

Rifos for STARTERS

Toasted Garlic Bread (V) \$7

Toasted crusty bread brushed with garlic butter and herbs.

Potato Chips (V) \$10

Served with side of tomato and aioli sauce.

Potato Wedges (V) \$10

Served with side of sour cream and sweet chilli sauce.

Pizza Bianca (V) \$13

Our signature pizza base seasoned with garlic, Italian herbs and extra virgin olive oil.

Traditional Bruschetta (V) \$15

Toasted crusty bread topped with freshly diced tomato, Spanish onion, fresh basil and crumbed Greek fetta cheese.

Salt and Pepper Squid \$18

Seasoned and fried squid served with aioli sauce and lemon wedge.

Sizzling Garlic Prawns \$18

Sizzling garlic marinated prawns, served with ciabatta bread.

Antipasto Platter for Two \$28

A platter of grilled cacciatore sausage, leg ham, Kalamata olives, sun-dried tomato, artichokes, sizzled halloumi and toasted garlic bread.

Rifos for KIDS MENU

Available for kids under 12 years

Spaghetti Napoletana \$10

Spaghetti Bolognese \$10

Fish and Chips \$10

Nuggets and Chips \$10

Mini Cheese Pizza \$10

Add ham or pineapple +\$1 each



Rifos for SALADS

Greek Salad (V) \$14

With fresh lettuce, fetta cheese, Kalamata olives, cucumber, fresh tomato and red onions topped with a balsamic dressing.

Beetroot and Walnut Salad (V) \$20

Fresh rocket, beetroot, roast pumpkin, walnuts and fetta cheese, drizzled with extra virgin olive oil and balsamic vinegar dressing.

Add roast marinated free-range chicken \$6

Caesar Salad \$19

Baby cos lettuce, crispy bacon, homemade croutons, shaved Grana Padano cheese topped with our homemade Caesar dressing.

Add roast marinated free-range chicken \$6

Add smoked salmon \$7

Quinoa Salad (V) \$22

Baby spinach, quinoa, roast pumpkin, cherry tomatoes, fetta cheese and chickpeas topped with our homemade lemon dressing.

Calamari Salad \$25

Crispy fried calamari, mixed lettuce, cherry tomatoes, cucumber, avocado with a sweet chilli mayo dressing.

Power Salad \$25

Grilled garlic prawns, baby spinach, cherry tomatoes, avocado, red onions and served with extra virgin olive oil and balsamic vinegar dressing.

10% surcharge applies on public holidays

All prices inclusive of GST.

V – vegetarian

Rifos for FOCACCIA

Focaccia Paninis are available every day from 12pm to 4pm.

All Paninis are served with a complimentary side of chips, wedges or salad.

New Orleans \$17

Tuna melt, Emmental cheese, fresh tomato, lettuce and pickles.

Venice Beach \$17

Smoked salmon, cream cheese, capers, cucumber, fresh tomato and lettuce.

Seattle \$17

Free-range chicken breast, avocado, cheddar cheese, fresh tomato, lettuce and sweet chilli mayo.

Rifos for BURGERS

All burgers are served with a complimentary serve of chips or wedges.

The Cheesy Burger \$20

Grilled lean homemade beef patty, crispy bacon, red onion relish and a touch of aioli sauce, topped with cheddar, brie and Emmental cheese, served in a milky burger bun.

Catalunya Burger \$19

Grilled homemade pork chorizo patty, mixed lettuce, sliced fresh tomato, cheddar cheese, pickles and Dijon mustard, served in a milky burger bun.

Chicken Burger \$19

Tender free range grilled chicken breast, cheddar cheese, avocado, mixed lettuce and sliced fresh tomato, topped with sweet chilli sauce and served in a milky burger bun.

Steak Sanga \$23

Grilled 200g rump steak, crispy bacon, red onion relish, sliced fresh tomato, cheddar cheese, mixed lettuce and BBQ sauce, served in ciabatta bread.



\$2 surcharge applies for half 'n' half pizzas, each additional topping or homemade gluten free pizza bases.

Rifos for GOURMET PIZZAS

Llambi's Signature Pizza \$21

Marinated garlic prawns, cherry tomatoes, fresh chilli and basil on a mozzarella and tomato base.

Capriciosa \$19

Sliced mushrooms, leg ham and Kalamata olives on a mozzarella and tomato base.

Diavola \$20

Spicy Cacciatore sausage, Kalamata olives and fresh chilli on a mozzarella and tomato base.

Portofino \$22

Marinated garlic prawns, sliced mushrooms and bacon on a mozzarella and tomato base.

Frutti Di Mare \$23

Calamari, diced fish, garlic prawns and fresh basil on a mozzarella and tomato base.

Vegeteriana (V) \$20

Roast red capsicum, sliced mushrooms, Kalamata olives and artichokes on a mozzarella and tomato base.

Tricolore \$22

Spicy Cacciatore sausage, fetta cheese, Kalamata olives, roast capsicum and red onion on a mozzarella and tomato base.

Meatlovers \$23

Spicy Cacciatore sausage, free range chicken, leg ham and bacon on a mozzarella and tomato base.

Margherita (V) \$18

Mozzarella pizza with fresh basil and tomato base.

Con Pollo \$20

Free range roast chicken breast slices, sliced mushrooms, roast capsicum and Kalamata olives on a mozzarella and tomato base.

Hawaiian \$19

Bacon and pineapple on a mozzarella and tomato base.

Capo \$20

San Daniele prosciutto, cherry tomatoes, fresh rocket and shaved Grana Padano parmesan cheese on a pizza Bianca base.

Napoletana \$19

Anchovies, Kalamata olives, capers and fresh basil on a mozzarella and tomato base.

Santorini \$21

Mediterranean style spicy sausage, olives, mushrooms, fresh chilli on a mozzarella and tomato base.

Prosciutto Calzone \$21

San Daniele prosciutto, brie cheese, fresh rocket, mozzarella and tomato folded pizza calzone.

Nutella Calzone (V) \$16

Dessert pizza filled with Nutella and seasonal fruit, served as a folded pizza calzone.

Rifos for MAINS

Moroccan Lamb \$34

Succulent Moroccan spiced roast lamb rack, served with roast potatoes, roast pumpkin, broccolini and a creamy Moroccan spiced sauce.

Tereza's Chicken \$33

Free range tender chicken breast pan fried with spring onions, mushrooms, roast potatoes in a creamy white sauce, with a touch of garlic and Dijon mustard, served with a side of seasonal vegetables.

Osso Bucco \$32

Slow cooked beef Osso Bucco, braised in our homemade Neapolitan sauce served with broccolini and mashed potato.

Scotch Fillet \$35

250g Scotch Fillet, served with potato chips and salad. Choice of pepper, mushroom or creamy garlic sauce.

Upgrade to Surf & Turf \$6

Parmigiana \$29

Crumbed free range chicken breast, topped with leg ham and our homemade Neapolitan sauce. Served with potato chips and salad.

Upgrade to Bolognese Sauce \$3

Chilli Mussels \$30

Steamed chilli mussels with garlic, onions, fresh chilli and lemon. Finished in our homemade Neapolitan sauce. Served with freshly sliced bread.

Fish of The Day

Please refer to the boards or ask a staff member for selection of fish and price.

Rifos for PASTA and RISOTTO

All pasta dishes can be upgraded to Gluten Free. \$2 surcharge applies.

Spaghetti Marinara \$26

Prawns, mussels, squid and diced fish, spiced with garlic and basil and sauteed in a rich Neapolitan sauce.

Penne Roma \$23

Free range chicken breast pieces with fresh asparagus, cream and a touch of Neapolitan sauce.

Tortellini Alfredo \$24

Chicken tortellini, ham, asparagus and Grana Padano parmesan cheese cooked with creamy white wine sauce.

Penne Passion \$23

Spicy Cacciatore sausage, mushrooms, garlic and fresh chilli cooked in a rich Neapolitan sauce.

Spaghetti Carbonara \$24

The traditional Italian recipe, ham, mushrooms, garlic and egg sauteed in a creamy Grana Padano parmesan cheese.

Chilli Fettuccine Gamberi \$26

King prawns, fresh chilli, garlic and Italian herbs in a creamy white wine sauce with a touch of Neapolitan sauce.

Chicken and Avocado Fettuccine \$25

A Rifos classic, free range chicken breast pieces, avocado, sundried tomatoes and mushrooms sauteed in a creamy white wine sauce.

Spaghetti Valentina (V) \$24

Cherry tomatoes, Kalamata olives, bocconcini cheese, asparagus and fresh rocket cooked with fresh garlic, herbs and extra virgin olive oil.

Hulia's Fettucini \$26

Smoked salmon, capers and asparagus in a creamy white wine sauce.

Homemade Lasagna \$23

Fresh layers of pasta filled with Bolognese sauce, mozzarella cheese, bechamel sauce and fresh basil, served with a side of garden salad.

Risotto Primavera \$26

Free range chicken breast pieces with asparagus, sun-dried tomatoes and mushrooms cooked in a white wine sauce.

Risotto Fremantle \$29

Prawns, calamari, mussels and diced fish sauteed with fresh garlic and herbs and cooked with a touch of our homemade Neapolitan sauce.

Rifos for DRINKS

COFFEE	Cup	Mug
Flat White	4	4.6
Cappuccino	4	4.6
Long Black	4	4.6
Latte	4.2	4.6
Espresso	3.5	
Double Espresso	4	
Mocha	4.2	4.6
Chai Latte	4.2	4.6
Vienna Coffee	4.5	
Long Macchiato	4.6	
Short Macchiato	4	
Affogato	4.5	
Hot Chocolate	4.2	4.6

EXTRAS: soy milk, almond milk, hazelnut, caramel, vanilla (0.60)

COOL DRINKS 5

Iced Coffee
Iced Mocha
Iced Chocolate
Peach Ice Tea
Lemon Ice Tea

TEA (Served in a pot for one) 4

English Breakfast, Earl Grey, Peppermint, Chamomile, Sencha Green, Lemongrass and Ginger

JUICE (Served by glass) 5

Orange, Cloudy Apple, Apple & Blackcurrant

MALT MILKSHAKE 5

Vanilla, Spearmint, Caramel, Banana, Chocolate, Strawberry

SMOOTHIES

Banana 7
Banana, yoghurt, ice cream and fresh milk
Mango and Passionfruit 8
Mango, passionfruit, yoghurt and fresh milk
Mixed Berries 9
Mixed berries, ice cream, yoghurt and fresh milk



SOFT DRINKS

Coke, Diet Coke, Coke Zero, Lemonade, Fanta, Lemon Squash, Soda Water, Tonic Water 4

Ginger Beer 5

Lemon Lime and Bitters 5

San Pellegrino Sparkling Fruit Beverages 330ml

Aranciata / Limonata / Chinotto / Melograno 5

San Pellegrino Sparkling Mineral Water

250ml / 750ml 4 7

Acqua Panna Still Water 750ml 6

SPIRITS (with ice and mixer)

Smirnoff Vodka 10

Bundaberg rum 10

Johnny Walker Red Label 10

Gordons London Dry Gin 10

Jim Beam 10

Jack Daniels 11

Baileys 11

Chivas Regal 12

BEER (bottle)

Coopers Premium Light 2.9% 8

Little Creatures Pale Ale 5.2% 8

Little Creatures Rogers 3.8% 8

James Boag Premium 5% 8

Corona 4.5% 8

Peroni 5.1% 8

Mountain Goat Steam Ale 4.5% 9

Feral Sly Fox Summer Ale 4.5% 9

BEER ON TAP

	Middy	Pint
Carlsberg 4.8%	7	10
Coopers Pale Ale 4.5%	8	11
Sapporo Premium Beer 5.0%	9	12

CIDERS

Monteiths Apple Cider 4.5%	9
Monteiths Pear Cider 4.5%	9
Rekorderlig Strawberry & Lime 4.1%	9

WINES

Sparkling Wine	Glass	Bottles
Omni	10	29

White Wines

House White Wine	7	24
Amberley Chenin Blanc	9	34
Ta Ku Pinot Gris	9	34
Oyster Bay Sauvignon Blanc	10	36
Amberley Secret Lane Sauvignon Blanc	10	35
Brookland Valley Verse 1 SSB	9	34
Fat Bastard Chardonnay	9	34

Red Wines

House Red Wine	7	24
Oyster Bay Merlot	10	36
Amberley Cabernet Merlot	10	36
Brookland Valley Shiraz	9	34
Fat Bastard Pinot Noir	9	34
Brookland Valley Verse 1 Cabernet Merlot	9	34
Ingoldby McLaren Cabernet Sauvignon	10	39

Rose

Oyster Bay Rose	10	36
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