BEVERAGES	BE\	/ERA	GES
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BEVERAGES				
Coffee		Small 5.00		
Cappuccino, café latte, flat white	e, long/short black,	Large 6.00		
long/short macchiato, mocha, h	ot chocolate			
decaffeinated, soy chai, syrup flo	vours: caramel, vanilla,hazelnut	Add 50c		
Lebanese coffee - Rakwi	Small 8.50	- Large 17.00		
Tea (mugs only)		5.50		
English Breakfast, Green tea, Ea	rl Grey, Chamomile, Peppe <mark>rmint</mark>			
Iced coffee & Iced Chocolate		9.50		
Milkshakes		9.50		
chocolate, vanilla, caramel, ban	ana, strawberry & blue heaven			
Fresh Juices		11.50		
7.550.000.000	ole, carrot, Lemon mint (We don't mix)			
Liver Cleanser	\$	Glass 11.50		
Apple, carrot, celery & ginger		Jug 30.00		
Vitamin C Fix		11.50		
Grapefruit, orange & watermelo				
Tropicana		11.50		
Mixed season fruits				
Smoothies	Lat 7 \ All Ha	11.50		
Banana, strawberry, mango, trop	pical, mixed berry	1000		
Lebanese Mocktail		12.50		
Banana, grapes, strawberry, wat	ermelon & wiped cream			
Small Fruit Platter		30.00		
Large Fruit Platter		45.00		
Ice-Cream		7.00		
Soft Drinks by the Jug	Coke, Diet Coke, Sprite, Fanta, Lemon Squash	11.50		
Cans	Coke, Diet Coke, Coke Zero, Sprite, Fanta	5.00		
Bundaberg Range	Lemon Lime Bitters, Passion, Grapefruit, Guava	6.50		
Lipton Teas	Peach, Lemon, Rasp, Green Tea	6.50		
Sparkling Water Bottle		7.00		
Energy Drinks	V Cans	7.00		
Corkage Fee	Red Bull	7.00 00 per bottle		
Water bottle		5.00		
Water Bottle		5.00		
LANGE COMME	DESSERTS	2 50 Di		
Baklava	DESSERIS	3.50 Piece		
Turkish Delight	in law Enida	2.50 Piece		
	isplay Fridge	12.80		
Mix Nuts		11.50		
Full Birthday Fee	Contract of the second	10.00		
Slice Birthday Fee		5.00		

SHISHA

Lemon Mint - Orange Mint - Water Melon Mint - Gum Mint Apple, Grape, Mint, Apple Mint, Grape Mint, Blueberry + Mint

45.00 Any Change of head **\$30.00**

COLD MAZZAT (APPETIZERS)

Hummus Puree of chickpeas with tahini & lemon Baba Ghannouj Char-smoked eggplant pureed & mixed with tahini, garlic & fresh lemon juice Labneh Bl Toum (Tzatziki) Homemade naturally thickened yogurt with garlic & herbs Shanklish Homemade aged white cheese, tomato, onion, olive oil, parsley, capsicum Warak Areesh (Vine Leaves) Grape vine leaves filled with rice, tomato & parsley cooked in olive oil Hummus & Lamb Puree of chickpeas served with minced lamb, topped with crushed nuts Kibbeh Nayeh Finely ground Fresh tender minced meat with crushed wheat & special spices Batata Bl Kizabra (Potato with coriander) Potatoes diced & cooked with coriander, garlic, chilli & spices Mousaka - Batanjen Grilled eggplant topped with homemade salsa of, spices, onion & tomato Tabouli (V) Traditional Lebanese salad of finely chopped parsley, tomato & onion, mixed with fresh lemon juice & olive oil Fattoush (V) Lettuce, tomato, cucumber, radish, onion, mint, capsicum, olive oil	Mixed Dips (V) Trio of dips (hummus, baba ghannouj & labne) served with pita bread	21.00
Puree of chickpeas with tahini & lemon Baba Ghannouj Char-smoked eggplant pureed & mixed with tahini, garlic & fresh lemon juice Labneh Bl Toum (Tzatziki) Homemade naturally thickened yogurt with garlic & herbs Shanklish Homemade aged white cheese, tomato, onion, olive oil, parsley, capsicum Warak Areesh (Vine Leaves) Grape vine leaves filled with rice, tomato & parsley cooked in olive oil Hummus & Lamb Puree of chickpeas served with minced lamb, topped with crushed nuts Kibbeh Nayeh Finely ground Fresh tender minced meat with crushed wheat & special spices Batata Bl Kizabra (Potato with coriander) Potatoes diced & cooked with coriander, garlic, chilli & spices Mousaka - Batanjen Grilled eggplant topped with homemade salsa of, spices, onion & tomato Tabouli (V) Traditional Lebanese salad of finely chopped parsley, tomato & onion, mixed with fresh lemon juice & olive oil Fattoush (V) Lettuce, tomato, cucumber, radish, onion, mint, capsicum, olive oil		
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Homemade naturally thickened yogurt with garlic & herbs Shanklish 12.50 Homemade aged white cheese, tomato, onion, olive oil, parsley, capsicum Warak Areesh (Vine Leaves) Grape vine leaves filled with rice, tomato & parsley cooked in olive oil Hummus & Lamb 16.00 Puree of chickpeas served with minced lamb, topped with crushed nuts Kibbeh Nayeh 19.00 Finely ground Fresh tender minced meat with crushed wheat & special spices Batata Bl Kizabra (Potato with coriander) Potatoes diced & cooked with coriander, garlic, chilli & spices Mousaka - Batanjen Grilled eggplant topped with homemade salsa of, spices, onion & tomato Tabouli (V) 17.00 Traditional Lebanese salad of finely chopped parsley, tomato & onion, mixed with fresh lemon juice & olive oil Fattoush (V) 16.00 Lettuce, tomato, cucumber, radish, onion, mint, capsicum, olive oil	Char-smoked eggplant pureed & mixed with tahini, garlic & fresh lemon juice	
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Hummus & Lamb Puree of chickpeas served with minced lamb, topped with crushed nuts Kibbeh Nayeh Finely ground Fresh tender minced meat with crushed wheat & special spices Batata Bl Kizabra (Potato with coriander) Potatoes diced & cooked with coriander, garlic, chilli & spices Mousaka - Batanjen Grilled eggplant topped with homemade salsa of, spices, onion & tomato Tabouli (V) Traditional Lebanese salad of finely chopped parsley, tomato & onion, mixed with fresh lemon juice & olive oil Fattoush (V) Lettuce, tomato, cucumber, radish, onion, mint, capsicum, olive oil	Homemade aged white cheese, tomato, onion, olive oil, parsley, capsicum	
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Finely ground Fresh tender minced meat with crushed wheat & special spices Batata Bl Kizabra (Potato with coriander) Potatoes diced & cooked with coriander, garlic, chilli & spices Mousaka - Batanjen Grilled eggplant topped with homemade salsa of, spices, onion & tomato Tabouli (V) Traditional Lebanese salad of finely chopped parsley, tomato & onion, mixed with fresh lemon juice & olive oil Fattoush (V) Lettuce, tomato, cucumber, radish, onion, mint, capsicum, olive oil	Puree of chickpeas served with minced lamb, topped with crushed nuts	
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Tabouli (V) Traditional Lebanese salad of finely chopped parsley, tomato & onion, mixed with fresh lemon juice & olive oil Fattoush (V) Lettuce, tomato, cucumber, radish, onion, mint, capsicum, olive oil	Potatoes diced & cooked with coriander, garlic, chilli & spices	
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Tabouli (V) Traditional Lebanese salad of finely chopped parsley, tomato & onion, mixed with fresh lemon juice & olive oil Fattoush (V) Lettuce, tomato, cucumber, radish, onion, mint, capsicum, olive oil		10.00
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fresh lemon juice & olive oil Fattoush (V) Lettuce, tomato, cucumber, radish, onion, mint, capsicum, olive oil		17.00
Fattoush (V) Lettuce, tomato, cucumber, radish, onion, mint, capsicum, olive oil		
Lettuce, tomato, cucumber, radish, onion, mint, capsicum, olive oil		16.00
		16.00
& topped with tried crispy pita bread	& topped with fried crispy pita bread	
Mixed Pickled Platter 12.50	Mixed Pickled Platter	12.50

Welcome to Riviera - Restaurant & Cafe

HOT MAZZAT (APPETIZERS)

Falafel (5 Pieces)(V) Bean croquettes chickpeas, garlic & sesame oil	14.00
Cheese Samboussik (4 Pieces)(V) Cheese rissole	16.00
Samboussik (4 Pieces) Lamb rissole with pine kernels	16.00
Fatayer (4 Pieces)(V) Baked spinach in pastry parcels	16.00
Halloumi Grilled Halloumi cheese	15.00
Kibbaybat (4 Pieces) Lamb & cracked wheat shell filled with seasoned minced lamb & pine kernels, de	16.00 eep fried
Makanek Seasoned miniature lamb sausages fried & topped with fresh lemon juice	12.50
Sujuk Lebanese old style spicy sausage	17.00
Chicken Wings Marinated in lemon & garlic sauce	15.00
Sifeyha - Arayes (4 Pieces) Spicy minced lamb covered over pita bread grilled & drizzled with butter served	16.00 with laban
Rice, State of the	8.00
Chips	11.00
Wedges	13.50

MAINS

WAIII	
Lamb Platter	29.00
3 skewers of lamb shish served with hummus, rice & garden salad	
Kafta Platter	28.00
3 skewers of kafta served with hummus, rice & garden salad	
Chicken Platter	29.00
3 skewers of chicken shish tawouk served with garlic souce, rice & garden salad	
Riviera Mixed Grill	33.00
Lamb, chicken and kafta (one skewer each) served on a bed of rice	
with 2 dips (hummus and labne), garden salad & chips	
Mixed Veggie Platter (vegan)	32.50
Falafel, vine leaves, fataer, mosaka, Chips, hummus & baba ghanouj	
Riz Ala Jaj	30.00
Shredded Chicken breast on a bed of rice pilaf, topped with roasted nuts	
served with yogurt & salad	
Lamb (Mansaf)	32.00
Lamb on the bone on a bed of rice pilaf, topped with roasted nuts	
Quails (4 Pieces)	32.50
2 quails served with rice, salad & hummus	U I III
Lamb Cutlets (4 Pieces)	32.90
Served with rice, salad & hummus	
Mashawi (Grill)	50.00
3 Lamb skewers - 3 Chicken skewers - 3 kafta skewers & rice Any extra skewers	7.00
Kids Meal	13.00
Chips + 6 Nuggets + Tomato Sauce	
OF A FOOD MAINIG	
SEAFOOD MAINS	
Samak Makli	35.00
freshly fried silver whiting, served with salad & chips	
Samke Harra (Chilli Fish)	35.00
Shredded Grilled Snapper fish with chilli tahini sauce, garlic, onion,	
coriander served on rice	
Fishermans Basket	35.00
Flake - calamari - scallops - prawns - fries	

BANQUETS

(One per person - We don't change, especially week-ends & public holidays)

SHARING OPTION 1

(Minimum of 2 People)

40.00 Per Person

Cold Mazzat: hummus, labne, baba ghanuj & fattoush

Hot Mazzat: chicken wings, makanek, chips

Main: chicken skewers, lamb skewers & kafta skewers - with rice

SHARING OPTION 2

(Minimum of 2 People)

50.00 Per Person

Cold Mazzat: hummus, labne, baba ghanuj & fattoush

Hot Mazzat: chicken wings, makanek, chips

Main: chicken skewers, lamb skewers, kafta skewers with rice & chilli fish with rice

Complementary dessert

SHARING OPTION 3

(Minimum of 3 People)

60.00 Per Person

Cold Mazzat: hummus, labne, baba ghanuj, fattoush, tabouli, pickles & kibbeh nayeh Hot Mazzat: chicken wings, makanek, chips

Main: chicken skewers, lamb skewers, kafta skewers with rice & chilli fish with rice Complementary dessert & Lebanese coffee

All meals include a serving of Lebanese bread

Riviera Café Restaurant is one of Melbourne's newest and finest Lebanese restaurants.

Perfectly located on the bank of the Maribyrnong River Riviera serves up great tasting platters as well as truly amazing desserts. The restaurant boasts a large opulent dining floor and has traditional Shisha pipes available.

We hope your visit has been satisfying and enjoyable.