

riya

grill • bar • terrace

Ramada Hotel
2 Martin Street
Ballina
Phone 6618 1198

ENTREES

GARLIC BREAD	\$9
Garlic and herbs butter, lightly dusted with parmesan cheese	
TRIO DIPS <small>ve</small>	\$22
3 house made dips with chargrilled pita bread, sour dough, beer battered cauliflower and spicy jalapeno peppers	
ARANCINI <small>ve</small>	\$17
Crumbled truffled mushrooms and mozzarella rice balls served with tahini yoghurt	
RIVA VEGAN FRITTERS <small>(GF)</small>	\$18
Mix Veggies in chickpea flour served with salad and coconut coriander chutney	
ANTIPASTO PLATTER	\$27
Selected cold meat and cheese, olives, pickles, confit tomatoes and crusty bread	
SALT AND PEPPER CALAMARI <small>(GF)</small>	\$18
Fried squid in salt and pepper gluten free flour served with salad and aioli sauce	
GARLIC PRAWNS	\$24
King prawns served with Cinzano garlic creamy sauce and sour dough	

OYSTERS

	1/2 Dozen	Dozen
Natural	\$19.00	\$36
Pickled ginger wasabi	\$22.00	\$39
Kilpatrick	\$22.00	\$39

MAINS

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

FISH OF THE DAY	Market Price
See special board	
SALT AND PEPPER CALAMARI	\$35
Calamari lightly covered in gluten free flour served with fried chat potatoes, salad and house made aioli and tartare sauce	
GARLIC PRAWN	\$38
Local king prawns cooked in garlic oil & shallots, served with sour dough	
CURRY	\$38
Traditional spicy house made Fijian curry in coconut cream served with basmati rice and Roti bread	
	Prawns or fish \$35
	Chicken \$32
	Vegetables \$29
EYE FILLET STEAK	\$43
240gm grass fed beef served with truffle mashed potato, broccolini, roasted pumpkin, Parisienne gnocchi and mushroom sauce or Diane sauce	
POACHED CHICKEN	\$32
Stuffed chicken breast with camembert cheese, spinach and sundried tomatoes, served with lemon butter sauce, roast potatoes and ginger garlic greens	
RIVA PORK SALTIMBOCCA	\$35
Bangalow pork fillet wrapped in pancetta slices, served with creamy mushroom sauce, roast potatoes, silverbeet and roasted pumpkin	
OPEN RIVA SOUVALAKI	
Tender marinated skewers served with pita bread, lettuce, onion, fetta, cucumber, cherry tomatoes, Tzatziki and fried chips	
	Lamb \$32
	Chicken \$26
CHICKEN CHORIZO RISOTTO	\$28
Chicken, chorizo and mushroom cooked in tomato base sauce	
VEGAN FRITTERS <small>(GF)</small>	\$26
Lightly spicy mix Veggies fritters in chickpea flour served with salad, coconut coriander chutney, roast potatoes, ginger and garlic greens and pumpkin	
GRILLED VEGGIES	\$28
Seasonal mix veggies with halloumi and mix salad	
PLATTERS	
	2 people 4 people
RIVA MEZZE PLATTER	\$85 \$160
Grilled pita bread with marinated lamb and chicken skewers, chorizo, chicken wings, fritters, halloumi, dips and salad	
SEAFOOD PLATTER	\$140 \$250
Grilled prawns, salt and pepper calamari, battered fish, oysters, scallops, octopus, bugs, served with salad, chips, aioli, cocktail and tartare sauce	

SIDES

Beer battered chips	\$8
Greek salad (lettuce, feta, tomato, cucumber, onions, olives, dressing)	\$16

KIDS

Grilled chicken and chips <small>(GF)</small>	\$15
Steak and chips <small>(GF)</small>	\$15
Battered fish and chips	\$19

DESSERTS

CRÈME BRÛLÉE	\$15
Served with shortbread	
STICKY DATE PUDDING	\$15
Served with butterscotch sauce & ice cream	
LEMON CURD MERINGUE	\$15
Served with whipped cream, berries and ice cream	

DESSERT WINE

ERADUS STICKY MICKY	\$15
Marlborough, NZ	
THE CHATEAU BOTRYTIS SEMILLON	\$15
Barossa Valley, SA	