



MURRAY RIVER QUEEN  
*Riverland*

## Tapas

<b>Olives</b>	6
Waikerie Olive Grove Sevillano green olives	
<b>Crusty Bread with Riverland Dukka and Olive Oil</b>	6
Waikerie olive grove extra virgin olive oil and spicy dukka	
<b>Tomato Bruschetta (for 2)</b>	6
Tangy tomato, basil bruschetta	
<b>Crispy Chicken Wings (4 pieces)</b>	10
Our famous crispy wings	
<b>Spring Rolls (3 pieces)</b>	10
Vegetarian spring rolls – made fresh daily	
<b>Garlic Mushrooms</b>	9
Charred mushrooms with fresh garlic	
<b>Chicken Satay Skewers (3 pieces)</b>	9
Thai inspired peanut satay dressed skewers	
<b>Beef Skewers (3 pieces)</b>	9
Char grilled beef with peanut satay sauce	
<b>Soft Shell Crab (1 crab)</b>	12
Crispy crab with Asian salsa	
<b>Chargrilled Octopus</b>	12
Charred octopus on a rocket, basil and pickled ginger salad	
<b>Chargrilled Halloumi</b>	12
Grilled halloumi on a bed of rocket and lime dressing	
<b>Pork Ribs (6 ribs)</b>	14
Ribs with a glaze of homemade chilli soy sauce	

## Kings Table Menu

### Swords

<b>Chicken Wing Sword – 6 wings to share with your group</b>	<b>20</b>
Charcoal rotisserated wings with river salt	
<b>Pork Belly Sword – 500 grams of pork (feeds 2 people)</b>	<b>38</b>
8 hour slow cooked pork belly, then finished over the charcoal	
<b>Lamb Sword – 500 Grams (feeds 2 people)</b>	<b>48</b>
Thick lamb loin chops marinated in lemon garlic and herbs accompanied with char grilled red capsicum and pineapple	
<b>Scotch Fillet Sword – 500 grams (feeds 2 people)</b>	<b>56</b>
Beef scotch fillet seasoned with river salt and pepper accompanied with char grilled capsicum and pineapple	

### Mains

<b>Char Grilled Octopus</b>	<b>29</b>
Char grilled octopus served with a salad of fresh Thai basil, homemade pickled ginger, topped with an orange caramel sauce	
<b>BBQ Pork Ribs</b>	<b>32</b>
Pork ribs slow cooked for 8 hours then finished over the charcoal for a fantastic smokey flavor then glazed with our homemade chilli and soy sauce served with a tangy Asian salsa	

### Sides

<b>Chips</b>	<b>6</b>
<b>Mixed Seasonal Vegetables</b>	<b>9</b>
<b>Butter and Salted Corn with Roast Potatoes</b>	<b>9</b>
<b>Garlic Mushrooms</b>	<b>9</b>
<b>Green Apple Salad</b>	<b>10</b>
<b>Asian Green Mango Salad</b>	<b>10</b>
<b>Halloumi and Pickled Vegetable Salad</b>	<b>10</b>
<b>Crispy Chicken Wings – 4 pieces</b>	<b>10</b>
<b>Grilled Octopus with Rocket, Basil and Pickled Ginger Salad</b>	<b>12</b>
<b>Crispy Soft Shell Crab with Salsa</b>	<b>12</b>
<b>Slow Cooked Pork Ribs with Homemade Chili Sauce</b>	<b>14</b>