

riya

grill • bar • terrace

Ramada Hotel
2 Martin Street
Ballina
Phone 6618 1198

ENTREES

GARLIC BREAD \$9
Crispy Turkish bread with garlic & herb butter, lightly dusted with parmesan cheese

TRIO OF DIPS \$18
3 homemade dips with chargrilled pita bread (3)

GARLIC PRAWNS (GF)
Local king prawns with butter garlic lemon sauce & sour dough
Entrée \$23
Main \$38

SALT & PEPPER CALAMARI (GF) \$18
Calamari lightly covered in gluten free flour, salt & pepper served with salad, lemon wedge & aioli

PRAWN & SCALLOP STACK \$23
Grilled prawns, sheared scallops served on vegetable fritters, drizzled with lemon butter

MARINATED CHAR GRILLED OCTOPUS \$24
Grilled octopus marinated in lemon, garlic & herbs, served with roquette & lemon olive oil

MARINATED SKEWERS (GF)
Chicken marinated in chilli, lime, garlic & herbs \$18
Lamb marinated in soy sauce, lime, garlic & herb \$21

HOUSE MADE VEGAN FRITTERS (GF) \$18
Zucchini, pumpkin, sweet potato, spinach, pea flour, served with Greek salad & coconut coriander chutney
Entrée \$19
Main \$29

GRILLED HALOUMI ROULADE \$19
Haloumi wrapped in lettuce, tomato & pesto

BABAGANOUSH \$27
Char grilled eggplant infused with garlic, chilli, lemon juice, olive oil, topped with tomatoes, onion, served with selection of dips, pickles and pita bread

OYSTERS

	1/2 Dozen	Dozen
Natural	\$19.50	\$36
Mornay	\$21.50	\$38
Kilpatrick	\$21.50	\$38

MAINS

All mains served with potato & seasonal vegetables (Excluding Platters, Pasta and Risotto)

POACHED STUFFED CHICKEN BREAST (GF) \$34
Tender chicken breast stuffed with cheese, sundried tomato & spinach, served with creamy garlic sauce

CHICKEN STEAK \$34
Chicken breast butterfied, marinated, grilled, served with honey balsamic glaze

CONFIT DUCK \$36
Duck Maryland, salted & cooked in fat with orange, ginger glaze

RIVA PORK SALTIMBOCCA (GF) \$36
Bangalow pork fillet wrapped in prosciutto, served with potato, seasonal vegetables & mushroom sauce

RIVA OPEN SOUVLAKI
Tender marinated skewers with crisp lettuce, onion, tomato, fetta, cucumber, hummus & chips

Lamb with minted yoghurt \$32
Chicken with chilli & lime dressing \$26

CRISPY SKIN SALMON \$36
Grilled salmon served with potato, seasonal vegetables & lemon butter sauce

FRESH LOCAL FISH OF THE DAY (GF) Market Price
See specials board or ask your wait staff

GARLIC PRAWNS \$38
Local king prawns cooked in garlic oil & shallots, served with sour dough

SALT & PEPPER CALAMARI (GF) \$35
Calamari lightly covered in gluten free flour, salt & pepper, served with chips, salad & aioli

FISH & CHIPS \$29
Beer battered seasonal fish served with chips, salad, lemon and tartare sauce

MEDITERRANEAN VEGETABLE STACK (GF) \$34
Roast sweet potato, eggplant, zucchini, roast capsicum, pumpkin, asparagus, grilled haloumi & housemade, smothered with olive oil & balsamic glaze

HOUSE MADE VEGAN FRITTERS (GF) \$29.50
Zucchini, pumpkin, sweet potato, spinach, pea flour, served with Greek salad & coconut coriander chutney

RIVA BAR SIGNATURE PLATTERS

MEZZE PLATTER
Grilled pita break with lamb, chicken, chorizo, chicken wings, fritters, haloumi, dips & Greek salad
2 people \$69
4 people \$99

HOT & COLD SEAFOOD PLATTER
Prawns, salt & pepper calamari, fish (battered), oysters, cold prawns, scallops, octopus, fruits, Greek salad, served with cocktail sauce & tartare sauce
2 people \$130
4 people \$220

PASTA & RISOTTO

PENNE ALLA VODKA \$36
Penne cooked in vodka & rose sauce, served with local king prawns, garlic, chilli, shallots

CHICKEN PENNE PESTO \$34
Chicken breast cooked in pesto sauce, basil, garlic & creamy sauce

CHICKEN & CHORIZO RISOTTO \$33
Chicken, chorizo, mushroom cooked in tomato base sauce

MEDITERRANEAN RISOTTO \$32
Pumpkin, spinach, mushroom, cooked in white wine sauce

STEAKS

Grain fed beef served with chips & salad or potato & veg with your choice of sauce
Eye Fillet (250g) \$39.50
New Yorker (300g) \$36
Scotch Fillet (300g) \$38

SAUCES

Mushroom sauce, Peppercorn sauce, Diane Sauce \$3

EXTRAS

Add creamy garlic prawns \$12
Add calamari \$8

SIDES & SALADS

Beer battered chips \$8
Chilli garlic greens (mixed greens cooked in chilli & garlic) \$12
Greek salad (lettuce, fetta, tomato, cucumber, onions, olives, dressing) \$16
Quinoa & grilled vegetable salad (mixed quinoa, spinach, grilled eggplant, zucchini, roasted pumpkin, capsicum, basil pesto & fetta) \$21

SALAD EXTRAS

Grilled chicken \$6
Grilled lamb \$8
Pan fried prawns \$8
Grilled haloumi \$8
Grilled octopus \$12

KIDS

Grilled chicken and chips (GF) \$15
Steak and chips (GF) \$15
Fish, battered or crumbed and chips \$15
Beer battered chips \$12

DESSERTS

CRÈME BRULÉE \$12.50
Served with house baked shortbread & salted caramel chard

LEMON CURD MERINGUE \$12.50
Served with berry compote and ice cream

STICKY DATE PUDDING \$14.50
Served with butterscotch sauce & ice cream

CHAMPAGNE JELLY TRIFLE \$15
Served with berry compote & ice cream