

THE RIVERVIEW

DINNER MENU

SHARE PLATTERS

HOT & COLD PLATTER FOR TWO

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

59.0

MEAT LOVER FOR TWO

300g striploin, marinate lamb cutlets, grilled kangaroo cooked medium rare, Aussie Parma served with chips and salad, choice of sauce

78.0

SURF & TURF PLATTER FOR TWO

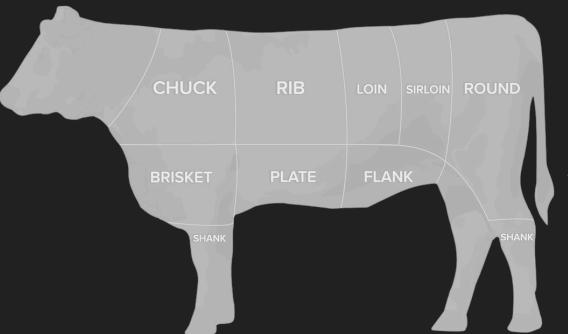
Cooked Tiger king prawns, grill catch of day, mussels, Kilpatrick oyster, 300g striploin, lamb cutlets, and Aussie Parma, served with chips and salad, sriracha mayo, Koh Kong and tartare sauce

87.0

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



32.5

STRIPLOIN 300G

150 days grain fed MB2+

42.5

STRIPLOIN 300G

Wagyu MB4-5

35.5

RIBEYE NO BONE 300G

150 day grain fed MB2+

45.5

RIBEYE NO BONE 300G

Wagyu MB4-5

50.0

TENDERLOIN 300G

150 day grain fed MB2+

60.0

TENDERLOIN 300G

Wagyu MB5+

168.0

TOMAHAWK 1.2KG

WAGYU MB9+

SALADS

CLASSIC CAESAR SALAD

A timeless favourite featuring fresh romaine lettuce, parmesan, bacon and crunchy croutons, all tossed together with our signature Caesar dressing

7.0

+2 Chicken +4 Prawns

CAPRESE SALAD

Fresh mozzarella cheese, juicy tomatoes, and fragrant basil, dressed with extra virgin olive oil and drizzle of balsamic glaze

8.5

BEEF CARPACCIO

Thinly sliced tender beef, served capers, shave parmesan and rocket and a light extra virgin olive oil lemon dressing

9.5

SALMON POMELO SALAD

A vibrant and refreshing mix of fresh salmon, dried shrimps, toasted coconut, garlic and zesty lime, garnished with coriander and mint

12.5

BURRATA, ROASTED CHERRY TOMATO

Creamy burrata paired with sweet roasted cherry tomatoes and basil pesto for a simple, vibrant and beautifully balanced dish

12.5

SALMON NICOISE SALAD

Fresh salmon served with crispy greens, cherry tomato, olives, potatoes, green beans and a bright vinaigrette

12.5

FROM THE SEA



SPICY KING TIGER PRAWNS

Tiger prawns whole fried to perfection with chilli, spring onions, garlic and served with tropical salad

11.0

SASHIMI PLATE 150G

Fresh, raw slices of rich Salmon and delicate seabass served chilled with shredded vegetables, soy sauce and wasabi

14.0

RED SNAPPER 200G

Fresh snapper fillet pan seared to perfection and served with a refreshing chef's signature tangy salad

14.5

BARRAMUNDI FILLET 200G

Pan seared to perfection and served with our chef's signature tangy salad

16.0

SALMON FILLET 200G

Pan seared to perfection and served with creamy mash potatoes and finish with a zesty lemon butter, capers sauce

17.0

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

18.5

SOMETHING DIFFERENT

CRISPY PORK BELLY

Golden, crackling pork belly served with fresh, crunchy vegetables and a bright sweet and sour chili sauce for a bold flavorful bite

11.5

SLOW COOKED STICKY PORK

Tender, fall-off-the-bone pork ribs slow-cooked to perfection, served with crispy fries and tangy pickles

12.5

AUSSIE PARMA

Lightly crumbed chicken breast, Napoli sauce and melted mozzarella cheese, served with chips or salad

13.0

LAMB SHANK

Slowed cooked 3-4 hrs, lamb shank, with fine diced vegetables, red wine, Napoli sauce and served with creamy mash

18.5

LAMB CUTLETS

Australian lamb cutlets marinated in thyme, rosemary, oregano, grilled to perfection and served with creamy mashed potatoes and pepper sauce

23.0

KANGAROO

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

27.5

PASTA & RISOTTO

All our pasta is delicately house made

SPAGHETTI BOLOGNESE

An Italian classic spaghetti, toss in a rich, slow-cooked beef and tomato ragu, finished with parmesan

8.0

SPAGHETTI CARBONARA

Bacon, eggs, cream and parmesan cheese

8.5

TRUFFLE MUSHROOM RISOTTO

Tossed in cream, mushroom and truffle and parmesan cheese

9.5

SPAGHETTI BURRATA WITH CHERRY TOMATO

Spaghetti tossed in a rich Napoli sauce with sweet cherry tomatoes and fresh basil, topped with creamy burrata for a simple, comforting Italian classic

13.5

RISOTTO SEAFOOD

A selection of seafood cooked in garlic, chilli, and touch of Napoli sauce

14.5

SPAGHETTI MARINARA

A selection of seafood, cooked in garlic, chilli, parsley, white wine extra virgin olive oil

14.5

BREAD

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

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