SEAFOOD

PAN SEARED ULLADULLA (NSW) SWORDFISH (DF)(A) — M39.5 V44.5
Pan seared darne of Australian swordfish, with roquette, blood orange and lime salad, toasted pistachio nuts and Japanese style dressing.

OVEN BAKED RAINBOW TROUT (A)(GF) — M35 V40
Oven baked whole rainbow trout, with toasted almond and citrus butter, roquette salad and potato crisps.

CHILLI SAND CRAB (A)(GF)(DF) — M29.5 V34.5
Fresh sand crab sauteed in peanut oil, red onion, fresh chilies, ginger, garlic, brown sugar, sweet soy, finished with sriracha sauce, coriander and kaffir lime leaves.

PAN SEARED TASMANIAN SALMON (A)(GF) — M37 V42
Crispy skinned darne of Atlantic salmon, sauteed mixed greens, sweet potato gratin and dill beurre blanc.

SALADS

CAESAR SALAD (GFO) — M18 V23
Cos leaves, crispy bacon, croutons, boiled egg, shaved parmesan and caesar dressing.

CLUB SALAD (V)(GF)(DF) — M18 V23
Iceberg lettuce, vine-ripened tomatoes, cucumber, red onion, avocado and house dressing.

SMOKED SALMON SALAD (GF)(DFO)(I) — M23 V28
Smoked salmon, baby cos lettuce, pickled radicchio, toasted walnuts, feta cheese, cucumber ribbons, finished with chardonnay dressing.

SALAD TOPPERS
GRILLED CHICKEN TENDERS (3) (DF)(GF) +$9
GRILLED PRAWNS (3) (DF)(GF)(I) +$10
SAUTÉED THAI BEEF (80 G) (DF)(GF) +$9
GRILLED SALMON (DF)(GF)(A) +$10.00

DESSERTS — M17 V22

KEY LIME CHEESECAKE
Vanilla ice cream and passionfruit sauce.

RED VELVET GATEAU
Fresh strawberries and whipped cream.

LEMON MERINGUE TART
With lemon sorbet.

3 CHEESE PLATE (GFO)
Brie, blue and aged cheddar, fresh fruit and crackers.

WEEKLY DINNER SPECIALS

MONDAY: PORK AND PRAWN — 25M 30V
250g crumbed pork cutlet, served with creamy garlic prawns, waffle fries and apple slaw.

TUESDAY: "ART OF PARMOLOGY" — 20M 25V
All parmies are topped with Napoli and mozzarella 200G chicken schnitzel topped with your choice of:
- **PARMI**
  Sugo sauce, sliced ham and mozzarella
- **HAWAIIAN**
  Sliced ham, pineapple and mozzarella
- **GARLIC PRAWN**
  Sautéed prawn, garlic, parsley and mozzarella
- **BOLOGNESE**
  Mashed potato, bolognese sauce and mozzarella
- **MAC 'N' CHEESE**
  Creamy Mac 'n' Cheese and mozzarella

WEDNESDAY: "WICKED WING WEDNESDAY" — $2 each
Minimum serve: 6 Wings and includes 1 sauce per serve.
Jumbo chicken wings served with house slaw and your choice of sauce:
- Korean
- BBQ
- Ranch
- Hot sauce
- Salt 'n' Pepper

THURSDAY: "STEAK YOUR CLAIM" — 25M 30V
350g char-grilled grass-fed Northern Rivers T-bone steak, chips, salad and your choice of sauce.

LUNCH SPECIALS

CHECK THE BOARD AT THE REGISTER FOR OUR LATEST LUNCH SPECIALS.

BECOME A MEMBER TODAY & SAVE $5

Enjoy member pricing on your meal!
Simply scan the QR code or ask our friendly staff how to join when placing your order.

RIVERVIEWS BAR & DINING

NORTH RYDE RSL

RIVERVIEWS BAR & DINING

OPEN 7 DAYS

MONDAY - SATURDAY
LUNCH 12PM - 2:30PM
DINNER 5:30PM - 8:30PM

SUNDAY
LUNCH 11:30AM - 2:30PM
DINNER 5:30PM - 8:30PM

STARTERS

TOASTED TOMATO, ONION BRUSCHETTA (GF)(DF)(VG) — M13 V18
Toasted gluten free Vienna, tomato and red onion salsa.

GARLIC TURKISH BREAD — M10 V15
Oven-baked Turkish bread with roasted garlic butter and chopped parsley.
Add three-cheese mix +$3
Add three-cheese mix and crispy bacon +$5

OVEN BAKED BREAD ROLLS — M10 V15
2 per serve with cultured butter.

PEKING DUCK SPRING ROLLS (4 PER SERVE) — M19 V24
With pickled cucumber and sesame salad, soy dipping sauce and pickled ginger.

MUSHROOM, TRUFFLE AND PARMESAN ARANCINI (V) (4 PER SERVE) — M21 V26
Roasted tomato and fresh basil sauce.

BEEF AND GINGER DUMPLINGS (GF)(DF) — M19.5 V24.5
Steamed dumplings, crispy fried shallot and sriracha sauce.

FRESHLY SHUCKED PACIFIC OYSTERS (DF)(GF)(A) — M4.5 each V6.5 each
Natural, pickled red onion, mignonette dressing and lemon.

OYSTERS KILPATRICK (DF)(GF)(A) — M5 each V7 each
Crispy bacon, tomato relish and worcestershire sauce.

ASPARAGUS AND SMOKED SALMON (I) — M19.5 V24.5
Steamed asparagus spears, wrapped with smoked salmon, dukkha crumbed egg and hollandaise sauce.

FISH TACOS (I) — M21 V26
Battered flathead, remoulade sauce, red radish, house slaw, coriander and grilled citrus.

VEGAN TACOS (VG)(DF) — M18 V23
Toasted quinoa, sautéed red onion, mixed bell peppers, avocado, vegan cheese and pickle de Gallo.

SPICED CHICKEN AND CORN CHOWDER — M15 V20
Caramelized onion croutons.

CAJUN CALAMARI (GF)(I) — M17.5 V22.5
Crispy fried Cajun spiced calamari, saffron mayonnaise and grilled citrus.

BOWL OF PRAWNS (GF)(I)(DFO) — M28.5 V33.5
U10 ocean king prawns, lemon cheeks and cocktails sauce.

TO SHARE

CITRUS AND LEMON THYME ROASTED WHOLE CHICKEN (GFO)(40 TO 45MINS) — M45 V50
Size 13 chicken roasted whole with fresh lemon thyme and lemons. Served with buttered potatoes, sauteed baby spring vegetables, roast gravy and homemade stuffing.

MAINS

ROAST OF THE DAY (GF) — Small M18 V23 / Large M25 V30
Daily roasted cuts, with oven baked potato and roast pumpkin, steamed garden vegetables and house gravy.

CHICKEN SCHNITZEL — M27 V32
Golden fried panko crumbed chicken breast with crispy coated house fries, garden salad and gravy.

CHICKEN PARMI — M32 V37
Golden fried panko crumbed chicken breast topped with sliced ham, sugo sauce and mozzarella cheese. Crispy coated house fries and salad.

VEGO PARMI — M33 V38
Golden fried panko crumbed chicken breast, topped with sugo sauce, half fanned avocado and mozzarella cheese. Crispy coated fries and salad.

BBQ PARMI — M34 V39
Golden fried panko crumbed chicken breast, topped with grilled bacon, BBQ sauce and mozzarella cheese. Crispy coated fries and salad.

WORKS BURGER (GFO) — M25 V30
Toasted brioche bun, grilled Angus beef pattie, bacon, fried egg, cheese, tomato, sauteed onion. mixed lettuce and beetroot. Served with house fries.
Add Avocado +$3.5

PAN SEARED WHITE PYRENEES LAMB RUMP (GF)(DF) — M35.5 V40.5
Served with a pomegranate and avocado salad and red wine dressing.

VEAL SALTIMBOCCA (GF) — M36.5 V41.5
Medallions of veal, pan seared with pancetta, and fresh sage, finished with garlic white wine and cream sauce. Sweet potato mash and Greek salad.

DUCK CONFIT (GF)(DF) — M37.5 V42.5
Slow cooked duck confit, grilled Corella pears, fresh sweet peas, potato rosti and duck jus.

SWEET POTATO, SPINACH, GREEN LENTIL & COCONUT CURRY (VG)(DF)(GF) — M19 V24
Served with toasted coconut and citrus coconut rice.

KOREAN BEEF BULGOGI (GF)(DF) — M21 V26
Thinly sliced beef, sauteed with onions, glucose and soy, served with steamed rice, kimchi, oyster mushrooms and toasted sesame seeds.

GRILLED SEAFOOD PLATE (M)(GF)(DFO) — M47 V52
100-gram barramundi, 100-gram salmon, 2 half shell scallops, 2 ocean king prawns and 100 grams pineapple squid. Served with a side of club salad, house fries and chimichurri sauce.

CHICKEN SUPREME (GF) — M32 V37
Pan seared chicken supreme, with a crab and macadamia nut filling, chive mash, green beans, tomato and hollandaise.

All items may contain traces of nuts, seafood, dairy, eggs, sesame seed, wheat or soybean. Please advise of any allergies at the time of ordering.

M Members V Visitors

FROM THE GRILL

All steaks served with your choice of chips, mash, or Idaho potato, and steamed vegetables or house salad. (all GF) Includes one sauce (extra sauce +$3) Sauces (GF): Gravy, Mushroom, Pepper, Diane, Red Wine Jus, Sriracha, Hollandaise.

300-GRAM BLACK ONYX MBS 2+ ROSTBIFF RUMP (DF)(GF) — M33 V38

250-GRAM BLACK ONYX RUMP CAP MBS 2+ (DF)(GF) — M31.5 V36.5

200-GRAM GRASS FED EYE FILLET (DF)(GF) — M49 V54

350-GRAM GRAIN FED STANBROKE TRUE NORTH SCOTCH FILLET (DF)(GF) — M49 V54

SIDES ALL SIDES $11.00

SAUTÉED BROCCOLINI (VG)(GF)(DF)
VEGETABLE MORNAY (V)
STEAMED PANACHE OF VEGETABLES (VG)(DF)(GF)
SAUTÉED DUTCH CARROTS (V)(GF)
CRISPY FRIES WITH AIOLI (GF)(V)(DFO)
SIDE OF MASH (V)(GF)
SIDE CAESAR SALAD (GFO)
IDAHO POTATO WITH BACON & SOUR CREAM (GF)(DFO)
DUCK FAT KIPFLER POTATOES (GF)(DF)

PASTA

SLOW ROASTED BEEF RAGOUT PAPPARDELLE — M22 V27
With rich beef, tomato and rosemary Ragout served over pappardelle pasta and shaved parmesan.

PAPPARDELLE CARBONARA — Entrée M21 V24 / Main M28 V33
Roasted pancetta, shaved parmesan, cracked black pepper and egg.

SPAGHETTI MARINARA (DF)(M) — Entrée M21 V26 / Main M32 V37
Sautéed prawns, half-shell mussels, octopus, scallops, salmon and barramundi in a rich tomato sugo sauce with grilled citrus.

ROASTED CHICKPEA & PUMPKIN PAPPARDELLE (VG)(DF) — M22 V27
Maple-roasted pumpkin, chickpea bolognese, vegan cheese and fried basil.

KIDS MEALS

All kids' meals are served with a small juice and ice cream. — M13 V18

CHICKEN NUGGETS & CHIPS (GF)
CHEESEBURGER & CHIPS (GFO)
PASTA BOLOGNESE (GFO)
FISH & CHIPS

GF – Gluten Free | V – Vegetarian | GFO – Gluten Free Optional | VG – Vegan
VGO - Vegan Optional | DF – Dairy Free | DFO - Dairy Free Optional
Seafood Origin : I - Imported | M - Mixed | A - Australian

Monday – Saturday Lunch 12:00pm - 2:30pm | Dinner 5:30pm - 8:30pm
Sunday Lunch 11:30am - 2:30pm | Dinner 5:30pm - 8:30pm