

ENTREE

Marinated Olives & Dips	15
Grilled bread with chef's homemade dips (v)	
Arancini (4pcs)	15
Rice balls with mushroom, beetroot, provolone, olive and saffron aioli (gf) (v)	
Meatballs (4pcs)	16
With a rich tomato sauce, cheese and crusty bread.	
Crispy Lemon & Salt-Pepper Squid	17
Rocket leaves, cucumber pickle, chilli and homemade tartare sauce.	

SALADS

Roasted Veg and lentil DuPuy	20
Rocket leaves, goat's feta, caramelised onion with a homemade dressing (v) (gf)	
Grilled Lemon Pepper Chicken	22
Garden salad, goat's feta with a lemon and herb dressing (gf)	
Classic Caesar Salad	18
Baby cos, crispy bacon, anchovies, croutons, parmesan, boiled egg and Caesar dressing	
Add \$4 for chicken. Add \$8 for prawns	

BURGERS (ALL BURGERS ARE SERVED WITH CHIPS)

Classic NYC Jumbo	21
Grass fed patty, smoked Aussie bacon, premium grade Swiss cheese, lettuce, fresh tomato, caramelized onion, sweet cucumber pickle, tomato chutney and mustard mayo	
Grilled Chicken	21
Free range juicy grilled chicken fillet, smoked Aussie bacon, premium grade Swiss cheese, cos lettuce, fresh tomato, sweet onion pickle and sweet chilli mayo	
Riverside Veggie	19
Fresh homemade patty, beetroot, cos lettuce, fresh tomato, balsamic onion and chilli jam (v)	
Add \$2 for Gluten free Roll	

PIZZA (GLUTEN FREE, HALAL, VEGAN OPTIONS AVAILABLE)

Margherita	19
Tomato, fior di latte, mozzarella di Bufala, fresh basil (v)	
Prosciutto	21
Tomato, fior di latte, mozzarella di Bufala, fresh basil	
Calabrian Volcano	21
Tomato, fior di latte, hot salami, capsicum and jalapenos	
Meat Lovers	21
Tomato, fior di latte, ham, salami, bacon, chorizo and BBQ sauce	
Chicken	21
Marinated chicken, tomato, fior di latte, capsicum, mushroom and onion	
Vege Delight	20
Tomato, fior di latte, grilled eggplant, pumpkin, zucchini, capsicum, olives, caramelised onion, mozzarella di Bufala (v)	
Seafood	23
Tomato, fior di latte, olives, tiger prawns, shrimp, calamari, mussels, clams, scallops, garlic and oregano	

PIZZA BREAD (ADD CHEESE FOR \$2 EXTRA)

Garlic and Herb Focaccia	12
Homemade focaccia with olive oil and sea salt flakes (v)	
Bruschetta	14
Fresh tomato, basil, Spanish onion and balsamic reduction (v)	

SIDES

Marinated Olives (v) (gf)	9
Riverside Fries (v) (gf)	9
Mashed Potato (gf)	9
Mixed Vegetables (v) (gf)	10
Garden Salad (v) (gf)	9/14
Balsamic dressing (S/L)	

PASTA

Choice of pastas: Spaghetti, Fettuccine, Penne (GF option available \$2 extra), Homemade Potato Gnocchi (\$3 extra) with following sauce:

Vegetarian Lasagne 23

Grilled eggplant, zucchini, leek, fior di latte, parmesan cheese with a rich tomato sauce (v)

Meat Lasagne 24

Mixed minced meat, cheese with Bolognese sauce

Braised Beef Ragu 26

Baby spinach finished with parmesan

Amatriciana 24

Pancetta, Spanish onion, fresh chilli, olives, in white wine exquisite tomato sauce, finished with parmesan

Chicken Rosa and Mushroom 24

Pesto, roasted sweet pepper, spring onion, cooked in a cream and tomato sauce finished with parmesan

Ricotta and Pumpkin 23

Sage, pine nuts, spinach, lemon butter sauce, fried leek finished with parmesan (v)

Marinara 28

Mussels, tiger prawns, shrimp, calamari, clams, scallops with roasted garlic, fresh tomatoes and herbs

RISOTTO

Risotto Vegetarian 23

Mixed vegetables and pesto, cooked in a homemade rich Napoli, topped with goat's feta (v) (gf)

Spicy Prawns, Calamari & Chorizo 28

Roasted cherry tomatoes, chilli, olives, rocket leaves, salsa verde (gf)

SEAFOOD

Pan-Fried Garlic Prawns 28/40 (6pcs/10 pcs)

Served in a creamy garlic sauce with Jasmin rice, chips and a garden salad (gf)

Fish & Chips 30

Choice of tempura battered or grilled barramundi served with chips, a garden salad and tartare sauce

MAINS

Schnitzel Veal or Chicken 26

Parmesan and herb crumbed Schnitzel, with a balsamic glazed rocket and shaved parmesan salad

Classic Chicken Parmigiana 28

Crispy chicken breast, leg ham, rich tomato sauce, melted mozzarella, chips and a garden salad

Prosciutto wrapped Veal Scallopine 30

Choice of creamy mushroom or cacciatore sauce. Served with roasted potato, pumpkin and seasonal greens

Braised Lamb Shanks 32

Creamy potato mash, seasonal greens and gremolata

GRILL (ALL RIVERSIDE SAUCES FOR GRILL ARE GLUTEN FREE)

All grill items are served with choice of chips / potato mash and salad and the choice of sauces: Creamy Garlic, Pepper, Mushroom or Red wine jus

300 gram Pasture-Fed Porterhouse 38 steak (gf)

200 gram Pasture-Fed Eye 42 Fillet Steak (gf)

DESSERTS

Mixed Gelati 9

Lemon, Strawberry, Chocolate

House Made Traditional Tiramisu 13

Savoiardi biscuits, coffee & mascarpone cream

Sticky Date Pudding 13

Butterscotch sauce, candied walnuts, vanilla ice-cream

Panna Cotta 12

Mixed berry compote