MAINS ALL OUR CHICKEN, BEEF AND LAMB ARE HALAL	
VEAL SCHNITZEL BOLOGNESE Parmesan and herb crumbed veal topped with bolognese sauce served with chips and salad	31
VEAL CON GAMBERI Veal medallions, pan-fried prawns, green peppercorn gravy served with roasted potatoes and seasonal vegetables (gf)	36
CLASSIC CHICKEN PARMIGIANA Crispy crumbed chicken breast, ham, tomato sugo, melted mozzarella served with chips and salad	28
CHICKEN ROMANA Grilled chicken breast fillet cooked in a mushroom sauce, served with roasted potatoes and vegetables (gf)	30
MOROCCAN CHICKEN Marinated chicken on a bed of vegetable couscous served with minted yoghurt	33
SLOW COOKED LAMB SHANK Served with creamy potato mash, seasonal greens and gremolata (gf)	35
250GM PASTURE-FED EYE FILLET STEAK Served with chips and salad or roasted potatoes and vegetables and you choice of our house-made sauces	46
300GM PASTURE-FED SCOTCH FILLET STEAK Served with chips and salad or roasted potatoes and vegetables and you choice of our house-made sauces	43
CALAMARI AND MUSSELS Pan-fried calamari and mussels in a tomato and herb broth served with a side of garden salad and toasted bread	36
CLASSIC GARLIC PRAWNS (5PCS/8PCS)30Cooked in our creamy garlic sauce served with aromatic jasmine rice and garden salad (gf)30	0/40
FISH & CHIPS Grilled or battered barramundi served with chips, garden salad and a ho made tartare sauce	32 use-
FISH OF THE DAY Please see our specials board	
BURGERS (ALL BURGERS ARE SERVED WITH FRIES)	
CLASSIC NYC JUMBO BURGER Grass fed patty, smoked aussie bacon, swiss cheese, lettuce, fresh tomat caramelized onion, pickles, tomato chutney and mustard mayo	23 o,
GRILLED CHICKEN BURGER Free range chicken fillet, smoked aussie bacon, swiss cheese, cos lettuce fresh tomato, sweet onion pickle and sweet chilli mayo	22
VEGGIE BURGER Veggie patty, beetroot, cos lettuce, fresh tomato, balsamic onion and ch jam (v, vgo)	21
SPICY LAMB BURGER House-made patty, cos lettuce, fresh tomato, smoked aussie bacon, swis cheese, mint tzatziki and chilli jam	24

[Add \$3 for Gluten free bun]

DESSERT

OUSE MADE TRADITIONAL TIRAMISU	14
STICKY DATE PUDDING	14
NUTELLA CALZONE 'GREAT TO SHARE'	16
ANILLA BEAN PANNA COTTA	13
Covered in cinnamon sugar and served with hocolate sauce	13
MIXED GELATI emon, Strawberry, Chocolate (gf)	9
DIMATTINA AFFOGATO spresso coffee, vanilla ice cream scoop and irangelico (non-alcoholic available)	15



LOOKING TO BOOK YOUR NEXT **GROUP BOOKING OR FUNCTION?**

Contact us on (03) 9966 3702 Email: functions@moveriverside.com.au

Or please see the manager on duty for further information. Private or casual, large or small, Riverside can cater to your needs.

O riversidekitchenbar



RIVERSIDE KITCHEN AND BAR

MOVERIVERSIDE.COM.AU

ENTREE

ANTIPASTO BOARD TO SHARE 2 /4 Chef's choice of local soft and hard cheese, cured meats, pickled vegetables and olives	30/55
MINESTRONE SOUP House-made chunky vegetable soup served with toasted bread (v, gfo, vgo)	15
TRADITIONAL ITALIAN STYLE ARANCINI (4) with saffron aioli and rocket (v)	16
TANDOORI CHICKEN SKEWERS (3) with saffron rice and coriander yoghurt (gf)	16
LOADED STEAK CHIPS with crispy bacon and cream cheese sauce	16
MEATBALLS (4) in a rich tomato sugo with parmesan cheese and toasted bread	17
SPICY THAI FISH CAKE with a baby cos and peanut salad with a chilli and lime mayo	16
CRISPY SALT AND PEPPER CALAMARI Rocket leaves, cucumber pickle, chilli and house-made tartare sauce (Grilled Squid +\$5 = GF)	17/28
PAN-FRIED PANCETTA ROSEMARY SCALLOPS (4) on a bed of garlic cannellini bean mash and pesto (gf)	20

SIDES

RIVERSIDE FRIES / FAT CHIPS with tomato sauce	9/11
POTATO WEDGES with sweet chilli and sour cream	12
SWEET POTATO CHIPS with garlic aioli	12
MASHED POTATO	8
SEASONAL VEGETABLES	10
GARDEN SALAD House-made balsamic dressing (S/L)	8/12

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

MARGHERITA	20
Tomato, fior di latte, mozzarella and fresh basil (v)	
VEGGIE DELIGHT Tomato, fior di latte, mozzarella, grilled eggplant, pumpkin, zucchini, capsicum, olives and caramelised onions (v)	21
EGGPLANT	22
Tomato, fior di latte, mozzarella, fresh basil and cherry tomatoes (v)	
CAPRICCIOSA Tomato, fior di latte, ham, mushrooms and olives	22
ionato, nor di latte, nam, musicoonis and onves	
CALABRIAN VOLCANO	22
Tomato, fior di latte, hot salami, capsicum and jalapenos	
MARINATED CHICKEN Tomato, fior di latte, capsicum, mushroom and onions	22
MEAT LOVERS	23
Tomato, fior di latte, ham, salami, bacon, chorizo and BBQ sauce	
PROSCIUTTO	25
Tomato, fior di latte, cherry tomatoes, rocket and shaved parmesan	23
CHERMOULA LAMB	27
Tomato, fior di latte, rosemary potato, roasted peppers, Spanish onion and minted yoghurt	
CHILLI PRAWN	28
Tomato, fior di latte, tiger prawns, baby spinach, onion, fresh chilli and semi-dried cherry tomatoes	

PIZZA BREAD (GLUTEN FREE BASE ADD \$3)

BRUSCHETTA Fresh tomato, Spanish onion, basil and balsamic reduction	14
GARLIC AND HERB FOCACCIA House-made focaccia with olive oil and sea salt flakes [+\$2 Add Cheese]	13

RISOTTO

VEGETARIAN RISOTTO Mediterranean vegetables and pesto, cooked in house-made Napoli and topped with goat's feta (v,gf)	25
SPICY PRAWN, CALAMARI AND CHORIZO RISOTTO Chilli, olives, rocket and salsa verde (gf)	29
LAMB RISOTTO	28

Roasted peppers, mushrooms, onion, rocket and shaved parmesan (gf)

SALADS

POTATO, PU Baby spinach, ros onion and almon

CLASSIC CAR Baby cos, crispy b with Caesar dress [+\$6 Chicken, +\$

GRILLED CH

GRILLED PR Rocket salad with

PASTAS

Choice of past House-made F

EGGPLANT A Grilled eggplant, parmesan (v)

MEAT LASAC Traditional style I and topped with

SLOW COOK Braised lamb sha

DIMATTINA Chicken, avocado

BOLOGNESE Traditional style I

LA ZUCCA Creamy pumpkin fried leek and par

ALFREDO Smoked bacon, g white wine with a

AMATRICIAN Pancetta, Spanish and tomato sauce

MARINARA Mussels, tiger prawns, shrimp, calamari, o roasted garlic, fresh tomatoes and herbs

JMPKIN AND BEETROOT SALAD psemary potatoes, roasted pumpkin, goat's feta, caramelise	23 ed
nds with our house-made dressing (v) (gf)	
ESAR SALAD bacon, anchovies, croutons, parmesan, boiled egg ssing (gf) \$8 Lamb]	22
IICKEN SALAD th goat's feta and a lemon herb dressing (gf)	23
AWN AND CALAMARI SALAD The house-made seafood dressing (gf)	28

stas: Spaghetti, Fettuccine, Penne. Potato Gnocchi +\$3 & Gluten Free Pasta +\$3	
AND LEEK LASAGNA	24
, leek, mozzarella with tomato sugo and	
GNA lasagna, served with our house-made bolognese sauce parmesan	25
KED LAMB RAGU	28
ank meat served with baby spinach and a parmesan crisp	20
	25
o, pesto, spring onions in a creamy Napoli sauce	
E	22
Italian meat sauce topped with parmesan	
	23
n sauce with baby spinach, walnuts, armesan (v)	
	25
garlic, sautéed mushroom, spring onions, a touch of cream topped with parmesan	25
NA	25
sh onion, fresh chilli, olives, in white wine ce, topped with parmesan	
	29
rawns, shrimp, calamari, clams, scallops with resh tomatoes and herbs	

