

takeaway



starters

Crusty Bread Loaf 10.5

Locally baked sourdough & garlic butter

Sticky Chicken 16.0

Korean inspired, fried bites of sweet & tangy deliciousness **gf**

burgers

All burgers are served with chips & aioli

River Burger 25.0

House made beef patty, cheese, smoky bacon, beetroot, rocket, tomato, caramelised onion relish & aioli

Hawaiian Hickory BBQ Chicken Burger 25.0

House crumbed chicken breast, cheese, smoky bacon, grilled pineapple, rocket, tomato, hickory BBQ sauce & aioli

The Shroom Burger 25.0

House crumbed mushrooms, beetroot, bean shoots, rocket, tomato, caramelised onion & vegan lemon-parsley mayo **ve**

pizzas

Garlic & Cheese 17.0

Garlic, herbs & cheese **v**

Classic Margherita 19.0

Napoli sauce & mozzarella **v**

Pepperoni 23.0

Napoli sauce, pepperoni & cheese

Island Time 24.0

Napoli sauce, ham, pineapple & cheese

BBQ Chook 27.0

Hickory BBQ Sauce, chicken, bacon, onion, pineapple & cheese

Italiano 24.0

Napoli sauce, ham, pepperoni, olives, capsicum & cheese

Meatlovers 28.0

Hickory BBQ sauce, ham, pepperoni, chicken, bacon & cheese

12" Bases, no half/half
Gluten Free Base +4.0

*GF bases are cooked on the same surface as wheat bases and will come into contact with some gluten.

mains

Classic Parmi 28.5

Beef, chicken or plant-based schnitzel (**v**, **veo**), Napoli sauce & cheese. Your choice of two sides

Beef or Chicken Schnitzel 26.5

Your choice of sauce & two sides

Our Famous Outback 29.5

Beef or chicken schnitzel, bacon, Spanish onion, special BBQ sauce & cheese. Your choice of two sides

Crispy Beer Battered Market Fish 29.0

Locally made Mures tartare, lemon, chips & garden salad (**m**)

Roast Pork & Crackling 28.5

Duck fat potatoes, seasonal veggies, gravy & apple sauce **gfo**

Classic Rissoles 28.5

Topped with caramelised onion & house gravy. Served with creamy mash & seasonal veggies **gfo**

Moroccan Chicken Salad 26.5

Grilled chicken, quinoa, chickpeas, feta, dried cranberries, almonds, rocket, carrot & honey mustard dressing **gf**, **vo**, **dfo**

saucers 4.0

Creamy Mushroom

Peppercorn & Brandy **df**

Diane

Roasted Garlic Butter **gf**

House Gravy **gfo**

sides 6.0

Chips (large +2.5)

Duck Fat Potatoes **gf**, **df**

House Slaw **gf**

Seasonal Veggies **gf**, **dfo**

Garden Salad **gf**, **df**

sweets

Chocolate Fudge Brownie 14.0

Served with fudge sauce, crushed honeycomb & Valhalla vanilla bean ice cream

House-Made Cheesecake 14.0

One of our specialties, check with our team for today's flavour

v vegetarian **ve** vegan **gf** gluten free **df** dairy free **o** option
a Australian **i** imported **m** mixed

Please inform a member of our team if you have allergies/ intolerances. Whilst we do our best to accommodate dietaries, we cannot guarantee that our food will be allergen free.