



Shares & Bites

FOCACCIA GARLIC BREAD **\$17**

Warm toasted focaccia with confit garlic butter (V)

LOADED FOCACCIA BREAD **\$22**

toasted focaccia topped with confit garlic butter, bacon, jalapeño, Spanish onion, cheese and sweet chilli sauce (VO)

PANKO PRAWNS **\$29**

panko crumbed prawns served with spicy dipping sauce and fennel salad (I)

500G KOREAN-STYLE CHICKEN WINGS **\$32**

Korean-style chicken wings served with kimchi

SALT AND PEPPER CROCODILE **\$29**

salt and pepper crocodile served with papaya and ginger salad and Vietnamese dressing

LOADED CHIPS **\$18**

crispy chips topped with tender slow-cooked lamb, pickled onion, jalapeños, roasted capsicum and spicy chipotle mayo (VO)

Salads

AVOCADO & CHICKEN SALAD **\$32**

Grilled chicken, avocado, cherry tomato, baby spinach, garlic croutons, green yogourt dressing (GFO, VO)

ROASTED PUMPKIN, BEETROOT. RED ONION AND BABY CARROT SALAD **\$32**

with rocket, raisins, sunflower seeds and pumpkin seeds, pine nuts, goat cheese dukkah and balsamic glaze (V, GFO, VGO)

ADD CHICKEN **\$7**

ADD PRAWN **\$7**

ADD AVOCADO **\$7**



Mains

GARLIC PRAWNS **\$42**

prawns cooked in a creamy garlic sauce, served with house salad and coconut and basil rice (GFO, I)

KAPCO BEEF RIB **\$45**

slow-cooked, BBQ-glazed beef ribs served with corn on the cob, chips, pickled jalapeño and onion

SMOKY PORK RIBS **\$42**

house-rubbed pork ribs with a sweet smoky glaze, served with crispy potatoes and zesty cucumber salad (GFO)

CHICKEN AND MUSHROOM CARBONARA **\$38**

fettuccine served with sautéed chicken and mushrooms in a creamy sauce (VO)

CHICKEN BURGER **\$39**

fried chicken, brioche bun, bacon, cheese, tomato, lettuce, onion, pickles and chipotle aioli, served with chips

CHICKEN & PRAWN NASI GORENG **\$42**

Traditional Indonesian-style fried rice with tender chicken and prawns, topped with a fried egg, prawn crackers, crispy shallots and fresh green chilli. (I)

Classics

GRILLED BARRAMUNDI **\$40**

Fresh grilled barramundi served with chips and salad (GFO, I)

CURRY OF THE DAY **\$45**

Chef's daily curry creation served with steamed rice, roti, raita and chutney (GFO)

SEAFOOD BASKET **\$39**

Fish filet, prawns, scallops, crab stick, fries, house salad, tartare (I)

CHICKEN SCHNITZEL **\$34**

Panko crumbed chicken breast, fries, house salad

*MAKE IT A PARM **\$36**

Get ready to indulge! Our new menu is full of mouth-watering dishes you won't want to miss.

THE LOUNGE BAR

From the Grill

KAPCO BEEF

350G BEEF RIB EYE **\$58**

premium rib eye grilled to perfection, served with roasted vegetables and crispy potatoes (GFO)

400G BEEF RUMP STEAK **\$49**

grilled to your liking, served with roasted vegetables and crispy potatoes (GFO)

KAPCO STEAK SANDWICH **\$40**

grilled panini filled with steak, lettuce, tomato, cucumber, grilled onion, two fried eggs, onion jam and spicy mayo served with chips (GFO)

BEEF BURGER **\$39**

KAPCO beef patty, brioche bun, bacon, cheese, tomato, lettuce, onion, pickles, chipotle aioli, served with chips (GFO)

Pizzas

VEGETARIAN **\$30**

tomato base, capsicum, olives, onions, spinach, mozzarella

MARGHERITA **\$29**

tomato base, fresh tomato, mozzarella, pesto

PEPPERONI **\$33**

tomato base, pepperoni, mozzarella

MEAT LOVERS **\$36**

tomato base, pepperoni, bacon, ham, chicken, mozzarella

HAWAIIAN **\$33**

tomato base, pineapple, ham, mozzarella

SUPREME **\$36**

tomato base, bacon, pepperoni, chorizo, mushroom, capsicum, onion, olives, mozzarella

BBQ CHICKEN **\$34**

tomato base, chicken, bacon, onion, mozzarella, BBQ sauce

Gluten free pizza base available

Sides

CHIPS & AIOLI **\$12**

POTATO WEDGES WITH SOUR CREAM & SWEET CHILLI **\$17**

HAND-CUT SPICY POTATOES **\$12**

HOUSE SALAD **\$12**

STEAMED BRUSSELS SPROUTS WITH PARMESAN CHEESE **\$12**

COCONUT AND BASIL INFUSED RICE **\$5**

Kids

KIDS CARBONARA **\$15**

fettuccine with chicken and mushrooms in a creamy sauce

FISH AND CHIPS (I) **\$15**

CHICKEN NUGGETS **\$15**

Desserts

CLASSIC CRÈME BRÛLÉE OF THE DAY **\$18** with mixed berry compote (GFO)

CLASSIC TIRAMISU **\$18** layers of coffee-soaked sponge and creamy mascarpone, finished with cocoa

RHUBARB AND APPLE CRUMBLE **\$18** warm rhubarb and apple crumble served with vanilla bean ice cream

PEANUT BUTTER AND CHOCOLATE BROWNIE **\$18** rich chocolate brownie with peanut butter

ADD VANILLA BEAN ICE CREAM **\$2**

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.



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	

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WE APPRECIATE YOUR
FEEDBACK!

SCAN ME



 www.fitzroyriverlodge.com.au