

# WELCOME TO RIVERSIDE

At Riverside we are open 7 days a week for breakfast lunch and dinner, excluding Monday night dinner. Join us for a drink or a meal in our relaxed casual dining area.

Keep your Sunday afternoons local, with a great atmosphere, a scenic view and live music, Riverside is the place to be! Family and food is our passion, come down for pizza, try our homemade desserts or just sit and enjoy a coffee. Our family would love to say hi!

Are you looking for something different for your next party, event or corporate function? Talk to our event manager today and we'll make it an event to remember. Give your wedding the personal touch at our beautiful Riverside venue. We've specialised in weddings for over 30 years and we'll go the extra mile to make your special day fabulous.

**Visit our website for more information at [riversideevents.com.au](http://riversideevents.com.au)**



Like us on Facebook ~ Follow us on Instagram

GLUTEN FREE and VEGETERIAN options are available upon request.  
Please inform your waiter if you have any allergies or dietary requirements.

# BREAKFAST

Served from 8am -11.45am

<b>RIVERSIDE BIG BREAKY</b>	\$20.00
Free Range eggs any way, Bacon, Baby Sausage, Grilled Tomato, Spinach, Mushroom and a Hash Brown served with Sourdough Toast	
<b>SMASHED AVO</b>	\$15.50
Smashed Avocado, Smoked Salmon, Cherry Tomatoes, Feta and Rocket. Sprinkled with Truffle salt	
<b>EGGS BENEDICT</b>	\$15.50
English Muffin, Baby Spinach, Choice of Bacon or Salmon, 2 Poached Eggs served with Hollandaise Sauce	
<b>UOVA IN TEGAME</b>	\$12.00
2 Eggs Baked in a Napoli sauce, Mozzarella & Fresh Basil served with Sourdough Toast	
<b>OMELETTE</b>	\$12.00
Choice of Ham & Cheese / Mushroom & Cheese / Spinach & Cheese served with Sourdough Toast	
<b>SOURDOUGH TOAST</b>	\$8.00
Choice of Vegemite, Butter, Jam or Marmalade	
<b>BREAKIE ROLL</b>	\$13.00
Brioche Bun filled with Crispy Bacon, Fried Egg, Baby Spinach and Aioli Sauce	
<b>MUESLI</b>	\$10.00
Choice of Fresh Fruit or Yogurt and Honey	
<b>PANCAKES</b>	\$13.00
Choice of Strawberries, Cream and Maple Syrup / Banana and Nutella / Nutella, Rice Puffs and Vanilla Ice-cream	
<b>EXTRAS:</b> avocado \$3 ~ bacon \$3 ~ hash brown \$3 ~ smoked salmon \$5 ~ tomato \$3 ~ spinach \$3 ~ mushroom \$4	

## KIDS BREAKFAST

<b>KIDS PANCAKE</b>	\$8.00
One pancake served with maple syrup and vanilla ice-cream	
<b>SINGLE EGG ON A SLICE OF SOURDOUGH BREAD</b>	\$6.00
Your choice of fried, poached or scramble egg	
<b>CHEESE TOASTIE</b>	\$6.00
Melted Tasty cheese on toast	

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# PANINI

Served from 10am – 3pm

<b>MINI BEEF BURGER</b>	\$19.00
Two Slider Brioche Buns with Homemade Patties, Fresh Tomato, Lettuce, Onion Rings, Tasty Cheese and Mayonnaise. Served With Chips	
<b>CHICKEN BURGER</b>	\$19.00
Tender Grilled Chicken Breast on a Brioche Bun with Fresh Tomato, Avocado, Lettuce, Mayonnaise. Served With Chips	
<b>MEDITERRANEAN CIABATTA</b>	\$16.00
Fresh Ciabatta Roll filled with Prosciutto, Provolone Cheese, Marinated Green Olives and Eggplant Strips. Served With Chips	
<b>MODENESE CIABATTA</b>	\$16.00
Italian Mortadella, Provolone Cheese, Sun-dried Tomatoes and Lettuce. Served With Chips	
<b>RIVERSIDE BURGER</b>	\$20.00
Brioche Bun with a Fried Soft Shell Crab, Lettuce, Fresh Tomato, Cocktail Sauce and a blend of Sour Creams and Chives. Served With Chips	
<b>VEGAN BURGER</b>	\$16.00
Brioche Bun with Grilled Vegetables, Lemon and Oregano Sauce. Served With Chips	
<b>STEAK SANDWICH</b>	\$21.00
Sirloin steak, Mozzarella Cheese, Caramelised Onions, Lettuce, Tomato & Mayonnaise. Served With Chips	
<b>SALVOS BIG BURGER</b>	\$21.00
Waygu Beef Patty, Tasty Cheese, Lettuce, Tomato, Crispy Bacon, Fried Egg, Caramelised Onion, Mayonnaise & Tomato Sauce. Served With Chips	

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# ENTRÉE

<b>BRUSCHETTA AL PROMODORO</b> Flat Bread with Olive Oil served with Fresh Tomato & Basil	\$14.00
<b>GARLIC FOCACCIA</b>	\$9.00
<b>GARLIC FOCACCIA WITH MOZZARELLA CHEESE</b>	\$14.00
<b>FOCCACCIA &amp; DIPS</b> Focaccia served with the Chefs selection of dips	\$18.00
<b>TAGLIERE DI SALUMI</b> An assortment of Italian Cured Meats, Cheese and Pickled Vegetables in Olive Oil	\$22.00
<b>RIVERSIDE SELECTION TAPAS</b> Arancino, Rolled Eggplant, Prosciutto and Figs topped with Gorgonzola Sauce	\$22.00
<b>CARPACCIO DI MANZO</b> Cured thin Slices of Beef Served with Rocket , Cherry Tomato, Shaved Parmesan & Lemon Oil Sauce	\$23.00
<b>VODKA CURED SALMON</b> Fresh Salmon infused with Vodka topped with Spring Onion, Cucumbers and Capers. Brunoise style (Diced)	\$24.00
<b>ARANCINI ALLA SICILIANA (4 served)</b> Traditional Sicilian Arancini with Ragu, Mozzarella Cheese & Peas	\$16.00
<b>PROSCIUTTO E BURRATA</b> Fresh Burrata Cheese served with S. Daniele Prosciutto and a Cherry Tomato Salad	\$25.00
<b>CALAMARI FRITTI</b> Tender Pineapple Cut Calamari served with mixed salad and Tartare Sauce	\$17.00
<b>CHICKEN CAESAR SALAD</b> Grilled Chicken, Lettuce, Crispy Bacon, Poached Egg, Anchovies, Croutons & Mayonnaise	\$19.00
<b>CAESAR SALAD</b> Lettuce, Crispy Bacon, Poached Egg, Anchovies, Croutons & Mayonnaise	\$17.00

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# PASTA

<b>RISOTTO AL FUNGHI PORCINI</b>	\$24.00
Arborio Rice with Porcini Mushrooms, Garlic and Parsley	
<b>SPAGHETTI MARINARA</b>	\$28.00
A selection of fresh seafood in a Napoli sauce	
<b>RAVIOLI DI CARNE</b>	\$25.00
Homemade Ravioli filled with Slow Cooked Beef topped with a Traditional Italian Ragu` Sauce	
<b>CANNELLONI RICOTTA E SPINACI</b>	\$24.00
Homemade Crepes filled with Spinach and Ricotta in a Napoli Sauce sprinkled with Parmesan Cheese	
<b>CHILLI GNOCCHI</b>	\$24.00
Homemade Gnocchi with Hot Salami, Chilli in a Napoli Sauce	
<b>STROZZAPRETI ALLA NORMA</b>	\$24.00
Short pasta tossed with Fried Eggplant, Garlic, Basil in a Napoli Sauce finished with a salted Ricotta	
<b>FETTUCINE AL GRANCHIO</b>	\$28.00
Cooked with Crab meat, Cherry Tomato, Garlic , Parsley, Chilli and Napoli Sauce	
<b>SPAGHETTI CARBONARA</b>	\$25.00
Crispy Pancetta, Butter, Cream and Eggs. Sprinkled with Parmesan	

# FROM THE SEA

<b>RIVERSIDE SICILIAN SEAFOOD PLATTER</b>	\$55.00
A Delightful combination Oysters(2), Calamari Sleeve (1), Whole Fish (1), Mussels (6), Scampi (1), Morton Bay Bug (1), King Prawns (2) Barramundi fillet (1) fish involtino (1)	
<b>SALT &amp; PEPPER CALAMARI</b>	\$26.00
Deep Fried Fresh Cut Calamari Rings Served with Chips, Salad and Aioli Sauce	
<b>CRISPY BARRAMUNDI</b>	\$32.00
Grilled Barramundi Fillet with Sautéed seasonal vegetables	
<b>PEPATA DI COZZE</b>	\$28.00
Mussels in a Napoli Based Sauce with Garlic & Chilli served with Toasted Bread	
<b>FISH AND CHIPS</b>	\$21.00
Beer battered fish fillet served with Chips, Salad and Tartare Sauce	

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## FROM THE GRILL

<b>RIB EYE</b>	\$34.00
300gm Prime Rib Eye, cooked to your liking with a sauce of your choice Mushroom, Peppercorn or Mustard. Served with roast potato and caponata	
<b>VEAL SCALLOPINI</b>	\$32.00
Tender veal lightly floured with a choice of lemon or White Wine Sauce. Served with Mash potato and sautéed seasonal vegetables	
<b>POLLO AL PISTACCHIO</b>	\$28.00
Fresh Chicken Fillet in a Pistachio crumb with cream and parmesan sauce, accompanied with Roast Potato	
<b>CHICKEN PARMIGANA</b>	\$22.50
Lightly crumbed Chicken Breast topped with Mozzarella Cheese and Napoli Sauce. Served with Chips & Salad	

## SIDES

Mashed Potatoes \$7.00 ~ Roast Potatoes \$7.00 ~ Chips \$8.00 ~ Mixed Salad \$9.50 ~  
Rocket \$10.00 ~ Caponata \$12.00 ~ Steamed Vegetables \$10.00

## LITTLE FOLKS MENU

<b>MICKEY MOUSE PIZZA</b>	\$15.00
Tomato, mozzarella and ham	
<b>KID SIZE PENNE</b>	\$13.00
Penne pasta with a rich tomato sauce	
<b>HOMEMADE CHICKEN NUGGETS AND CHIPS</b>	\$14.00
Served with ketchup	

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# PIZZA

## ROSSA

### MARGHERITA

Tomato, mozzarella and basil \$17.00

### CAPRICCIOSA

Tomato, mozzarella, mushrooms, ham artichokes and olives \$20.00

### VEGETARIANA

Tomato, mozzarella, eggplant, zucchini and capsicum \$20.00

### FRANK'S SPECIAL

Tomato, mozzarella, mushrooms, bacon and basil \$20.00

### ALESSIA

Tomato, mozzarella, hot salami, capsicum and chilli \$20.00

### SIENNA

Fresh mozzarella, smoked salmon, cherry tomatoes and fresh basil \$24.00

### SAN DANIELE

Tomato, mozzarella, S. Daniele prosciutto, rocket and shaved parmesan \$24.00

### HAWAIIAN PIZZA

Tomato, mozzarella, ham and pineapple \$20.00

### STEFANIA

Tomato, mozzarella, speck and mascarpone \$24.00

## BIANCA

### NONNA RITA

S. Daniele prosciutto, buffalo mozzarella, rocket, cherry tomato & basil \$24.00

### MICHAEL

Mozzarella, prosciutto, fig, gorgonzola and black pepper \$23.00

### FRUTTI DI MARE

Mixed fresh seafood, garlic and parsley \$25.00

### ROSETTA

Fresh tomato, burrata, basil, oregano and olive oil \$23.00

### SALVO

Tomato, mozzarella, beef carpaccio, rocket, cherry tomatoes, shaved parmesan and lemon dressing \$24.00

### PIADINA ALESSANDRO

Mozzarella, mortadella and rocket \$22.00

### PIADINA CORINNE

Mozzarella, ham \$22.00

**EXTRA TOPPING \$5 ~ GLUTEN FREE \$4 ~ EXTRA BASES \$4 ~ BURRATA \$7 ~ BUFFALA \$6**

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# COLD DRINKS

## DRINKS

Coke ~ Diet Coke ~ Lemonade ~ Solo ~ Raspberry		
Lemonade ~ Dry Ginger ~ Soda Water		\$4.00
San Pellegrino Sparkling Mineral Water	500ml \$5.00	1L \$8.00
San Benedetto Still Mineral Water	500ml \$5.00	1L \$8.00
San Pellegrino Chinotto ~ Limonata		\$7.00
Freshly Squeezed Orange Juice		\$5.50
Apple Juice		\$5.00
Lemon, Lime & Bitter		\$5.00
Iced Coffee		\$5.00
Iced Chocolate		\$7.50
Milkshake (Strawberry ~ Raspberry ~ Chocolate ~ Vanilla ~ Banana ~ Caramel ~ Blue heaven ~ Coffee)		\$7.00
	Kids size available	\$4.00

# HOT DRINKS

## COFFEE

Short Black	\$3.50
Short Macchiato	\$4.00
Cappuccino	\$4.00
Long Black	\$4.00
Flat White	\$4.00
Caffe Latte	\$4.00
Hot Chocolate	\$4.00
Spiced Chai Latte	\$4.00

Soy ~ Mug ~ Double Shot  
Additional 50c

## TEAS

English Breakfast	\$4.00
Green Tea	\$4.00
Peppermint	\$4.00
Fruit of Eden	\$4.00
Lemongrass & Ginger	\$4.00

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# WINES & BEERS

## BEER ON TAP

Peroni Nastro Azzurro	POT/PINT	\$7.00/\$12.00
Carlton Draught – Cascade Light		\$4.00/\$10.00
Pure Blonde Crisp Apple Cider		\$5.00/\$10.00

## BOTTLED BEER

Victoria Bitter	\$5.00
Pure Blonde	\$6.00
Crown Lager – Lazy Yak	\$7.00
Heineken – Corona – Messina – Menabrea – Stella Artois	\$8.00

## HOUSE WINE

<b>White:</b> Sauvignon Blanc – Chardonnay – Moscato	\$7.00
<b>Red:</b> Cabernet Merlot – Cabernet Sauvignon - Shiraz	\$7.00

## SPARKLING WINE

Botter Prosecco Extra Dry DOC, Veneto, Italy NV	GLASS/BOTTLE	\$10.00/\$50.00
McWilliams Markview Brut Cuvee Sparkling, Riverina, NSW NV		\$7.00/\$35.00

## ROSÉ

Conte Estate Mixed Up Teen	BOTTLE	\$32.00
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## WHITE WINE

Ca'Luca Pinot Grigio, Venezia, Italy 2014	GLASS/BOTTLE	\$45.00
Conte Estate Primrose Lane Chardonnay, McLaren Vale, SA 2011		\$10.00/\$45.00
Argyle Sauvignon Blanc, Marlborough, New Zealand 2014		\$8.00/\$40.00
The Valley Semillon Sauvignon Blanc, Margaret River, WA 2014		\$10.00/\$45.00
In the Wind, Moscato, South Eastern Australia, NSW 2015		\$10.00/\$45.00
Warburn Estate Pinot Grigio, South Eastern Australia, 2015		\$8.00/\$35.00
Highland Heritage Estate Cool Climate Riesling, Orange, NSW 2013		\$45.00
Gaetano D'Aquino Moscato, Sicilia, Italy NV		\$45.00

## RED WINE

The Valley Shiraz, Barossa Valley, SA 2013	GLASS/BOTTLE	\$10.00/\$47.00
Conte Estate Hunt Road Cabernet Sauvignon, McLaren Vale, SA 2012		\$12.00/\$54.00
The Valley Cabernet Merlot, Margaret River, WA 2013		\$10.00/\$47.00
Harewood Estate Pinot Noir, F Block, WA 2015		\$11.00/\$51.00
Warburn Estate 1164 Montepulciano, Riverina, NSW 2013		\$10.00/\$47.00
Warburn Estate 1164 Shiraz, Barossa Valley, SA 2014		\$47.00
Scarpantoni Block 3 Shiraz, McLaren Vale, SA 2012		\$75.00
Conte Estate Over The Hill 1880 Shiraz, McLaren Vale, SA 2012		\$114.00
The Vault Cabernet Sauvignon, Coonawarra, SA 2014		\$47.00
Don Camillo Farnese Sangiovese IGT, Abruzzo, Italy 2013		\$46.00
Gaetano D'Aquino Sangiovese IGT, Toscana, Italy 2014		\$60.00
Botter Chianti, Toscana, Italy 2012		\$47.00
Gaetano D'Aquino Nero D'Avola, Sicilia, Italy 2012		\$47.00
Cascina Adelaide Jula Langhe, Piemonte, Italy 2005		\$123.00
Cascina Adelaide 4 Vigne Barolo, Piemonte, Italy 2004		\$150.00

*\*Vintage may vary\**

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