

smoked, cured, leaves

caprese **v** 32
burrata cheese, heirloom tomato, basil, murray river salt,
extra virgin olive oil

smoked tuna 34
organic leaves, avocado, apple, grapes, walnut,
burnt orange dressing

romaine leaves **p** 26
soft boiled eggs, pancetta, parmesan, white anchovy, croutons

salted beef **s** 34
green papaya salad, tamarind & chili dressing

house smoked ocean trout 36
celeriac remoulade, grilled grape fruit

crab cakes 36
herb crumb, horseradish aioli, candied lemon

panko crumbed squid 35
mizuna lettuce, garlic mayonnaise, pickled cucumber

bruschetta **p** 32
smoked tomato, homemade pancetta, sour dough,
ashed 180 goat cheese, confit garlic

wet 28

mushroom cream **v**
smoked 62 degrees egg, tarragon cream, mountain pepper

roasted pumpkin **v** 24
almond crumble, cheese toasties

burgers and stuff

pulled pork shoulder p asian slaw, housemade bourbon bbq sauce, soft bun	34
a very hot dog p/s chorizo sausage, crispy onions, chili cream, melted aged cheddar, chili relish, jalapeno salsa	32
panko crumbed chicken herb mayonnaise, pickled fennel, focaccia bread	32
wagyu burger p robbins island wagyu, fried egg, bacon, avocado, rocket, beetroot, aioli, scotch bun	48
riverine beef burger 8oz pattie, aged cheddar, pickles, fried egg, tomato relish, sesame seed bun	36
tempura soft shell crab herb slaw, kewpie mayonnaise, artisan bread	34
the club p triple layer, bacon, chicken, cheese, egg, tomato, lettuce, mayonnaise	32
lobster roll warm brioche, lobster meat, chives, onion rings, aioli	54
no meat for me v tofu, mushroom, grilled vegetables, pesto, burrata, sour dough	30
the curry burger smoked wagyu brisket, caramelized onion , curry leafs, vindaloo sauce, coriander aioli, brioche	38

pasta

pappardelle v mushroom, truffle, mascarpone	36
spaghetti and meat ball pomodoro sauce, basil	34
prawn linguini s/a chili, garlic, evoo, prawns	36
macaroni and cheese crab meat, mornay sauce, cheddar cheese	38

v = vegetarian **p** = pork **s** = spicy **a** = alcohol
please inform one of our service talents, should you have any food allergies or intolerances.
all prices are in USD and subject to service charge and GST.

v = vegetarian **p** = pork **s** = spicy **a** = alcohol
please inform one of our service talents, should you have any food allergies or intolerances.
all prices are in USD and subject to service charge and GST.

pizza

riverine beef	34
mushroom, rocket, shallot, buffalo mozzarella	
seafood s	36
reef fish, prawn, squid, chili, buffalo mozzarella	
calzone p	38
spinach, cheese, pancetta, tomato	
mushroom v	32
3 types of mushroom, buffalo mozzarella	
margarita v	32
tomato, basil, cheese, buffalo mozzarella	

big plate

beer battered reef fish a	36
hand cut chips, lime, tartare, mushy peas	
roasted baby chicken	38
sambal matah, roasted onion, water cress	
paul's aussie meat pie a	38
braised beef cheek, flakey pastry smoked tomato ketchup, mashed potato, onion gravy	
whole baked reef fish	42
roasted fennel, tomato, preserved lemon and chervil butter	
grilled prawn p	46
chorizo, tomato, almond ragout, candied lime	
grilled lamb cutlets	46
celeriac remoulade, white bean, pumpkin, pistachio and mint pesto	
ragu's homemade sausages a	34
mash potato, onion and tomato gravy	
a whole rack of Valencia free range pork baby back ribs p	88
house made smoked bbq sauce, hand cut chips, chili corn	

meat locker

riverine premium beef is produced from carefully selected prime quality cattle that are raised in the lush, temperate riverine region of australia. the cattle that meet the rigorous riverine standard are grain fed for 100 days, graded under the meat standards australia grading system and have marble score 2+

riverine sirloin56

hand cut chips, rocket lettuce, truffle aioli

riverine tenderloin68

burnt onion puree, watercress, salsa verde

stockyard red label wagyu beef is derived from animals with genetics from crossbred wagyu fl 50% to wagyu fullblood 100% the cattle are fed in the kerwee feedlot on a diet exclusively designed and managed by a japanese nutritionist, it is located on the darling downs in south-east queensland, an area famous for its abundant supply of high quality grain and water.

stockyard wagyu tomahawk 5+300

it is a 2 inch thick ribe eye with a mammoth 30cm bone intact
which has all tender cuts of meat, is the real man or carnivores dream
feed 2 people +
weight 2.2kg +
we will dress it for you. please allow 45 minutes for cooking and resting

from the streets

tom yum goong s prawns, lemon grass, chilli, kaffir lime, coriander, tamarind, young coconut	32
vietnamese spring roll p/s prawn pork, herbs, chili dipping	24
singapore chili crab s shallots, tomato, chili, ginger, dried shrimps, mantau bun	72
harpal's chicken korma cashew nut, onion, naan bread, raita	42
scallop and prawn fried rice pickles, chili sambal, fried egg	58
panang curry s crispy duck, dried red chili, lemongrass, kaffir lime	42
lobster noodles xo sauce, spring onion, e-fu noodles	86
spicy beef & basil s riverine beef mince, thai basil, egg, fish sauce, lime, garlic, chili	42
kandyan prawns curry potato cutlet, white rice, brinjal salad	52
hainanese chicken rice ginger, sambal, rice, cucumber	38
korean beef short ribs s spring onion, chili sauce	54
pork vindaloo p pork belly, chili, onion, garlic, steamed rice and garlic naan	46
balinese grilled reef fish s bumbu bali, kecap manis, red sambal, lime, kung kung steamed rice	58
tuna salad kofi fai, fresh grated coconut, chilli, onion, lime juice	30
maldivian devil octopus tomato paste, onion, chili, curry leafs, garlic	36
maldivian tuna curry onion, garlic, tomato, curry leaf, chili, coconut, steamed rice and chapatti	42

a bit on the side 9

hand cut chips, garlic aioli, hp sauce

grilled corn on cob with chili butter

onion rings, ketchup & mayonnaise **a**

cauliflower & cheese bake

mixed leaves, green apple, feta, olives

kimchi, cabbage, cucumber, daikon

bok choy with oyster sauce & garlic

leaves, shaved radish, cucumber, grapes,
red onion, verjus dressing

v = vegetarian **p** = pork **s** = spicy **a** = alcohol

please inform one of our service talents, should you have any food allergies or intolerances.
all prices are in USD and subject to service charge and GST.

v = vegetarian **p** = pork **s** = spicy **a** = alcohol

please inform one of our service talents, should you have any food allergies or intolerances.
all prices are in USD and subject to service charge and GST.

sweet
 22

- baked cheese cake, fresh berries, chantilly cream
- litchi jelly, pistachio, raspberry granite
- vanilla roast bananas, chocolate gratin, maple pecan ice cream a
- dessert stack - strawberry, citrus, lemon thyme sorbet
- frozen yoghurt ice cream sandwiches - passion fruit, blueberry
- lime possett, coconut, sago, almond coconut crumble
- fruit

bubble tea
 9

- lychee, lime, ginger
- apple, raspberry
- passionfruit, orange
- mandarin, yuzu, mint

ice creams
 5.50

- maple pecan
- very vanilla
- strawberry heaven
- chocolate dream
- passionfruit frozen yogurt
- blueberry frozen yogurt

sorbets
 5.50

- mango
- lemon thyme
- coconut
- yogurt lemongrass
- raspberry

bubble tea
 9

- lychee, lime, ginger
- apple, raspberry
- passionfruit, orange
- mandarin, yuzu, mint

ice creams
 5.50

- maple pecan
- very vanilla
- strawberry heaven
- chocolate dream
- passionfruit frozen yogurt
- blueberry frozen yogurt

beverages

water / still 15
san Benedetto
voss

water / sparkling 15
san Pellegrino
voss

aerated beverage 9
coke
diet coke
sprite
fanta
gingerale
tonic water
soda
red bull

seasonal fresh fruit juice 14
chilled fruit juice 14
smoothies 14
milk shake 14

tea 8
english breakfast
earl grey
green tea
jasmine
cammomile
natural Ceylon ginger tea
single estate Darjeeling tea
peppermint
iced tea
decaffeinated tea

served with a choice of full cream milk,
low fat milk or soya milk, honey or lemon

coffee 8
iced coffee
freshly brewed coffee
cappuccino
espresso
ristretto
macchiato
café latte
decaffeinated coffee
hot chocolate

served with a choice of full cream milk,
low fat milk or soya milk

v = vegetarian p = pork s = spicy a = alcohol
please inform one of our service talents, should you have any food allergies or intolerances.
all prices are in USD and subject to service charge and GST.

v = vegetarian p = pork s = spicy a = alcohol
please inform one of our service talents, should you have any food allergies or intolerances.
all prices are in USD and subject to service charge and GST.

