

RIVERSIDE
RESTAURANT





W E L C O M E

Nestled within the captivating Kimberley bushland, our restaurant offers guests a distinctive dining experience.

We take pride in the diverse cultures represented in our kitchen, and aim to showcase their skills through our dishes.

We aim to showcase the best the Kimberley has to offer by sourcing locally wherever possible.



KIMBERLEY
DRY AGED STEAK
(served w ‘Limeburners’
signature cocktail)

Fitzroy River Lodge proudly offers locally sourced Kimberley meats from ‘Burton Meats/Kilto Station’.

These meats are meticulously dry aged in our cutting-edge refrigerator.

Match your choice of meat with any of the sides listed below. Your selection will also be accompanied by our signature ‘Limeburners Whiskey’ cocktail.

Limeburners Whiskey is a single malt whiskey crafted in a local distillery in Albany WA

herbed potatoes 6

broccolini 4

asparagus 5

beef jus 2

chimichurri 4

‘Blood Chunk’ Chili 3

locally sourced and made right here in Fitzroy Crossing.



ENTREES

GARLIC BREAD 15

make it cheesy 17.8

LOADED GARLIC BREAD 19.8

with bacon, jalepeno, sweet chilli, cheese

TERIYAKI TOFU 24

soft tofu marinated in a teriyaki sauce served
with steamed rice

LOBSTER BISQUE 28.5

housemade bisque served with cheesy
parmesan sour dough

FISH CAKES 19

South east asian inspired fish cakes served
with housemade tomato relish

SPICY BAO BUNS 22

steamed bao buns filled with spicy pork, fresh
cucumber, cilantro, fresh chilli, Asian sauce

ARANCINI 22

pumpkin, feta, and thyme Arancini balls with
homemade spicy sauce (V)



MAINS

STEAMED MUSSELS 38.5

served in a tomato, herb, chilli sauce with
crusty sourdough

GRILLED WHOLE FISH 38

Chef Signature Dish***

whole local wild fish served with a South Pacific style
spinach coconut cream with crispy Cassava (root crop)

THAI VEGETABLE CURRY 38

seasonal vegetables with steamed rice, paratha,
onion sambal, and mango chutney VG / GF

GUMBO 35

chicken and chorizo served with toasted sour dough

CURRY OF THE DAY 44

served with steamed rice, paratha, dahl,
onion sambal, and mango chutney

GRILLED BARRAMUNDI 42

Local Cone Bay fillets served with coconut rice, and
drizzled with lemon garlic butter

SHORT RIBS 500GM 45

local 'Burton Meats' short ribs coated with
Asian sticky sauce and served with steamed
rice and salad

GNOCCHI 33

pumpkin, ricotta, gnocchi served in a pumpkin puree
sauce with ricotta, spinach, and finished with parmesan
(V)



MAINS

LAMB SHANK 39

braised lamb shank on a herb risotto

RIB EYE STEAK 350GM 52

grass fed WA steak served with crispy herbed potatoes, house salad, and chimichurri

TOMAHAWK STEAK 1KG 85

locally sourced Kimberley steak served with crispy herbed potatoes, house salad, chimichurri (serves two)

BEEF FILLET 250GR 54

YG-WA-MSA fillet with a mini fondant potato, cauliflower mash, glazed carrot, sauteed mushroom, and a red wine sauce GF

KIMBERLEY BURGER 38

locally sourced 'Burton Meats/ Kilty Station' beef patty, with bacon, cheese, pickled cucumber, caramelized onion, lettuce, tomato, beetroot, sriracha aioli, served with a side of crispy fries

CHICKEN BURGER 36

marinated and fried chicken thigh on a brioche bun with bacon, cheese, lettuce, tomato, chipotle aioli, served with a side of crispy fries

BUFFALO WINGS 29

served with a side of blue cheese sauce

ADD SAUCE 2

choice of chimichurri / "Blood Chunk" chili / gravy / peppercorn / mushroom / aioli / garlic



PIZZA

BEEF BRISKET 33

with brie, mushroom, caramelized onion

PUMPKIN & FETTA 32

with pine nuts, caramelized onions

PEPPERONI 29

pepperoni, pepperoni, more pepperoni

SIDES

steamed vegetables 14

crispy herbed potatoes 12

mashed potato 8

grilled chorizo with lemon 12

house salad 8

steamed rice 3

chips w aioli 12

‘Blood Chunk’ Chili 3

locally sourced and made right here in
Fitzroy Crossing.



DESSERTS

CHOCOLATE ECLAIR 16

housemade with vanilla ice cream

PISTACHIO CUP 16

pistachio 'cup' filled with yoghurt and topped
with fresh cream and berries

CREME BRULEE 16

with berries and cream

LITTLE ONES

tomato pasta 15

chicken nuggets and chips 15

fish and chips 15

EVENTS @ FRL

sunday sesh @ 3.00pm

Cocktail specials, and live music.

Or, come down and showcase your own talents with our
'open mic' from 6.00

sunday roast @ 5.00pm

spit roast with all the trimmings.

Bookings essential