

BREAKFAST

Served from 8am to 11:45 am

RIVERSIDE BIG BREAKFAST \$24

Eggs (poached, scrambled or fried), bacon, mushroom, pork sausage, grilled tomato, spinach & hash brown. Served with toasted bread

SMASHED AVOCADO \$21

Poached eggs, smashed avocado, grilled halloumi cheese, rocket & smoked salmon. Served with toasted bread

EGGS BENEDICT \$19

Poached eggs on English muffin, served with baby spinach, topped with hollandaise sauce. Choice of bacon or smoked salmon.

BACON & EGGS ON TOAST \$13

Served with toast (poached, scrambled or fried)

PANCAKES \$17 (V)

Served with berries compote & vanilla ice cream

TOAST \$8 (V - VG)

With condiment vegemite, honey or jam

HAM, CHEESE & TOMATO SANDWICH \$9.5

EXTRAS

Free Range Egg, hash brown, tomato, spinach \$3.5

Avocado, mushroom, bacon, toast \$4

Smoked salmon \$6

****Our Eggs are free range****

Gluten Free & Vegetarian options are available on request.

Please inform your waiter if you have any allergies or dietary requirements.

Due to some ingredients used in our kitchen, we can never guarantee that a dish is completely free from allergens

BURGERS

Served till 3pm Mon - Sat

RIVERSIDE BEEF BURGER \$21

Beef patty, cheese, lettuce, sliced tomato, bacon, fried egg, caramelised onion, mayo & ketchup

CHICKEN BURGER \$20

Grilled chicken tenderloin, cheese, lettuce, sliced tomato & mayo

VEGAN BURGER \$18 (VG)

Whole Swiss brown grilled mushroom, tomato, caramelized onion, lettuce and avocado

STEAK SANDWICH \$21

Minute steak, caramelised onion, cheese, lettuce, sliced tomato & mayo

CLUB SANDWICH \$16

Grilled chicken, lettuce, bacon, fried egg & mayo

All served with chips

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ENTRÉE

Served from 12pm

ANTIPASTO DELLA CASA \$26

Frittata, crostino of mix mushroom, involtino di melanzana, olive ascolane, spiedino caprese, parma prosciutto, guanciale & grana padano cheese

ZUPPA DI COZZE \$20

Portarlington mussel sautéed with olives, tomato, garlic & chilli served with toasted bread

TRADITIONAL ITALIAN MEATBALLS \$18

Cooked in a rich tomato sauce topped with parmesan. Served with crusty bread

BRUSCHETTA \$12 (VG)

Diced tomato, basil & red onion

ARANCINO \$7

Homemade arancino with saffron risotto, smoked scamorza, traditional ragú and peas

CHICKEN SATAY \$16

Served with homemade dipping sauce (contains nuts)

CALAMARI FRITTI \$18

Lightly dusted with semolina served with tartare sauce

CRUMBED EGGPLANT CHIPS \$14 (V)

Crumbed eggplant chips served on a bed of lettuce with aioli sauce

PASTA & RISOTTO

Served from 12pm

GNOCCHI WITH PORK RAGÚ \$26

Homemade gnocchi with slow-cooked pork in a red sauce

SPAGHETTI CARBONARA \$ 25

Spaghetti with egg yolk, pecorino cheese, guanciale & black pepper

SPAGHETTI MARINARA \$29

Pan fried prawns, calamari, mussels, fish, cherry tomato, garlic, chilli & white wine

CASARECCE ALLA NORMA \$25 (V)

Casarecce pasta with pan fried eggplant, garlic & basil cooked in a rich Napoli sauce topped with ricotta infornata

SPAGHETTI BOLOGNESE \$24

Spaghetti with Bolognese sauce

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MAINS

Served from 12pm

SCOTCH FILLET (400gm) \$39

Grilled to your liking. Served with seasonal vegetables & red wine jus

CHICKEN PARMIGIANA \$26

Served with chips & salad

SCALOPPINE AI FUNGHI \$29

Pan fried tender Veal Escalope with mushroom, touch of cream and herbs. Served with seasonal vegetables

FISH & CHIPS \$26

Beer battered flathead fillet. Served with chips, salad & tartare sauce

SIDES

BOWL OF CHIPS \$9 (VG)

MASHED POTATO \$9 (V)

SEASONAL VEGETABLES \$9.00 (VG)

PETITE GARDEN SALAD \$ 7.50 (VG)

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SALADS

SERVED FROM 12PM

CAESAR SALAD \$18

Baby cos lettuce, crispy bacon, crouton, Caesar dressing, poached egg & shaved grana
ADD GRILLED CHICKEN: extra \$5

CHICKEN & HALLOUMI SALAD \$22

Grilled chicken, rocket, avocado, cherry tomatoes & grilled haloumi cheese

CALAMARI SALAD \$22

Grilled calamari, orange segment, witlof lettuce, cherry tomato & honey pumpkin

SMOKED SALMON SALAD \$22

Smoked salmon, spinach, avocado, cherry tomatoes, cucumber & goat cheese

LITTLE MUNCHKINS

Served from 12pm

MICKEY MOUSE PIZZA \$15

Tomato, mozzarella & ham

PENNE \$13

Choice of Napoli or Bolognese sauce

CHICKEN PARMA \$15

Served with chips

FISH & CHIPS \$15

Battered flathead tails with chips

(V) Vegetarian

(VG) Vegan

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PIZZA

Served from 12 pm

MARGHERITA \$19 (V)

Tomato, fior di latte & basil

CAPRICCIOSA \$22

Tomato, fior di latte, mushroom, ham & olives

VEGETARIAN \$22

Tomato, fior di latte, zucchini, eggplant, mushroom & capsicum

FRANK'S SPECIAL \$22

Tomato, fior di latte, mushroom, bacon & basil

ALESSIA \$22

Tomato, fior di latte, salami, capsicum & chilli

SAN DANIELE \$26

Tomato, fior di latte, San Daniele prosciutto, rocket & bufala mozzarella

HAWAIIAN \$22

Tomato, fior di latte, ham & pineapple

NAPOLETANA \$22

Tomato, fior di latte, anchovies, olives, basil & oregano

NONNA RITA \$26

Fior di latte, rocket, cherry tomatoes, San Daniele prosciutto & basil

SIENNA \$26

Fior di latte, porcini mushroom, sausage & cherry tomatoes

HERB FOCACCIA \$14 (VG)

Extra virgin olive oil, oregano & rosemary

GARLIC & CHEESE FOCACCIA \$16 (V)

Extra virgin olive oil, fior di latte, garlic & oregano

ADDITIONAL COST FOR EXTRA TOPPINGS – GLUTEN FREE BASE AVAILABLE \$4

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