

ENTRÉE

Roasted Butternut Pumpkin Soup
served with sour cream, garlic ciabatta
crutons and roasted pumpkin seeds \$18.50
(GFO)

Pan-fried homemade Prawn Dumplings
with ginger soy sauce \$28

Seared scallops with twice-cooked pork
belly and cauliflower purée \$31
(GFO, I)

Beetroot hummus
topped with chunky beetroot, goat cheese,
pomegranate, smoked chilli oil, dukkah and
grilled pita bread \$24
(V, VGO)

Salt and pepper crocodile
served with papaya salad and
Vietnamese dressing \$29

Focaccia bread
served with extra virgin olive oil,
balsamic and dukkah \$17

SIDES

Steamed Brussels Sprouts with shaved
parmesan cheese \$12 | Hand Cut Potatoes \$12

Chips and Aioli \$12 | House Salad \$12
Coconut and Basil infused Steamed Rice \$5
Belacan (locally made chili and prawn paste) \$4

MENU LEGEND

Dietary & Seafood Information	Seafood Provenance
GFO – Gluten Free Option	A – Australian Seafood
V – Vegetarian	I – Imported Seafood
VG – Vegan	M – Mix Provenance
O – Option	

Please inform our staff of any allergies or dietary requirements when placing your order. While every care is taken to accommodate your needs, our kitchen handles common allergens, and we cannot guarantee that any dish is completely free from allergens.

MAIN

KAPCO BEEF RIB \$45
*Slow-cooked, BBQ-glazed beef ribs served with corn on the cob, chips,
pickled jalapeño and onion*

BEETROOT AND PUMPKIN SALAD \$32
*Roasted pumpkin, beetroot, red onion and baby carrot with rocket, raisins,
sunflower seeds, pumpkin seeds, pine nuts, goat's cheese, dukkah and balsamic glaze
(GFO, V, VGO)*

CRISPY SKIN SALMON \$43
*with lemongrass and kaffir lime infused curry sauce, basil and coconut
rice, papaya salad and roasted peanuts
(GFO, A)*

WA MARKERT WHOLE FISH \$52
*with creamy coconut and kale sauce
(GFO, A)*

MSA RIB EYE STEAK \$58
*350g Rib eye steak served with hand-cut spicy potatoes, enoki mushrooms,
brussels sprouts and red wine jus (GFO)*

CHEF'S CURRY \$45
*Chef's daily curry creation served
with steamed rice, paratha, raita and chutney (GFO)*

SLOW-COOKED BEEF CHEEK \$42
*Slow-cooked beef cheek with sweet potato and pumpkin purée, finished
with red wine jus (GFO)*

ROASTED HERB AND HONEY MUSTARD LAMB RACK
\$58
*with sweet potato and pumpkin purée, finished with red wine and
cranberry jus (GFO)*

HOMEMADE DESSERT

Classic Creme Brulee of the day with Mixed Berry
Compote (GFO) \$18

Classic Tiramisu \$18

Rhubarb and apple crumble with Vanilla bean ice cream
\$18

Peanut butter and chocolate brownie \$18
Add Vanilla bean ice cream \$2



RIVERSIDE RESTAURANT



WE APPRECIATE YOUR
FEEDBACK!

SCAN ME



www.fitzroyriverlodge.com.au

A QR code is centered within a rounded square frame. A small lightning bolt icon is positioned to the left of the QR code. Below the QR code is a black button with the text "SCAN ME" in white. Above the QR code, the website URL "www.fitzroyriverlodge.com.au" is displayed next to a small globe icon.