

# THE RIVERTON

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## BAR AND GRILL

### Bar Snack Menu

*Snacks and Entrees and Pub Classics available all day from 11.30am till 9.00pm*

### Snacks and Entrees

<b>Garlic bread</b> – fresh herb and garlic buttered toasted Italian loaf	8
<b>Chips</b> – crispy chips served with aioli and tomato sauce	9
<b>Loaded chips</b> – crispy chips, topped with creamy garlic sauce, melted cheese, crispy bacon and spring onions	14
<b>Creamy garlic and chilli prawns</b> – Sautéed prawns cooked in a creamy Garlic and chilli sauce finished with wine served with Charred garlic bread, served with rice. (gfo)	18/34
<b>Szechuan peppered calamari</b> – crispy fried calamari coriander and Schezuan dusted served with minted cucumber and orange and wasabi aioli	16
<b>Chicken wings</b> – seasoned chicken wings tossed with spring onions and mild chillies choice of– <i>Crispy fried, Salt and Pepper</i> or <i>Sweet and spicy</i>	14
<b>Add Creamy blue cheese sauce</b>	4
<b>Classic Chilli mussels</b> – fresh local mussels cooked in a garlic and chilli napolitana sauce, white wine, tossed in basil, with toasted garlic bread. (gfo)	18/29
<b>Kick it up a notch with birds eye chillies</b>	2
<b>Chicken satay</b> – marinated chicken tenderloins skewers char grilled topped with a spiced peanut sauce. (gf)	14
<b>Truffled mac and cheese balls</b> – parmesan, cheddar and mozzarella, garlic and herb with a smoked tarragon tomato chutney	16
<b>Rivo Popcorn</b> – Bite size pieces of crispy fried morsels, served with sweet and sour sauce	
<b>Chicken \$14   Calamari \$16   Prawn \$18</b>	

(gfo) = gluten free option

(gf) = gluten free

### **Pub Classics**

<b>The Classic Cheese</b> – homemade beef patty served in a toasted brioche bun with melted cheese, and pickle with a dash of Rivo mustard mayo and chips	<b>18</b>
<b>Blue cheese</b>	<b>3</b>
<b>The Rivo Burger</b> – homemade beef patty served in a toasted brioche bun with melted cheese, lettuce, pickle and tomato with a dash of Rivo tomato mayo and chips	<b>19</b>
<b>The Big Kev burger</b> – homemade beef patty served in a toasted brioche bun with cheese and bacon and egg with Rivo mustard mayo and chips	<b>26</b>
<b>The Rivo patty melt</b> – cheesy toast, homemade beef patty, American pickle, melted Colby cheese, rivo mustard mayo served with chips.	<b>22</b>
<b>Rivo Steak Sandwich</b> – Toasted abhi’s ciabatta roll, tender porterhouse steak, with beetroot relish, caramalised onion, bacon and colby cheese with truffled aioli and chips	<b>24</b>
<b>Chicken parmi Burger</b> – whole crispy chicken schnitzel topped with shaved leg ham napolitanna sauce, trio cheese gratin on a toasted Abhi’s ciabatta and chips	<b>26</b>
<b>Veggie Burger</b> – garlic and herb roasted field mushrooms, char grilled haloumi, beetroot relish, truffle mayo and mixed leaves and chips	<b>18</b>
<b>Add Extra</b> –Pattie <b>\$5</b>   Bacon, avocado <b>\$4</b>   Egg, Cheese or Caramelised onions <b>\$2</b>   Gf Bun <b>\$3</b> Blue cheese <b>\$3</b>   Pickles <b>\$2</b>   Coleslaw <b>\$2</b>	
<b>Fish and chips</b> – Beer battered Barramundi fish fillets with tartare sauce, crispy chips and coleslaw. Also available grilled <b>(gfo)</b>	<b>26</b>
<b>Chicken Parmigiana</b> – Herb and parmesan crumbed chicken schnitzel, topped with shaved leg ham, napolitana sauce, trio cheese gratin, salad and chips	<b>26</b>
<b>Chicken Suzanne</b> - Herb and parmesan crumbed chicken schnitzel cooked golden served with green peas and chips topped with blue cheese sauce	<b>25</b>
<b>Bangers and mash</b> – Traditional pork Cumberland sausage, creamy mash potato, red onion jam with seeded mustard gravy <b>(gf)</b>	<b>25</b>

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### **The Salad Bar**

<b>Chicken satay salad</b> - mixed leaves tossed in a creamy Asian dressing, cucumber, tomatoes, toasted cashew nuts and shaved parmesan with fresh coriander <b>(gf)</b>	<b>24</b>
<b>Vegetarian</b> served with grilled field mushrooms	<b>24</b>
<b>Thai yum Salad</b> your choice of meat, tossed with onion, cucumber, tomatoes, shallots and coriander. Drizzled with a dressing of fish sauce, lemon juice and chilli. <b>(gf)</b>	
<b>Beef \$24   Vegetarian \$24   Crispy Calamari \$25</b>	
<b>Papaya salad</b> – (Seasonal) Finely grated fresh green papaya with green beans and tomatoes tossed in a dressing of fish sauce, palm sugar, and lemon juice. Topped with crushed peanuts <b>(gf)</b>	<b>22</b>
<b>Add chicken tenderloins</b>	<b>6</b>

### **Asian Street Corner**

<b>Pad Thai</b> – Stir-fried rice noodles with chicken, eggs, prawns, bean sprouts, bean curd and crushed peanuts <b>(gf)</b>	<b>27</b>
<b>Vegetarian</b>	<b>24</b>
<b>Laksa</b> – Thai laksa with egg noodle, rich curry coconut sauce and spices topped with julliene vegetables.	
<b>Vegetarian \$24   Chicken \$26   Prawns \$28</b>	
<b>Kapow</b> – stir fried mixed vegetables cooked in a chilli garlic and basil sauce served with steamed rice or tossed in egg noodles	
<b>Vegetarian \$24   Chicken \$26   Prawns \$28</b>	
<b>Wok special</b> – chef’s creation using fresh and authentic ingredients from timeless recipes (check specials)	<b>26</b>
<b>Vegetarian</b>	<b>24</b>
<b>Curry special</b> – traditional curries made from a blend of herbs and spices (check specials)	<b>26</b>
<b>Vegetarian</b>	<b>24</b>

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### **The Main Strip**

<b>Catch of the day</b> – on a green olive and gourmet potato salad, sautéed broccolini and a smoked tomato vierge sauce	<b>M/P</b>
<b>Lamb cutlets</b> – rosemary marinated lamb cutlets (served medium) on a beetroot and macadamia crush, sautéed asparagus and grilled haloumi finished with a garlic and parsley gremolata and jus	<b>35</b>
<b>Bourbon Pork ribeye</b> –Marinated with bourbon paprika and cumin served with honey roasted pumpkin, glazed peaches, grilled asparagus and blue cheese sauce	<b>34</b>
<b>Spare ribs</b> – meaty pork spare ribs, slow cooked and finished on the char grill with a fruity smoked bbq sauce. Served with chips and coleslaw	<b>35</b>
<b>Lean and kean</b> – Grilled chicken breast or sirloin, honey roasted pumpkin, sautéed broccolini and jus	<b>33</b>

### **The Steakhouse**

<b>Texas Porterhouse</b> Black Angus Porterhouse also known as sirloin comes rubbed with our special Texas Cajun spices cooked to your liking and your choice of sides and sauces below	<b>33</b>
<b>Black Angus scotch</b> 120 day aged Angus scotch fillet “the choice cut” cooked to your liking and served with your choice of accompaniments below	<b>35</b>

**Choose your:**

**Sides:** beer battered chips or creamy mash and salad or sautéed greens

**Sauce:** Creamy mushroom and brandy or pepper and red wine or creamy white wine and garlic.

**Add Extra** – Australian creamy garlic prawns for surf and turf **\$7** | Side of Ribs **\$12**  
Onion rings **\$4** | Sauce **\$3** | Blue Cheese sauce **\$4**

### **Sides**

<b>Beer battered chips</b> w/ tomato sauce & aioli	<b>9</b>	<b>Sautéed greens</b> in olive oil	<b>9</b>
<b>Onion Rings</b>	<b>8</b>	<b>Garden salad</b> with house dressing	<b>8</b>
<b>Creamy mash</b> in garlic cream	<b>7</b>	<b>Side of ribs</b> bbq sauce	<b>12</b>

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### **Kids Menu**

***All kid's meals come with a kid's activity pack and choice of Pop Top  
(Apple, Orange or Apple & Blackcurrant)***

**Popcorn chicken with chips or rice**  
tender bite size pieces of crispy chicken

**Bbq spare ribs with chips**  
tender and juicy pork ribs

**Battered or grilled fish and chips**  
barramundi fillets grilled or battered

**Chicken cabbage and bacon noodles**  
cooked and stir fried in the wok  
***Vegetarian option available***

**\$15**

### **Allergy Note**

While we will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.