

ENTREE

Arancini (4pcs) 15

Rice balls with mushroom, beetroot, provolone, olives and saffron aioli (v)

Meatballs (4pcs) 16

With a rich tomato sauce, cheese & crusty bread

Crispy Salt And Pepper Calamari 17/27

Rocket leaves, cucumber pickle, chili and homemade tartare sauce

Garlic And Herb Focaccia 12

Homemade with garlic, olive oil, sea salt flakes (v)
Add cheese \$2, Gluten Free Base add \$2

Bruschetta 14

Fresh tomato, basil, spanish onion and balsamic reduction on house made bread (v)

SALADS

Grilled Lemon Pepper Chicken 22

Garden salad, goats' feta with a lemon and herb dressing (gf)

Classic Caesar Salad 19

Baby cos, crispy bacon, anchovies, croutons, parmesan, soft boiled egg, homemade dressing

Add To Any Salads

Chicken \$5, Prawns \$3ea, Grilled Squid \$8

BURGERS (ALL BURGERS ARE SERVED WITH CHIPS)

Classic NYC Jumbo 21

Grass fed pattie, smoked bacon, Swiss cheese, lettuce, fresh tomato, caramelized onion, sweet cucumber pickle, tomato chutney, mustard mayo

Grilled Chicken 21

Free range grilled chicken fillet, Aussie bacon, Swiss cheese, cos lettuce, fresh tomato, sweet onion pickle and sweet chili mayo

Riverside Veggie 19

Homemade patty, beetroot, cos lettuce, fresh tomato, balsamic onions and chili jam

PIZZAS (HALAL / GLUTEN FREE & VEGAN BASE ADD \$3)

Margherita 19

Tomato, fior di latte, mozzarella di bufala, fresh basil (v)

Prosciutto 24

Fresh prosciutto, tomato, fior di latte, shaved parmesan, cherry tomatoes, fresh basil

Calabrian Volcano 21

Tomato, fior di latte, hot salami, capsicum, jalapenos

Meat Lovers 21

Tomato, fior di latte, ham, salami, chorizo and BBQ sauce

Chicken 21

Marinated chicken, tomato, fior di latte, roasted capsicum, mushrooms and onion

Veggie Delight 20

Tomato, fior di latte, grilled eggplant, pumpkin, olives, zucchini, caramelized onion (v)

Marinara 26

Tomato, fior di latte, olives, tiger prawns, shrimp, mussels, clams, calamari, garlic and oregano

SIDES

Riverside Fries (v) 9

Potato Wedges (v) 12

With sour cream, sweet chili sauce

Mixed Vegetables (v, gf) 10

Garden Salad (v, gf) 9/14

v - Vegetarian / gf - Gluten Free / n - Contains Nuts

PASTA (GLUTEN FREE OPTION ADD \$2)

CHOICE OF PASTA: SPAGHETTI, FETTUCCINE, PENNE
HOMEMADE POTATO GNOCCHI ADD \$3
WITH THE FOLLOWING SAUCES:

Meat Lasagna 24

Homemade classic meat lasagna with cheese and bolognese sauce

Amatriciana 24

Pancetta, spanish onion, fresh chili, olives in a white wine and exquisite tomato sauce, finished with parmesan

Dimattina 24

Chicken, avocado, pesto, spring onions in a creamy napoli sauce (n)

Vegetarian 22

Grilled eggplant, zucchini, capsicum, onion, pesto in napoli sauce topped with goats feta (v) (n)

Marinara 28

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

RISOTTO

Risotto Vegetarian 23

Grilled eggplant, zucchini, capsicum, onion, pesto with napoli sauce, topped with goats feta (v, gf, n)

Spicy Prawn, Calamari & Chorizo 29

Roasted tomatoes, chili, olives, rocket and salsa verde (gf)

MAINS

Braised Lamb Shank 34

Creamy potato mash, broccoli and gremolata

ALL FOLLOWING MENU ITEMS SERVED WITH SALAD & CHIPS **OR** ROAST POTATOES & VEGETABLES

Veal Schnitzel 26

Parmesan and herb crumbed veal

250grm Scotch Fillet 39

Cooked to your liking and served with choice of sauce - pepper, mushroom, creamy garlic or red wine jus

Classic Chicken Parmigiana 28

Made in House – Crispy chicken breast, leg ham, rich tomato sauce and melted mozzarella

Chicken Romana 28

Grilled chicken in a creamy mushroom sauce

Fish & Chips 30

Grilled or Battered Barramundi, tartare sauce

DESSERTS

Mixed Gelati 9

Lemon, Strawberry, Chocolate (gf)

Panna Cotta 12

With sour cream, sweet chili sauce

House Made Traditional Tiramisu 13

Savoardi biscuits, coffee, mascarpone cream

Sticky Date Pudding 13

Butterscotch sauce and vanilla ice cream

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