

WINE

SPARKLING WINES

	150ML	250ML	BOTTLE
COOL WOODS BRUT NV SA	12		50
DAL ZOTTO PROSECCO NV KING VALLEY, VIC	14		60
TAITTINGER CUVÉE PRESTIGE BRUT NV FRANCE			160

WHITE WINES

	150ML	250ML	BOTTLE
DEAKIN ESTATE MOSCATO (VEGAN) MURRAY RIVER, VIC	10	14	38
PENFOLDS AUTUMN RIESLING SA	13	16	47
TAI TIRA SAUVIGNON BLANC MARLBOROUGH, NZ	14	18	50
AQUILANI PINOT GRIGIO TUSCANY, ITALY	14	18	50
MAN O' WAR SAUVIGNON BLANC WAIHEKE ISLAND, NZ	15	19	58
PENFOLDS MAX'S CHARDONNAY BAROSSA VALLEY, SA	15	19	66

RED WINES

	150ML	250ML	BOTTLE
DAYS & DAZE "FREETHINKER" SHIRAZ SA	14	18	52
PENFOLDS KONNUNGA HILL 71 SHIRAZ CABERNET SA	14	18	52
CATALINA PINOT NOIR MARLBOROUGH, NZ	15	20	60
PENFOLDS 'MAX' CABERNET SAUVIGNON SA	15	20	66

ROSÉ WINES

	150ML	250ML	BOTTLE
HESKETH 'WILD AT HEART' ROSÉ LIMECOAST, SA	13	17	49
RAMEAU D'OR PETIT AMOR ROSÉ FRANCE	15	20	60

DRAUGHT BEER

	GLASS	PINT
SAPPORO	11.8	17.3
CARLSBERG	11.8	17.3
THATCHERS CIDER, 4.8%	9.8	12.8
COOPERS PALE ALE	11.3	15.3
COOPERS SPARKLING ALE	11.3	15.8
COOPERS DARK ALE	12.3	15.3
COOPERS PACIFIC ALE	11.3	15.3
COOPERS XPA	12.3	16.3
COOPERS DRY	11.3	15.3

BOTTLED BEER AUSTRALIAN

COOPERS LIGHT	7.5
GREAT NORTHERN CRISP	9.5
GREAT NORTHER ORIGINAL	10
CROWN LAGER	10
HAHN SUPER DRY	10
HAHN SUPER DRY 3.5%	10
PURE BLONDE	10
VICTORIA BITTER	10
XXXX GOLD	9
BROOKVALE UNION GINGER BEER	14
STONE AND WOOD PACIFIC ALE	10
4 HEARTS PALE ALE	10
CLOUD CATCHER PALE ALE	10

BOTTLED BEER INTERNATIONAL

ASAHI SOUKA	11
ASAHI SUPER DRY	11
CORONA	11
PERONI NASTRO	11
HEINEKEN	11
STELLA ARTOIS	11
BINTANG	11
BULMERS APPLE CIDER	11
GUINNESS	14

COCKTAILS

MOJITOS CHOOSE ONE OPTION FROM: <i>Classic Pineapple & Coconut Passion Fruit Watermelon Strawberry Spiced Mango</i> white rum, fresh lime/fruits, mint, sugar syrup, topped with soda water	20
ESPRESSO MARTINI vodka, kahlua, freshly brewed espresso	20
BLOODY MARY house infused chilli vodka, salt & pepper, worcestershire sauce, fresh lemon & tomato juice	20
MARGARITA CLASSIC OR BLUE tequila, lime juice, sugar syrup, triple sec or blue curacao	20
MANHATTAN rye whiskey, rosso vermouth, Australian bitter	20
GIGGLY ROSE gin, sparkling white wine, rose syrup, mint leaves	20
GRAPEFRUIT GIN FIZZ dry gin, grapefruit, lime juice, vanilla syrup, tonic water, rosemary	20
TOKYO ICED TEA vodka, tequila, gin, midori, malibu rum, lemon juice & lemonade	20
FLORADORA bloody shiraz gin, fresh lime juice & topped with ginger ale	20
SANGRIA CHOOSE ONE OPTION FROM: <i>Red Wine White Wine Cranberry Blissmas</i> wine, brandy/cider, fruits, ginger ale/lemonade	20
AUSSIE SPRITZ sofi aperitivo, prosecco topped with soda water, citrus fruit	20



INTERNATIONALLY INSPIRED DISHES
AND LOCAL FAVOURITES.

Brisbane

RIVER GRILL



BREAKFAST AVAILABLE UNTIL 10:30AM

SOURDOUGH OR WHOLEGRAIN TOAST **GF** 8
with butter & condiments

FRUIT TOAST **V** 10
with butter & jam

CROISSANT 12
Freshly baked croissant served warm with melted cheese & ham

TOASTED MUESLI **V** 14
greek yoghurt & seasonal fruit

PANCAKES **V** 14
topped with ice cream, seasonal berries & maple syrup

BACON & EGG BAO 16
Free range egg & bacon drizzled with hoisin Sauce

2 FREE RANGE EGGS YOUR WAY **V** 16
poached, fried or scrambled with sour dough toast

AVOCADO SMASH **V** 19
persian feta, tomatoes & basil on sourdough

EGGS BENEDICT 20
english muffins, virginian ham, free range poached eggs with hollandaise

EGGS FLORENTINE **V** 18
english muffins, baby spinach, free range poached eggs with hollandaise

EGGS ROYALE 23
english muffins, smoked salmon, free range poached eggs with hollandaise

BIG BREAKFAST 22
2 free range eggs your way with bacon, pork sausage, potato hash, grilled tomatoes on sourdough

SIDES

POACHED EGG	3	AVOCADO	4
TOMATO	4	HASH BROWN	4
BACON / PORK SAUSAGE	4	SMOKED SALMON	6

SHARING

BOWL OF FRIES **V** 11.5
crispy fries, aioli

MARINATED OLIVES **VG** 12
warm, house marinated olives, Italian breadsticks

PEA & RICOTTA BRUSCHETTA **V** 12
grilled Turkish bread with crushed sweet peas, fresh mint, ricotta, chilli oil and goat curd

ARANCINI **V** 16
pumpkin-filled rice balls, basil pesto, parmesan

BEEF SLIDERS **(3 PER SERVE)** 20.9
pulled beef, fresh slaw, roasted carrot romesco

CAPRESE SALAD **GF** 17
buffalo mozzarella, heirloom tomato, fresh basil, balsamic drizzle

POPCORN CHICKEN 18
spice-dusted chicken pieces, lemon aioli

BAY SHRIMP PO' BOY 19
local shrimp, Hokkaido roll, remoulade sauce

CRISPY CALAMARI 19
salt and pepper dusted calamari, lemon wedge

FROM THE GRILL

CHORIZO ON TURKISH 15
grilled chorizo slices, toasted Turkish, chimichurri sauce

BEEF BURGER 26
grilled beef pattie, cheese, tomato, lettuce, beetroot relish, fries

MAINS

THAI CHICKEN SALAD **GF VG** 19
lemongrass chicken, capsicum, cucumber, cherry tomatoes, red onion, rice noodles, fresh herbs, crispy shallots, zesty lime dressing
Vegetarian option – swap chicken for grilled tofu

WONTON NOODLE SOUP 21
steamed pork wontons in chicken broth, noodles, wilted bok choy, crispy shallots, sesame oil

BLT ON TURKISH 22
bacon, lettuce, tomato, house made chilli tomato relish, fries

VEGAN BURGER 27
roasted carrot, kale, and chickpea pattie, lettuce, tomato, beetroot relish and fries

CHICKEN PARMIGIANA 26.5
crumbed chicken breast, tomato fondue, melted mozzarella, fries, salad

FISH & CHIPS 27
beer battered whiting, crispy fries, Lockyer Valley greens, house dressing, citrus mayo, lemon wedge

PORK RIBS 36
American style pork spareribs, smokey BBQ sauce, slaw, fries

GRILLED HALOUMI **GF VG** 30
haloumi, grilled summer veg, arugula

WAGYU STEAK **GF** **(GRILLED TO ORDER – PLEASE ALLOW COOKING TIME)** 45
250g grilled wagyu rump, charred summer vegetables, crispy fries, jus

DRINKS

BOTTLED BY THE GLASS REG 5.00 LRG 7.50
orange, apple, tomato, pineapple, cranberry

SMOOTHIES 10.90
orange & mango / mixed berry heaven / banana & cinnamon

MILKSHAKES 7.5
vanilla / chocolate / strawberry / caramel

COFFEE REG 5.8 LRG 6.8
flat white / cappuccino / latte / long black
mocha / hot chocolate / chai latte / long macchiato

espresso / piccolo / short macchiato 4.8
iced latte 6.5

TEA 4.5
english breakfast / earl grey / peppermint
chai / green / chamomile

GF GLUTEN FREE **V** VEGETARIAN **VG** VEGAN

A 1% SURCHARGE APPLIES TO ALL CARD PURCHASES. A 15% PUBLIC SURCHARGE APPLIES TO ALL PURCHASES.