



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	



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## Queens Kitchen Menu

### **Black Mussels** **28**

Black mussels served in a delicious spicy tom yum and lemongrass basil broth  
A modern Asian dish served with steamed rice or crusty bread

### **Grilled Chicken & Coconut Salad** **24**

Grilled chicken dressed in a coconut-reduced sauce topped with a sweet, sour, and spiced julienned green mango salad. A fantastic main sized meal, with a standout dressing to give this salad a real tangy edge

### **Pork Belly with Green Apple Salad** **26**

12hr slow cooked pork belly, served with a sticky caramel sauce accompanied with a julienne green apple salad topped with a salty barramundi chip garnish

### **Grilled Chicken** **29**

Half chicken deboned, marinated, roasted and grilled in a Thai inspired coating, served with a Thai dipping sauce and garden of pickled vegetables

### **Beef Cheeks** **32**

Slowly cooked beef cheek of generous size served with a salad of fresh Thai basil, homemade pickled ginger, topped with an orange caramel sauce

### **BBQ Pork Ribs** **32**

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

### **Whole Crispy Barra** **29**

Whole deep fried barramundi served one of two ways, with a crunchy Asian green apple salad, Thai homemade dressing and a garden of tangy pickled vegetables; OR served with our choo chee curry sauce and veg



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**Atlantic Salmon 32**

A true fusion dish with a western favorite of Atlantic salmon served in a delicious deep flavored Thai coconut broth accompanied by steamed rice; OR crusty bread

**King Prawns 34**

Delicious king prawns grilled and served in a tom yum broth, a great marriage of tangy spice with delicate prawns serviced with steamed rice; OR crusty bread

\*Prawns served in shells

**Traditional Thai Basil Chicken 26**

Thai style sauce served with seasonal vegetables, basil and steamed rice, this Thai basil chicken is served in the traditional way

Choose your spice level – mild, medium or hot

\*A great dish for the true Thai lovers

**Choo Chee Curry (medium) – choice of meat or veg (see below)**

A medium to warm curry cooked with creamy red curry, coconut sauce, fresh Thai basil and steamed rice

**Green Curry (hot) – choice of meat or veg (see below)**

Traditional fragrant green curry one for the heat lovers

Served with steamed rice

Chicken or Beef 22

Prawn 29

Vegetables 17

Tofu 19

**Slow Cooked Massamum Beef Curry (mild) 22**

Mild curry of tender beef, coconut milk, potatoes, onion and carrots topped with cashews and served with steamed rice

**Laksa 24**

Traditional laksa with chicken, bean sprouts and dried shallots

**Steamed Rice 3**

Bowl of steamed rice for 1

## Kings Table Menu

### Swords

**Chicken Wing Sword – 6 wings to share with your group** 20  
Charcoal rotisserated wings with river salt

**Pork Belly Sword – 500 grams of pork (feeds 2 people)** 38  
8 hour slow cooked pork belly, then finished over the charcoal

**Lamb Sword – 500 Grams (feeds 2 people)** 48  
Thick lamb loin chops marinated in lemon garlic and herbs accompanied with char grilled red capsicum and pineapple

**Scotch Fillet Sword – 500 grams (feeds 2 people)** 56  
Beef scotch fillet seasoned with river salt and pepper accompanied with char grilled capsicum and pineapple

### Mains

**Char Grilled Octopus** 29  
Char grilled octopus served with a salad of fresh Thai basil, homemade pickled ginger, topped with an orange caramel sauce

**BBQ Pork Ribs** 32  
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

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

## Gluten Free Menu

\*Please note all vegan meals are also displayed below

### Tapas and Sides

<b>Olives</b>	6 (v)
Waikerie olive grove sevellano green olives	
<b>Garlic Mushrooms</b>	9 (v)
Charred mushrooms with fresh garlic	
<b>Mixed Seasonal Vegetables</b>	9 (v)
In season trio of veg	
<b>Butter and Salted Corn with Roast Potatoes</b>	9 (v)
Locally sourced corn and potato	
<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	

### Queens Kitchen and Kings Table

<b>Black Mussels</b>	28
Black mussels served in a delicious spicy tom yum and lemongrass basil broth A modern Asian dish served with steamed rice or crusty bread	
<b>Traditional Thai Basil Chicken</b>	26 (v)
Thai style sauce served with seasonal vegetables, basil and steamed rice, this Thai basil chicken is served in the traditional way Choose your spice level – mild, medium or hot Vegan option – tofu or vegetable	
<b>Pork Belly Sword – 500 grams of pork (feeds 2 people)</b>	38
8 hour slow cooked pork belly, then finished over the charcoal	
<b>Lamb Sword – 500 grams (feeds 2 people)</b>	48
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>	56
Beef scotch fillet seasoned with river salt and pepper Accompanied with char grilled capsicum and pineapple	



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### **Kids Menu**

9.9

**\*All kids meals come with a soft drink and ice cream**

#### **Nuggets and Chips**

6 Chicken Nuggets and Chunky Chips and Salad

#### **Spring rolls and rice**

3 Vegetarian Spring Rolls with a serving of Chunky Chips and Salad OR Rice and Salad

#### **Spaghetti Bolognese**

A Little Person's Favorite of Spaghetti and Beef Bolognese

### **Dessert Menu**

**\*All desserts are gluten free**

**We Vary our Delicious Selection Weekly**

**Please Speak to our Friendly Staff for Tonight's Selection**