

BREAD

GARLIC BREAD	2.5
CHEESY GARLIC BREAD	3.5
BRUSCETTA	4.5
Roma tomatoes, fresh basil, feta cheese, balsamic reduction	
TRIO OF DIPS	4.5
selection of homemade dips, Smokey eggplant, beetroot hummus, and roasted red capsicum dip, served with fresh bread	

ENTREE

CRUMBED OLIVES	2.5
Green olives, crumbed served with lemon	
ARANCINI	4.5
Crispy fried arborio rice balls filled with slow – cooked beef ragu, mushrooms and truffle, spinach and all with mozzarella cheese, lightly fried to perfection	
SICILIAN MEATBALLS	4.5
Tender meatballs infused with Sicily flavours, served in a rich Napoli sauce, toasted bread and parmesan cheese	
CALAMARI FRITTI	4.5
Crispy fried calamari lightly crumbed served with a rich and creamy aioli	
SOUP OF THE DAY	4.5
Ask your waiter for soup of the day	
FRESH MUSSELS	5.5
fresh mussels cooked in a closed pot with chilli, garlic, and white wine, finished with cherry tomatoes and parsley, and Napoli sauce, served with crusty warm bread	
PACIFIC OYSTER	
Natural	3 / 4.5    6 / 8.0    12 / 17.0
Kilpatrick	3 / 5.5    6 / 10.5    12 / 18.5
SEARED SCALLOPS	10.5
Pan seared scallops to perfection and served with a smokey chorizo sauce	
SIZZLING PRAWNS	9.5
Prawns tossed in a spicy garlic sauce, with fresh chilli, white wine, and parsley, a touch of Napoli sauce and served with crispy toast	

APPETIZERS TO SHARE

BREAD TASTING PLATTER	8.5
Bruschetta , Garlic bread, Cheesy garlic bread	
SEAFOOD PLATTER	22.0
Calamari fritti, sizzling garlic prawns, mussels, natural oysters (2) and kilpatrick oysters (2)	

ON THE SIDE

GARDEN SALAD	3.0	STEAMED RICE	2.0
STEAMED VEGTABLES	2.5	BBQ CORN	3.0
CHIPS	3.5	BAKED POTATOES	3.0

THE RIVERVIEW  
DINNER MENU

SIGNITURE PLATTERS TO SHARE

HOT & COLD PLATTER FOR TWO	55.0
Khmer lobsters, grilled catch of day, fresh and Kilpatrick oysters, fresh mussel, calamari Fritti, Cooked Tiger Prawns, served with salad and chips, sriracha mayo, Koh Kong and tartare sauce	
MEAT LOVER FOR TWO	75.0
300g striploin, marinate lamb cutlets, grilled kangaroo cooked medium rare, Aussie Parma served with chips and salad, choice of sauce	
SURF & TURF PLATTER FOR TWO	85.0
Cooked Tiger king prawns, grill catch of day, mussels, Kilpatrick oyster, 300g striploin, lamb cutlets, and Aussie Parma, served with chips and salad, sriracha mayo, Koh Kong and tartare sauce	

FROM THE FARM

Our products are all from Australia. We only use Australian Black Angus cattle. They are renowned for their high-quality beef, characterised by exceptional marbling, tenderness, and flavour making them a staple in the premium beef market	
Cooked to your liking served with baked marinated baby potatoes and paired with a choice of two sauces, Kampot pepper sauce, mushroom sauce, red wine jus and Koh Kong sauce	
STRIPLOIN 300G	32.5
150 days grain fed MB2+	
RIBEYE NO BONE 300G	35.5
150 day grain fed MB2+	
TENDERLOIN 300G	41.5
150 day grain fed MB2+	
STRIPLOIN 300G	42.5
Wagyu MB4-5	
RIBEYE NO BONE 300G	45.0
Wagyu MB4-5	
TENDERLOIN 300G	51.5
Wagyu MB5+	
TOMAHAWK 1.2KG	160.5
WAGYU MB9+	

SALADS

CLASSIC CAESAR SALAD	7.0
A timeless favourite featuring fresh romaine lettuce, parmesan, bacon and crunchy croutons, all tossed together with our signature Caesar dressing	
+2 Chicken    +4 Prawns	
CAPRESE SALAD	7.0
Fresh mozzarella cheese, juicy tomatoes, and fragrant basil, dressed with extra virgin olive oil and drizzle of balsamic glaze	
BEEF CARPACCIO	9.5
Thinly sliced tender beef, served capers, shave parmesan and rocket and a light extra virgin olive oil lemon dressing	
SALMON POMELO SALAD	12.0
A vibrant and refreshing mix of fresh salmon, dried shrimps, toasted coconut, garlic and zesty lime, garnished with coriander and mint	

FROM THE SEA

RED SNAPPER 250g	Fresh snapper fillet pan seared to perfection and served with a refreshing chef’s signature tangy salad	13.0
KING MACKEREL 250g	King Mackerel fillet, pan seared to perfection and served with a refreshing tropical salad	13.0
BARRAMUNDI FILLET 250g	Pan seared to perfection and served with our chef’s signature tangy salad	15.0
SALMON FILLET 250g	Pan seared to perfection and served with creamy mash potatoes and finish with a zesty lemon butter, capers sauce	16.0
SPICY KING TIGER PRAWNS	Tiger prawns whole fried to perfection with chilli, spring onions, garlic and served with tropical salad	9.5
GRILLED BABY CALAMARI	Grilled baby calamari, served with a rich and tangy Nicoise sauce	10.5
GIANT OCTOPUS TENTACLES	Tender giant octopus tentacles grilled with a spicy kick of chilli and infused with rich mediterranean marination, served with the chef’s special zesty tangy salad	17.5
GIANT MEKONG LOBSTER	Whole lobster butterflied and grilled, served with a rich garlic sauce and a side of a refreshing tropical salad	22.5

SOMETHING DIFFERENT

AUSSIE PARMA	12.0
Lightly crumbed chicken breast, Napoli sauce and melted mozzarella cheese, served with chips or salad	
LAMB SHANK	17.0
Slowed cooked 3-4 hrs, lamb shank, with fine diced vegetables, red wine, Napoli sauce and served with creamy mash	
LAMB CUTLETS	21.0
Australian lamb cutlets marinated in thyme, rosemary, oregano, grilled to perfection and served with creamy mashed potatoes and pepper sauce	
KANGAROO	25.0
Grilled, medium rare Australian kangaroo infused with garlic, thyme, rosemary and Moroccan spices, served with baked marinated baby potatoes and finished with rich balsamic glaze	

PASTA & RISOTTO

All our pasta is delicately house made	
SPAGHETTI MEATBALLS	7.5
Hand rolled meatballs tossed with Napoli sauce served with fresh basil and parmesan cheese	
TRUFFLE MUSHROOM RISOTTO	8.5
Tossed in cream, mushroom and truffle and parmesan cheese	
SPAGHETTI CARBONARA	7.5
Bacon, eggs, cream and parmesan cheese	
RISOTTO SEAFOOD	13.5
A selection of seafood cooked in garlic, chilli, and touch of Napoli sauce	
SPAGHETTI MARINARA	13.5
A selection of seafood, cooked in garlic, chilli, parsley, white wine extra virgin olive oil	
SPAGHETTI GAMBARI	14.5
Fresh succulent tiger prawns, cherry tomatoes, fresh chilli, garlic and parsley and touch of white wine	