

MEZZE

Pita and Dip (VO) 17.90
Grilled flat bread served with your choice of our house-made dips

Garlic Bread (VO) 18.90
Focaccia with garlic, herbs, and cheese with marinated white anchovies and truffle aioli

Spanakopita Melt (V) 17.90
Spinach and feta pie gratinated with extra cheese

Grilled Saganaki (V) 21.90
Pan fried kefalograviera cheese with passionfruit, thyme, and honey

Marinated Olives (VG, GFO) 15.90
House marinated olives with grilled bread

Ruby Bruschetta (V, VGO, GFO) 18.90
Fire roasted tomatoes, grilled onions, preserved lemons, basil, and feta on homemade focaccia

Fritto Misto (GFO) 22.90
Semolina dusted prawns, calamari, scallops, and white bait with lemoncielo aioli

Lamb Kofta 19.90
Seasoned lamb meatballs with garlic labneh and grilled bread

Mejillones (DF) 21.90
Green lip mussels in a broth of chorizo and tomatoes with a hint of chili and lemon

Arrosticini (GFO, DF) 19.90
Grilled marinated chicken or beef skewers served with grilled bread and pickled veggies

Ensalada de Pulpo 22.90
Citrus marinated baby octopus tossed in onions, tomatoes, cucumber, and capsicums

PARILLA

Served with side salad and your choice of sauce

Filetto (GF, DF) 53.50
300g scotch fillet grilled to your liking

Bistecca (GF, DF) 44.50
300g porterhouse steak grilled to your liking

Beef Ribs (GF, DF) 39.90
Slow cooked, then finished on the grill

Hirino (GF, DF) 34.90
Pork shoulder chop marinated with garlic, herbs, and aromatics

Loukaniko 32.90
Grilled pork, cheese and fennel sausage served on a bed of garlic mash

Pollo (GF, DF) 29.90
Saffron marinated boneless maryland fillet

PIZZA

Margherita (V, VGO, GFO) 23.90
Tomato sugo, basil, and fiore di latte

Potato, Porcini and Prosciutto (VO, VGO, GFO) 26.90
Bechamel, porcini mushrooms, potato, fiore di latte, and prosciutto

Pumpkin & Feta (V, VGO, GFO) 26.90
Pumpkin, pepitas, herbs, and whipped feta

Diavola (GFO) 24.90
Tomato sugo, salami, olives, and fiore di latte

Greek Chicken (GFO) 26.90
Tomato sugo, grilled chicken, onions, fiore di latte, and tzatziki

Moroccan Lamb (GFO) 27.90
Slow cooked lamb, capsicum, onions, za'atar, and feta

Gluten Free +5.00
Vegan Cheese +5.00

Feed Me - \$65 pp

A Mediterranean Journey, Curated by Our Chef in Three Courses



MAINS

Ruby's Pastitsio 29.90
Baked pasta with a rich beef ragu and silky béchamel sauce

Seafood Paella (GF) 35.90
Tomato and saffron infused rice cooked with chorizo, capsicum and seafood

Porchetta (GFO) 39.90
Slow roasted rolled pork belly, fresh tomato & basil salad, and grilled bread

Spaghetti Bolognese 27.90
Spaghetti topped with a rich meat sauce, shaved parmesan, and basil

Prawn Linguine (GFO) 35.90
Prawns and linguine tossed in a sauce of tomato, fresh herbs, lemon, chili and capers

Costillas al Horno (GF) 39.90
Roasted pork ribs, lemon potatoes, and side salad

Biftekia Burger 26.90
Juicy beef patty with herbs & spices, horseradish slaw, grilled onions, and tomato. Served with chips

Chicken Burger 26.90
Crispy fried chicken fillet with honey mustard ketchup topped with jalapeno onion salad. Served with chips

The Vee Burger (V) 26.90
Grilled vegetable patty layered with zesty cabbage salad, tomato and harissa aioli. Served with chips

Moussaka (VG) 28.90
Lentil ragu in between layers of eggplant, mushrooms, and potato. Topped with cheesy vegan bechamel sauce

Chicken Parma 28.90
Pan fried schnitzel topped with tomato sugo, and mozzarella cheese. Served with side salad and seasoned chips

Catch of the Day MP
Please ask our friendly staff for our fresh catch of the day

SOUVLAKI

Chicken (GFO) 25.90
Chargrilled chicken, tomato, onion, lettuce, and tzatziki wrapped in pita. Served with chips

Lamb (GFO) 27.90
Slow cooked lamb, tomato, onion, lettuce, and tzatziki wrapped in pita. Served with chips

Veggie (V, VGO, GFO) 25.90
Grilled veggies, tomato, onion, lettuce, and tzatziki wrapped in pita. Served with chips

Falafel (V, VGO, GFO) 25.90
Falafel, tomato, onion, lettuce, and tzatziki wrapped in pita. Served with chips

Calamari (GFO) 27.90
Flash fried calamari, tomato, onion, lettuce, and tzatziki wrapped in pita. Served with chips

Swordfish (GFO) 32.90
Roasted swordfish, tomato, onion, lettuce, and tzatziki wrapped in pita. Served with chips

Open Souvlaki Plate +5.00
Gluten Free +2.00

Riviera Souvlaki Experience

Weekends only, 12 pm - 3 pm

Choose any* 2, 3 or 4 mini chargrilled souvlakis, served with fries
2 minis - \$21.90 | 3 minis - \$28.90 | 4 minis - \$34.90
*Seafood excluded. Available for +\$3 per mini.

PLATTERS

Serves 2-3

Apollo's Souvlaki (GFO, VO) 85.90
Falafel, chicken, & lamb gyros, dolmades, salad, grilled pita, crispy wedges, and tzatziki
Add extra meat / veggies +9.90
Add fish / calamari +14.90

Demeter's Harvest (V, VGO, GFO) 89.90
Saganaki, spanakopita, dolmades, grilled veggies, corn, salad, pita, and tzatziki

Spartan Feast 114.90
Biftekia, loukaniko, grilled chicken, lamb gyros, porchetta, corn, salad, pita, and tzatziki

Poseidon's Catch (GFO) 129.90
Calamari, fish, prawns, white bait, scallops, mussels, octopus, pita, chips, and salad

SIDES

Village Salad (V, VGO, GF) 14.90
Shredded iceberg, tomatoes, onions, cucumber, olives, and feta

Maruli Salata (VG, GF) 12.90
Shredded iceberg, herbs, onions, lemon, and olive oil

Kalaboki (V, VGO, GF) 16.90
Grilled corn ribs with cheese and herbs

Broccoli Gratin (V) 15.90
Broccoli florets baked with cheese, olives and pangrattato

Grilled Pita (V) 8.90
Grilled and drizzled with olive oil and oregano

French Fries (V, VGO) 12.90
Served with lemoncielo aioli

Feta Wedges (V) 14.90
Crispy potato wedges loaded with feta and herbs. Served with harissa aioli

Garlic Mash (V, GF) 14.90
Creamy mashed potatoes with notes of roasted garlic

JUNIORS

(Only for our young patrons under 12)

Kids Nuggets 17.90
Tempura battered chicken nuggets with chips

Kids Souvlaki 17.90
Chicken or lamb with chips

Kids Calamari (GFO) 17.90
Served with chips

Kids Pasta (VO, GFO) 17.90
Choice of plain napoli, bolognaise, or just cheese



Scan to view our specials

Dietary Tags

V - Vegetarian | VO - Vegetarian Option
VG - Vegan | VGO - Vegan Option
GF - Gluten Free | GFO - Gluten Free Option
DF - Dairy Free



RIVIERA BITES

Pita Chips (V, VGO) Crispy fried pita with chilli feta dip	12.90
French Fries (V, VGO) Seasoned chips with lemoncielo aioli	12.90
Loaded Wedges (V, VGO) Potato wedges loaded with feta and herbs	14.50
Sweet Potato Chips (V, VGO) Hand cut sweet potato chips served with honey mustard sauce	14.50
Cheese Pimiento Cigars (V) Cheese, roasted capsicum, and chili rolls	12.90
Pita Nachos (V) Pita triangles loaded with pico de gallo, salsa, cheese, and garlic dip	16.90
Mussels Thermidor Baked mussels topped with a rich, cheesy thermidor sauce	14.90
School Prawns Deep fried prawns with lemoncielo aioli	17.90
Crudo Fresh fish tossed in lime & lemon juice with onions, radish and a hint of chili Please ask your server for today's fish selection	18.90
Cauliflower Bites (VG) Spice coated cauliflower served with kasundi	15.90
Chicken Wings Your choice of sweet soy & garlic or peri-peri	15.90
Beef Brisket Burnt Ends Twice cooked beef brisket pieces tossed in barbecue sauce with jalapenos	16.90
Trio of Sliders Juicy beef patty, pulled chicken & pulled lamb, infused with herbs & spices, horseradish slaw, and cheese	17.90
The Riviera Taster Chef's choice platter for those tempted to try it all	29.90

BY THE GLASS

H By Haselgrove Prosecco South Australia	12
Nowhere Road, Resiling Clare Valley, South Australia	12
821 South Sauvignon Blanc Marlborough, New Zealand	12
Eleni Pinot Grigio Victoria	12
Kangarilla Road Fiano Mclaren Vale, South Australia	13
Hanging Rock Five Generations Chardonnay Macedon Ranges, Victoria	14
Altezza Sangiovese Rosé Adelaide Hills, South Australia	13
H By Haselgrove Moscato South Australia	13
Corryton Burge Barossa Grenache Barossa Valley, South Australia	15
Eleni Pinot Noir Victoria	12
Mt Yengo Shiraz South Australia	12
Penfolds 'Koonunga Hill' Shiraz Cabernet Barossa Valley, South Australia	13
Eleni Tempranillo Victoria	12

SPARKLING BY THE BOTTLE

H By Haselgrove Prosecco South Australia	58
Da Luca Sparkling Prosecco Italy	70
Mumm Marlborough Prestige New Zealand	88
Mumm Grand Cordon Non Vintage Champagne, France	158
Maison Mumm Champagne RSRV Champagne, France	228

WHITE BY THE BOTTLE

Nowhere Road, Resiling Clare Valley, South Australia	58
Orlando 'Steingarten' Riesling Barossa Valley, South Australia	85
821 South Sauvignon Blanc Marlborough, New Zealand	58
Hanging Rock Jim Jim Sauvignon Blanc Macedon Ranges, Victoria	75
Eleni Pinot Grigio Victoria	58
Cavaliere D'oro Campanile Pinot Grigio Italy	70
Barristers Block, Pinot Gris Adelaide Hills, South Australia	70
Kangarilla Road Fiano Mclaren Vale, South Australia	65
Tre Stelle Greco Fiano Italy	70
Hanging Rock Five Generations Chardonnay Macedon Ranges, Victoria	65
Capel Vale Black Label Chardonnay Capel Vale, Western Australia	98

ROSÉ BY THE BOTTLE

Altezza Sangiovese Rosé Adelaide Hills, South Australia	65
Hazelgrove Alternate Series Grenache Rosé South Australia	72

RED BY THE BOTTLE

Corryton Burge Barossa Grenache Barossa Valley, South Australia	70
Barossa Valley GSM Barossa Valley, South Australia	75
Eleni Pinot Noir Victoria	58
Shores Reach Pinot Noir Mornington Peninsula, Victoria	60
St Hubert The Stag Yarra Valley Pinot Noir Yarra Valley, Victoria	78
Mt Yengo Shiraz South Australia	58
Pepperjack Shiraz Barossa Valley, South Australia	72
Wynns Coonawarra Estate Black Label Shiraz Coonawarra, South Australia	99
Penfolds 'Koonunga Hill' Shiraz Cabernet Barossa Valley, South Australia	65
Eleni Tempranillo Victoria	58

Caldora Sangiovese Abruzzo, Italy	65
Casale Vecchio Montepulciano Abruzzo, Italy	76

SWEET BY THE BOTTLE

H By Haselgrove Moscato South Australia	65
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TAPS

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Riviera Gold New Zealand, 4%	12 15
Peroni Nastro Azzuro Italy, 5%	14 17
Monthly Special Ask our staff for this month's special	

BOTTLES & CANS

Mountain Goat Very Enjoyable VIC, 4.2%	12
Balter Cerveza QLD, 4%	12
Crown Lager VIC, 4.9%	13
Pirate Life South Coast Pale Ale SA, 4.4%	14
Birra Moretti Italy, 4.6%	14
Corona Mexico, 4.5%	14
White Rabbit Dark Ale VIC, 4.9%	15
Little Creatures Cider WA, 5.2%	15
Hard Rated Lemon Australia, 4.5%	15

LOW & NO ALCOHOL

Balter Captain Sensible QLD, 3.5%	12
Carlton Dry VIC, 3.5%	12
Peroni 0% Italy, 0.0%	12

SIGNATURE COCKTAILS

Sicilian Sunset Arancia, limoncello, prosecco, & soda water	22
Montenegro Cloud Amaro, lemon juice, sugar syrup, & Wonderfoam	22
Capri Breeze Limoncello, watermelon liqueur, & prosecco	22
Spiced Island Espresso Espresso, spiced coffee rum, & vanilla liqueur	22
Ruby Tempest Añejo, dark rum, pineapple juice, ginger, & cracked black pepper	23
Mediterranean Splice Midori, ouzo, pineapple juice, coconut cream, lemon juice, & cream	24
Santorini Wave Tequila, blue curacao, & salted grapefruit soda	24
Amber Odyssey Whiskey, Ouzo, bitters, orange twist, & star anise	24

SIGNATURE MOCKTAILS

Santorini Sunrise Pomengranate syrup, orange syrup, tonic water, mint, & dehydrated blood orange	14
Watermelon Crush Watermelon syrup, lemon juice, sparkling water, fresh mint, topped with seasonal fruit	14
Mediterranean Mirage Blood orange syrup, orange juice, blood orange juice, dash of passionfruit pulp, dehydrated blood orange, & rosemary	14
Apollo's Apple Elixir Peach syrup, apple juice, dash of berry coulis, sparkling water, dehydrated pineapple, & fresh basil	14

CLASSIC COCKTAILS

Spritz Ruby Grapefruit, Lime Elderflower, Aperol, Campari or Limoncello	16
Mimosa Sparkling wine, & orange juice	16
Daiquiri White rum, lime juice, & simple syrup	18
Mojito White rum, lime juice, sugar, & soda	18
Old Fashioned Bourbon, sugar, & bitters	18
Negroni Gin, Campari, & vermouth	20
Margarita Classic, French or Dirty	20
Martini Gin, Vodka or Espresso	20
Whiskey Sour Whiskey, lemon juice, sugar, & Wonderfoam	20
Moscow Mule Vodka, ginger beer, & lime juice	20
Cosmopolitan Vodka, triple sec, cranberry juice, & lime juice	20
Manhattan Bourbon, sweet vermouth, & bitters	20
Long Island Iced Tea Vodka, rum, gin, triple sec, cola, & lemon juice	22

More classic cocktails available upon request. Please ask our team.

JUICES & SOFT DRINKS

Juices Orange, Apple, Pineapple	7.5
Soft Drinks	
Pepsi, Pepsi Max, Lemonade, Solo, Ginger Ale	6.5
Lemon Lime & Bitters	7.5

Ruby Riviera

VODKA

Absolut Original, Watermelon, Citron, Vanilla, Grapefruit	14
Grey Goose	18
Belvedere	19

GIN

Beefeater Dry, Blood Orange, Pink Strawberry	13
Malfy Originale, Limone, Rosa, Arancia	14
Hendricks	15
Australian Distilling Co. Shiraz	15
Australian Melbourne Gin	15
Tanqueray 10	15
Australian Navy Gin	16
Monkey 47 Sloe	19

RUM

Bundaberg	12
Captain Morgan	12
Havana Club 3 Anos	14
The Kraken Black Spiced	14
Diplomatico Planas	15
Angostura 1919	17
Zaccapa Centenario XO Gran Reserva	38

TEQUILA

Olmecca Altos Plata	13
Olmecca Altos Reposado	15
1800 Silver	17
1800 Reposado	19
1800 Añejo	19
1800 Cristalino Añejo	22

WHISKEY

Canadian Club Blended	13
Chivas Regal Blended 12 yr	13
Johnie Walker Black Label	13
Jameson	13
Screwball Peanut Butter Whiskey	14
Monkey Shoulder	15
Bushmills Black Bush	15
Glenfiddich 12 yr	17
Glenmorangie 10 yr	19
Laphroaigh 10 yr Single Malt	20
Bushmills 16 yr Single Malt	23
Lagavulin 16 yr	27
Glenlivet 18 yr Single Malt	35

BOURBON

Jack Daniels	13
Maker's Mark	14
Wild Turkey	14
Rittenhouse Rye	14
Woodford Reserve Double Oaked	16
Gentleman Jack	18

BRANDY / COGNAC

Metaxa 7 Star Greek Brandy	14
Martell VSOP Cognac	20

APERITIFS, LIQUEURS & DIGESTIFS

Enjoy neat, on the rocks or with soda

Aperitif

Vemouth (Rosso, Bianco, Extra Dry)	12
Campari	13
Aperol	13
Ouzo 12	13
Chartreuse Aperitif	16

Liqueurs

Luxardo	13
Cherry Heering	13
Licor 43	13
Pernod	13
Malibu	13
Midori	13
Fireball	14
Absinth	14
Italicus Bergamot	15

Digestif

Sambuca White, Black, Vanilla	12
Frangelico	13
Kahlua	13
Limoncello	13
Jagermeister	14
Grand Marnier	15