



RIVERSIDE RESTAURANT
AT FITZROY RIVER LODGE



Entrees



Homemade Soup of the Day (V) (DFO) \$15

Olive ciabatta bread with dukkah, olive oil,
balsamic vinegar, pesto (VO) (DFO) \$12.50

Salt & pepper calamari with Asian salad & sriracha aioli (GF) \$25

Prawn & guacamole stack with quinoa, basil pesto (GF) (DFO) \$26

Crispy caramel pork belly with pickled mango & rice (GF) (DF) \$28

Fish tacos, cabbage, salsa, chipotle mayo \$26

Mains



Crispy skin Barramundi, seasonal green vegetables, enoki mushrooms,
coconut dill sauce (GF) (DF) \$39

Chicken breast stuffed with banana & spinach,
tomato ragu, bearnaise sauce (GF) (DFO) \$40

Chef's special Risotto (VO) \$36

Tamarind Lamb ribs, eggplant puree,
baby seasonal vegetables (GF) (DF) \$41

200g Filet Mignon, sweet potato puree, chimichurri, parsnip crisp,
jumbo crispy prawns (GF) (DF) \$48



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Sides




Olive oil seasoned vegetables \$15

Mashed Potato \$10

Garden Salad \$10

*Homemade
Desserts*



Sticky Date Pudding \$15

Chocolate Mousse \$15

Creme Brulee of the Day \$15

Cheese platter \$18

(GF) = gluten free (GFO) = gluten free option (V) = vegan (VO) = vegan option
(DF) = dairy free (DFO) = dairy free option