

BREAD

GARLIC BREAD	3.5
CHEESY GARLIC BREAD	4.5
BRUSCETTA	5.5
Roma tomatoes, fresh basil, feta cheese, balsamic reduction	

ENTREE

CRUMBED OLIVES	3.5
Green olives, crumbed served with lemon	
ARANCINI	5.5
Crispy fried arborio rice balls filled with slow – cooked beef ragu, mushrooms and truffle, spinach and all with mozzarella cheese, lightly fried to perfection	
SOUP OF THE DAY	5.0
Ask your waiter for soup of the day	
CALAMARI FRITTI	5.5
Crispy fried calamari lightly crumbed served with a rich and creamy aioli	
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	
CRISPY DEEP-FRIED SOFTSHELL CRAB	6.5
Golden crispy deep fried softshell crab served with a vibrant sweet and sour chili sauce	
CALAMARI AND CHORIZO	7.5
Tender calamari and smoky chorizo simmered in a rich tomato sauce, served with crunchy bread for perfect dipping	
CRISPY PORK BAO 3PCS	7.5
Soft, fluffy bao buns filled with crispy pork, fresh herbs and a touch of sweet-savory sauce for the perfect bite of crunch and tenderness	
SEABASS CARPACCIO	9.5
slices of fresh seabass arranged in a light, elegant carpaccio, drizzled with premium olive oil, blend of citrus juice, chili and oregano	
SALMON AND MANGO CUCUMBER TARTARE	9.5
Fresh diced salmon mixed with crisp cucumber and sweet mango for a bright, refreshing and perfectly balanced tartare	
SIZZLING PRAWNS	11.0
Prawns tossed in a spicy garlic sauce, with fresh chilli, white wine, and parsley, a touch of Napoli sauce and served with crispy toast	
SEMI-COOKED FOIE GRAS WITH COGNAC	14.5
Semi-cooked foie gras infused with a touch of cognac, served with a slow-caramelized onion chutney, strawberry jam and paired with crispy bread	

PACIFIC OYSTER			
Natural	3 / 4.5	6 / 8.0	12 / 17.0
Kilpatrick	3 / 5.5	6 / 10.5	12 / 18.5

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

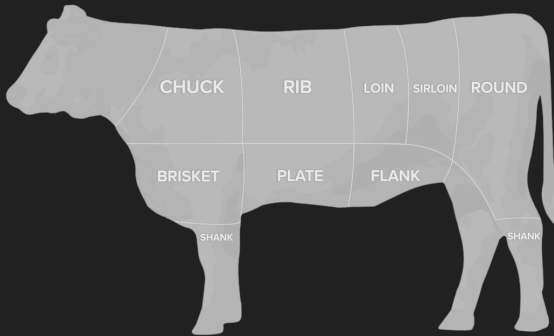
SHARE PLATTERS

HOT & COLD PLATTER FOR TWO	59.0
Soft Shell Crabs, 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	78.0
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	87.0
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. Renowned for their high-quality beef, marbling, tenderness, and flavour.

Cooked to your liking served with baked marinated 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+	
STRIPLOIN 300G	42.5
Wagyu MB4-5	
RIBEYE NO BONE 300G	35.5
150 day grain fed MB2+	
RIBEYE NO BONE 300G	45.5
Wagyu MB4-5	
TENDERLOIN 300G	50.0
150 day grain fed MB2+	
TENDERLOIN 300G	60.0
Wagyu MB5+	
TOMAHAWK 1.2KG	168.0
WAGYU MB9+	

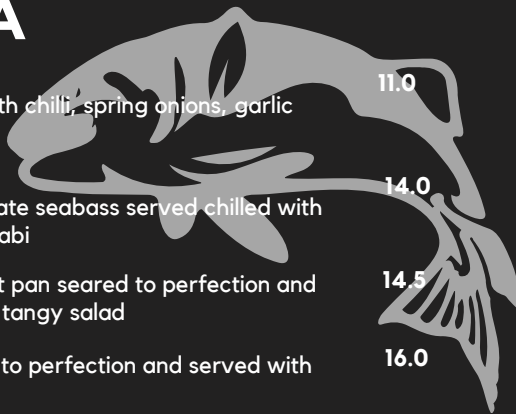


SALADS

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	8.5
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	12.5
A vibrant and refreshing mix of fresh salmon, dried shrimps, toasted coconut, garlic and zesty lime, garnished with coriander and mint	
BURRATA, ROASTED CHERRY TOMATO	12.5
Creamy burrata paired with sweet roasted cherry tomatoes and basil pesto for a simple, vibrant and beautifully balanced dish	
SALMON NICOISE SALAD	12.5
Fresh salmon served with crispy greens, cherry tomato, olives, potatoes, green beans and a bright vinaigrette	

FROM THE SEA

SPICY KING TIGER PRAWNS	11.0
Tiger prawns whole fried to perfection with chilli, spring onions, garlic and served with tropical salad	
SASHIMI PLATE 150G	14.0
Fresh, raw slices of rich Salmon and delicate seabass served chilled with shredded vegetables, soy sauce and wasabi	
RED SNAPPER 200g	14.5
Fresh snapper fillet pan seared to perfection and served with a refreshing chef's signature tangy salad	
BARRAMUNDI FILLET 200g	16.0
Pan seared to perfection and served with our chef's signature tangy salad	
SALMON FILLET 200g	17.0
Pan seared to perfection and served with creamy mash potatoes and finish with a zesty lemon butter, capers sauce	
GIANT OCTOPUS TENTACLES	18.5
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	



SOMETHING DIFFERENT

CRISPY PORK BELLY	11.5
Golden, crackling pork belly served with fresh, crunchy vegetables and a bright sweet and sour chili sauce for a bold flavorful bite	
SLOW COOKED STICKY PORK	12.5
Tender, fall-off-the-bone pork ribs slow-cooked to perfection, served with crispy fries and tangy pickles	
AUSSIE PARMA	13.0
Lightly crumbed chicken breast, Napoli sauce and melted mozzarella cheese, served with chips or salad	
LAMB SHANK	18.5
Slowed cooked 3-4 hrs, lamb shank, with fine diced vegetables, red wine, Napoli sauce and served with creamy mash	
LAMB CUTLETS	23.0
Australian lamb cutlets marinated in thyme, rosemary, oregano, grilled to perfection and served with creamy mashed potatoes and pepper sauce	
KANGAROO	27.5
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 BOLOGNESE	8.0
An Italian classic spaghetti, toss in a rich, slow-cooked beef and tomato ragu, finished with parmesan	
SPAGHETTI CARBONARA	8.5
Bacon, eggs, cream and parmesan cheese	
TRUFFLE MUSHROOM RISOTTO	9.5
Tossed in cream, mushroom and truffle and parmesan cheese	
SPAGHETTI BURRATA WITH CHERRY TOMATO	13.5
Spaghetti tossed in a rich Napoli sauce with sweet cherry tomatoes and fresh basil, topped with creamy burrata for a simple, comforting Italian classic	
RISOTTO SEAFOOD	14.5
A selection of seafood cooked in garlic, chilli, and touch of Napoli sauce	
SPAGHETTI MARINARA	14.5
A selection of seafood, cooked in garlic, chilli, parsley, white wine extra virgin olive oil	