEESE BURGER SPRING ROLLS served with tomato relish	14.9
POTATO WEDGES served with sweet chilli and sour cream	11
NACHOS (GFO) toasted corn chips with cheese, spicy salsa, sour cream & guacamole ADD BRAISED SPICY BEEF	16 7
LEMON PEPPER CALAMARI (GFO) with lemon & aioli	17

SIDES

MASH POTATO	7
BOWL OF CHIPS (GF)	7
SEASONAL VEGETABLES (GF)	7
GARDEN SALAD (GF)	7

SALADS

VIETNAMESE SALAD wombok, red cabbage, mint, cucumber, bean shoots, fried shallots, rice noodles, carrot, cashew nuts & coriander	20
CAESAR SALAD (VO) (GFO) cos lettuce, bacon, croutons, anchovies, parmesan & a poached egg	19
ADD TO ANY SALAD:	
ADD GRILLED CHICKEN	8
ADD LEMON PEPPER CALAMARI	8

HOUSE FAVOURITES

CHICKEN RIVIERA (GFO) grilled chicken breast with bacon, prawns & creamy mustard sauce, served with chips & salad	32
GRILLED SALMON (GFO) roasted chat potatoes, spinach, garlic & hollandaise sauce	31
CHEF VIPUL CHICKEN CURRY (GFO) authentic indian chicken curry with aromatic rice, naan bread & raita sauce	27
SPAGHETTI MARINARA mussels, fish, scallops, prawns, squid, garlic, chilli, white wine, olive oil & parmesan	35
PORK AND PRAWN NOODLE STIR FRY noodles with bbq pork, prawns, seasonal vegetables, asian sauce, fried shallots & sesame seeds	29
WOK TOSSED PRAWN CUTLETS choice of creamy garlic sauce or chilli tomato concasse, served with steamed rice & salad	33
PUMPKIN GNOCCHI roast pumpkin sauce with spinach, pine nuts & parmesan	24
BRAISED LAMB RAGU slow braised lamb, rich red wine and tomato sauce with spaghetti, spinach & parmesan	26
SEAFOOD BASKET assortment of crumbed prawns, scallops, battered fish, salt & pepper squid, served with tartare sauce & fresh lemon	29.5
FISH AND CHIPS (GFO) grilled or beer battered fish, served with salad, tartare sauce & fresh lemon	24
LEMON PEPPER CALAMARI (GFO) with chips, salad, fresh lemon & aioli	26
ROAST OF THE DAY (GF) slow cooked roast of the day, with seasonal vegetables & gravy	24

SAUCES (GF)

GRAVY • MUSHROOM • PEPPERCORN • GARLIC BUTTER •
HOLLANDAISE SAUCE

2

FROM THE GRILL

STEAKS ARE COOKED TO YOUR LIKING & SERVED WITH YOUR CHOICE
OF SAUCE, CHIPS & SALAD OR VEGETABLES | EXTRA SAUCE \$2

400G RUMP STEAK (GF)	38
300G PORTERHOUSE (GF)	39.9
250G EYE FILLET (GF)	45
BANGERS AND MASH (GF) irish pork sausage with creamy mash & caramelised onion	24

BURGERS & PARMAS

SOFT MILK BUNS, SERVED WITH A SIDE OF CHIPS & ONION RINGS

RIVIERA WITH THE LOT (GFO) char grilled angus patty, cheese, lettuce, tomato, egg, bacon, pickle, tomato relish & aioli	25
SOUTHERN FRIED CHICKEN BURGER fried chicken, cheese, coleslaw, aioli & bbq sauce	25
CHICKEN SCHNITZEL hand crumbed chicken breast with chips & salad	25
CHICKEN PARMA ham, napoli sauce & cheese, served with chips & salad	27.5
NACHO PARMA schnitzel topped with corn chips, sour cream, guacamole, jalapenos & spicy beef, served with chips and salad	29.5
AUSSIE PARMA schnitzel topped with grilled bacon, egg, bbq sauce, served with chips & salad	29.5

DESSERTS

CAKE SELECTION	11
STICKY DATE PUDDING	12
CHOCOLATE MOUSSE WITH WHIPPED CREAM	9
ICE CREAM SELECTION per scoop	2

SENIORS MENU

ENTREE

GARLIC BREAD 3

SOUP OF THE DAY 3

MAINS

LEMON PEPPER CALAMARI (GFO) 17
with chips, salad, aioli & fresh lemon

FISH AND CHIPS (GFO) 18
grilled or fried, with salad, tartare & fresh lemon

LAMBS FRY (GF) 18
with bacon, mashed potato & vegetables

ROAST OF THE DAY (GF) 18
with chat potatoes, vegetables & gravy

GRILLED SALMON FILLET (GF) 22
with salad, chips, tartare & fresh lemon

BANGERS AND MASH (GF) 18
pork sausage with vegetables, onion & gravy

SPAGHETTI BOLOGNESE 16
chefs recipe with parmesan

CHICKEN SCHNITZEL OR PARMIGIANA 18
with chips & salad or vegetables

SENIOR DESSERT 3

CHEFS SPECIAL OF THE DAY
please see our friendly staff for today's dessert

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.

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

KIDS MENU ALL 10

ALL KIDS MEALS COME WITH A SOFT DRINK

FISH AND CHIPS (GFO)
grilled or fried

CHICKEN NUGGETS
with chips

PASTA BOLOGNESE

GRILLED CHICKEN SCHNITZEL (GFO)
with chips

ROAST OF THE DAY
with assorted vegetables

KIDS DESSERTS ALL 2.5

DIXIES CUP ICECREAM
chocolate, vanilla or strawberry

CHOCOLATE MOUSSE
served w whipped cream



MENU

30 NEPEAN HWY, SEAFORD

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TERMS & CONDITIONS APPLY

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS