

## STARTERS & SHARING

<b>Soup of the Day</b> gfo	\$10
<b>Garlic Bread</b>	\$10
Add Cheese	\$2
Add Cheese and Bacon	\$3
<b>Spicy Fried Hot Wings</b>	\$16
With Jack Daniels bbq sauce	
<b>Popcorn Chicken Bao Bun (3)</b>	\$16
Slaw, chipotle mayo fresh chilli and coriander	
<b>Bruschetta</b>	\$15
Tomato, basil, onion, feta & balsamic glaze	
<b>Seasoned Wedges</b>	\$14
Sweet chilli sauce and sour cream	
<b>Dips Plate</b> v, vgo	\$16
Hummus and guacamole with charred pita bread and marinated olives	
<b>Nachos</b> gfo	\$17
Toasted corn chips, cheese, spicy salsa, sour cream, guacamole	
Add Beef Con Carne	\$7
<b>Salt and Pepper Calamari</b>	E \$17 M \$27
With lemon and citrus aioli	
<b>Softshell Taco (2)</b>	\$16
Softshell corn tortillas with choice of:	
- Grilled Chicken with corn and avocado salsa	
- Spicy Beef Con Carne with slaw, chipotle aioli	
- Market Fresh battered fish, shredded cabbage, lime aioli	
<b>Grilled Saganaki</b>	\$16
Grilled with lemon, honey and toasted ciabatta bread	

# RIVIERA HOTEL

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## SALADS

<b>Greek Lamb Salad</b>	\$29
Marinated lamb rump with cos lettuce, tomato, onion, cucumber, feta and olives with balsamic vinegarette dressing	
<b>Vietnamese Salad</b>	\$23
Wombok, red cabbage, mint, cucumber, bean shoots, fried shallots, rice noodles, carrot, cashew nuts, coriander	
<b>Caesar Salad</b> gfo, vo	\$22
Cos lettuce, bacon, croutons, anchovies, parmesan, poached egg	
Add Grilled Chicken	\$7
Add Salt & Pepper Calamari	\$8
Add Grilled Saganaki	\$8
Add Grilled Lamb Rump	\$12

## SIDES

• Mash Potato	
• Bowl of Chips	\$9
• Seasonal Vegetables	
• Garden Salad	
• Onion Rings w Chilli Salt	
• Sweet Potato Fries	

## HOUSE FAVOURITES

<b>Chicken Riviera</b>	\$35
Grilled chicken breast, diced bacon, prawns, creamy mustard sauce, chips and salad	
<b>Chicken and Vegetable Pot Pie</b>	\$29
Crusty puff pastry lid served with mash, peas and gravy	
<b>Grilled Salmon Fillet</b>	\$34
With broccolini, roast potato, avocado and herb salsa	
<b>Chef Vipul's Lamb Curry</b> gfo	\$31
Authentic Indian spiced lamb curry with aromatic rice, naan bread and raita sauce	
<b>Risotto Marinara</b> gfo	\$35
Mussels, fish, scallops, prawns, squid, garlic, chilli, with white wine, tomato and parmesan cheese	
<b>Pork and Prawn Noodle Stir Fry</b>	\$29
Bbq pork, prawns, seasonal vegetables, asian sauce, fried shallots sesame seed and noodles	
<b>Garlic Prawns</b>	\$34
Creamy garlic and white wine sauce with steamed rice and a garden salad	
<b>Mushroom Pappardelle</b> v	\$25
Medley of wild, shitake and button mushrooms with white wine, garlic cream sauce topped with shaved parmesan	
<b>Seafood Selection</b>	\$44
Assortment of grilled prawns and scallops, market fresh fish, salt and pepper squid, steamed mussels with chips, salad, tartare and lemon	
<b>Open Lamb Souvlaki</b>	\$29
Marinated lamb with greek salad, grilled pita, tzatziki and chips	
<b>Fish and Chips</b> gfo	\$28
Market fresh fish fillet, grilled or beer battered, with salad, tartare sauce and lemon	
<b>Roast of the Day</b> gf	\$25
Slow cooked roast of the day served with seasonal vegetables and gravy	

# BURGERS & PARMAS

**Riviera with The Lot** gfo, vgo \$25  
Char grilled angus patty, cheese, lettuce, tomato, egg, bacon, pickle, tomato relish, aioli

**Grilled Cajun Chicken Burger** \$25  
Lettuce, grilled pineapple, cheese, guacamole and peri peri sauce

**Chicken Schnitzel** \$27  
Hand crumbed chicken breast with chips and salad  
(Plant based option available)

**Chicken Parma** \$28  
Schnitzel topped with shaved ham, napoli sauce and cheese, served with chips and salad

**Nacho Parma** \$31  
Schnitzel topped with corn chips, sour cream, guacamole jalapeno and spicy beef, chips and salad

**Veal Schnitzel** \$32  
Hand crumbed veal with chips, salad and lemon

**Veal Parmigiana** \$35  
Schnitzel topped with shaved ham, napoli sauce, cheese, served with chips and salad

# DESSERT

**Cake Selection** \$13  
**Sticky Date Pudding** \$12  
**Chocolate Mousse** with whipped cream \$9  
**Ice Cream Selection** \$5

# FROM THE GRILL

Steaks are cooked to your liking and served with your choice of chips, salad or seasonal vegetables

**Choice of sauce:**  
mushroom, peppercorn, gravy, garlic butter or hollandaise

**300g Porterhouse** gf \$42

**400g Rump Steak** \$41

**400g Rib Eye** \$53

**Bangers and mash** gfo \$25  
Irish pork sausage, creamy mash, caramelised onion and gravy

**STEAK TOPPERS**  
**Garlic Prawns** \$10  
**Fried Onion Rings** \$5  
**Grilled Egg, Bacon and Onion** \$6

# KIDS MENU

**Fish and Chips (grilled or fried)** gfo \$13  
**Chicken Nuggets** with chips \$13  
**Pasta Bolognese or Napolitana** \$13  
**Chicken Schnitzel** with chips gfo \$13  
**Roast of the Day** with assorted vegetables \$13  
**Cheeseburger** with chips

**DESSERT** \$3  
**Ice Cream with Topping** \$3  
**Chocolate Mousse**



SCAN OUR QR TO  
VIEW OUR WEEKLY  
SPECIALS

# SENIOR MENU

## ENTRÉE

**Garlic Bread** \$3  
**Soup of the Day**  
**Bruschetta**

## MAIN

**Salt and Pepper Calamari** gfo \$18  
With chips, salad and aioli

**Market Fresh Fish, Grilled or Battered** gfo \$21  
Chips, salad, aioli and lemon

**Lamb Fry and Bacon** gf \$20  
Mash potato, vegetables and gravy

**Roast of the Day** gf \$19  
Chat potato, vegetables and gravy

**Grilled Salmon Fillet** gf \$25  
Salad, chips, tartare and lemon

**Porterhouse Steak** \$27  
Chips, salad, and your choice of sauce

**Bangers and Mash** gf \$19  
Pork sausage, vegetables, onion, gravy

**Spaghetti Bolognese** \$19  
Chefs traditional recipe with parmesan

**Chicken Schnitzel or Parmigiana** \$20  
Chips, salad or vegetables

**Senior Dessert** \$3  
Please see chefs special of the day

### 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 dinner.

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

TERMS & CONDITIONS APPLY  
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS