



Entrée

Sizzling Garlic and Chilli Prawns <i>Fresh Local School Prawns tossed in Garlic, Chilli and Olive oil, served with toasted Sourdough</i>	25
Coffin Bay Oysters - Half Dozen <i>Natural with a homemade cocktail sauce or Kilpatrick baked with Worcestershire sauce and bacon</i>	26
Duck Breast Carpaccio <i>Succulent strips of rare Duck breast Served with a salad of pickled Fennel and Sherry gastrique</i>	22
Eggplant & Goats Cheese Terrine <i>with a fresh salsa verde</i>	23
Pan Seared Scallops <i>With a cauliflower puree and sautéed chorizo</i>	26
Garlic Bianca <i>Wood fired garlic pizza bread with house-made olive tapenade, Dukkha, olive oil and aged balsamic vinegar</i>	20

Main

Market Fish of the day <i>Sourced locally in Western Australia</i>	M/P
Roasted Moroccan Lamb Rack <i>Marinated lamb rack served with char grilled zucchini and cacik</i>	34
Eye Fillet of Beef <i>Char grilled beef tenderloin served with buttery potato puree, broccolini, confit garlic butter and a pinot jus</i>	42
Oven Roasted Supreme De Volaille <i>Chicken breast with a sundried tomato and pine nut stuffing finished with a lemon pan jus sautéed potato and asparagus</i>	32
Fettuccini Puttanesca <i>Tomato, garlic, chilli, anchovies, olives and baby capers all tossed in olive oil and herbs and then folded through al dente fettuccini and topped with shaved parmesan cheese</i>	29

Sides

Tossed Side salad	12
Seasonal Vegetables Side	10
Truffled Pomme puree	10

Dessert

Riva Cheese Platter <i>Selection of local and imported cheese, crisp bread and a Quince jam</i>	19
Portuguese Tart <i>Topped with a Pedro Jimenez Sherry anglaise</i>	18
Cashew Coconut Chocolate Bar <i>With a salted caramel cream</i>	18
Frangelico Crème Brulee <i>With espresso ice-cream and sesame crisps</i>	19

Gov's Bar

*Looking for after dinner entertainment don't miss the live music
Friday and Saturday night from 8:30pm at the Governors Sports Bar*



Please Consult Our Wait Staff If You Have Any Allergen Concerns