

Rialto

Starters

Tomato & Basil Bruschetta *\$9.50*

Ciabatta topped with diced tomato, Spanish onions, basil & olive oil drizzled with the chefs' special balsamic reduction.

Pistachio Pesto Bread *\$9.50*

Chargrilled ciabatta with a pistachio pesto tapenade.

Garlic Bread *\$7.50*

Ciabatta topped with blended garlic, parsley & creamy butter, topped with parmesan cheese, lightly grilled & drizzled with the chefs' special balsamic reduction.

Oysters

Natural GF

With lime, chilli & red wine vinaigrette

Dozen *\$29.50*

½ dozen \$17.90

Kilpatrick

Grilled bacon & Worcestershire sauce with chilli & peppers

Dozen *\$31.90*

½ dozen \$19.50

Chorizo Crumb

Topped with Chorizo crumb & hint of chilli, garlic & parmesan cheese

Dozen *\$31.90*

½ dozen \$19.50

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Entrees & Pastas

Prawn & Crab Spaghetti

Entrée \$19.50

Main \$27.90

Prawn & crab spaghetti tossed in garlic & chilli oil finished with a hint of lemon

Chorizo & Prawn Penne

Entrée \$19.50

Main \$27.90

Pan fried chorizo with prawns & Kalamata olives tossed in a creamy tomato & basil sauce

Creamy Pesto Pasta

Entrée \$16.90

Main \$25.90

Homemade pesto tossed through sea shell pasta with avocado & parmesan cheese.

Side Dishes

\$7.50 each

Fresh seasonal vegetables GF

Fresh Garden Salad GF

Bowl of beer battered fries

Items marked GF are gluten free

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From the Grill

Premium local grain fed beef cooked to your liking, served with a rough mash or beer battered potato fries & steamed vegetables or fresh garden salad & your choice of Diane, Pepper, Mushroom or Béarnaise sauce. Gluten free sauces are available on request.

Rib Fillet GF 300grams *\$31.50*

Eye Fillet GF 250grams *\$31.50*

Rump Steak GF 400 grams *\$29.50*

Toppers

Ocean Beef Topper GF *\$8.50*

Prawns & scallops in a creamy ocean sauce.

Béarnaise & Avocado *\$ 5.50*

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Mains

Mains are served with your choice of rough mash & steamed vegetables or fresh garden salad unless included in the meal description.

Mushroom Risotto with Lamb Cutlets

\$30.50

White wine risotto with sautéed mushrooms & a squeeze of lemon topped with succulent lamb cutlets.

Parmesan Crusted Chicken Breast

\$29.50

Succulent chicken breast crusted with parmesan cheese crumbs with a garlic aioli.

Atlantic Salmon

\$30.50

Crispy skinned salmon fillet on a rough mash with avocado & hollandaise sauce

Honey, mustard & whiskey glazed Pork

\$29.50

300g pork chop with sweet & spicy whiskey glaze on a rough mash

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Salt & Pepper Prawns & Calamari

Entrée \$19.50

Main \$27.90

Fresh prawns & calamari dried & dusted with sea salt, black pepper, cinnamon & chilli flakes served with a noodle salad & the chefs' secret Thai dressing.

Children's meals

\$15.00 each

Fish & chips with salad

Sausage mash & vegetables

Steak chips & salad or vegetables

Cheesy Spaghetti Napolitano

(Includes a bowl of ice cream & topping)

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Desserts \$12.50 each

*Chefs' signature dish Coffee
Semifreddo* GF

A rich blend of coffee frozen into a smooth creamy ice-cream dusted with chocolate powder.

Crème Brulee GF

Luxurious vanilla bean brulee served with a crunchy caramelised sugar top.

Decadent Brownie

Warm chocolate brownie served with salted caramel ice cream and a warm chocolate ganache.

Beverages \$4.50 each

Cappuccino Latte Flat White
Short Black Hot chocolate
Pot of tea

Items marked GF are Gluten Free

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