

THIRSTY CROW

* MENU *

✕ BOARDS

CHEESE BOARDS

A selection of local and international cheeses from the cheese board options at the bar. Served with crackers and Artisan Baker sourdough. **GF Options. V.**

Little cheese (2 wedges) **23.**

Big cheese (4 wedges) **45.**

BREWERY BOARD

Stuffed bell peppers, mild Portuguese chorizo, farmhouse pork terrine, salami, cornichons, tomato relish, Parafield olives, hummus, confit garlic, and fried rosemary flatbread. **60.**

Add a wedge of cheese ranging from **9** to **11.**

✕ BITES

SMOKED SALT & PEPPER CHICKEN WINGS

Nine wings with a trio of delicious dipping sauces, including ancho chili mayo, tomato and tarragon sauce and lemon maple mayo. **21.**

JALAPEÑO CORN DOGS

Two jalapeño kranskies deep fried in Sporting Ale batter and served with chipotle ketchup and American mustard. **15.**

NACHOS

Corn chips, tomato salsa, corn and cheese. **GF.**

Nachos with pulled pork **19.**

Nachos with beef **18.**

Vegetarian nachos with cannellini bean salsa **V. 16.**

Or vegan nachos, served with cannellini bean salsa and vegan cheese **VE. 23.**

Add house-made guacamole **4.**

CHORIZO ROAST POTATOES

Served with charred capsicum, basil, garlic confit and de-soto reduction. **15.**

POACHED GINGER & HONEY GLAZED CHICKEN

Three glazed thighs served with avocado puree, spiced tempura drops and red curry sauce. **18.**

FRIES

Shoe string fries seasoned in sea salt and served with sauce. **V. 9.5.**

HALOUMI BITES

Deep fried and served with smoky onion mayo, crispy bacon and chili. **15.**

CONFIT DUCK STEAMED BUNS

Six buns drizzled in spiced plum sauce, Kewpie mayo, and garnished with shaved radish and shallots. **23.**

GARLIC BREAD

Garlic, parmesan, parsley and sea salt bread, freshly baked in-house. **12.**

✕ MAINS

AGED SIRLOIN

400g Aged Sirloin with café de Paris butter, dauphine potatoes, French beans and ale jus. **GF. 39.**

BAKED BLUE EYE COD

Fresh cod with papaya, tomato, fried capers and onion salsa, drizzled with bacon vinaigrette. **GF. 38.**

FRIED CHICKEN BURGER

Tempura fried chicken thigh with lemon-maple mayo dressing and snow pea tendrils. Served on an Artisan bread roll with shoe string fries. **19.**

RIVERINA BEEF CHEESEBURGER

A premium beef, bacon, mushroom and basil patty drizzled in honey mustard, Sriracha ketchup, red Leicester cheese and dill pickles. Served with fries. **19.**

BBQ STEAK SANDWICH

Tender scotch fillet steak with beetroot, fresh tomato, tasty cheese and onion jam served on a Turkish pide with a side of fries. **19.**

Add bacon for an extra **2.**

Add a free-range egg for **3.**

HOPS AND HEMP SALAD

Spiced honey salad with fresh baby beets, sweet potato, crunchy shoots and a hops and hemp dressing. **VE, GF. 16.**

Add chicken **5.**

RACK OF RIBS

Slathered in juicy BBQ sauce, served with slaw and seasoned fries.

Full Rack **35.**

A Full Rack and a Half **42.**

✕ DESSERTS

BURNT APRICOT TART

With house made short-crust pastry and served with blackberry sorbet **V. 14.**

ETON MESS

Broken meringue, macerated Bidgee strawberries, toffee Harefield pistachios, orange blossom creme patisserie. **16.**

DEEP FRIED OREOS

Filled with luscious caramel and served with vanilla ice cream. **V. 12.**

✕ KIDS

KIDS PIZZA

A five-inch ham cheese and pineapple pizza. **12.**

HOT DOG

A Culcairn Butcher made hotdog topped with tasty cheese and ketchup, served with chips. **10.**

KIDS NACHOS

Corn chips, tomato salsa, corn salsa, cheese and ground beef, topped with sour cream. **13.**

CHICKEN TENDERS AND FRIES

House-made crumbed tenders served with shoe-string fries. **11.**

BEEF SLIDER BURGER

A beef patty topped with fresh tomato, tasty cheese and beetroot on an Artisan bun. Served with fries. **10.**

KIDS ICE CREAM

Choose between chocolate, strawberry or caramel toppings, served with chocolate wafer straws. **3.**

THIRSTY CROW

* MENU *

✗ PIZZA

BARNYARD SPECIAL

Crow style meat-lovers with fresh Fior di Latte mozzarella and BBQ sauce. **29.**

THE BOSTON

Smoked kransky, bacon, caramelised onion, red Leicester, American ketchup and mustard. **25.**

SUNDAY ROAST PIZZA

Seasoned lamb, gluten free thick gravy, roasted potato, sweet potato, peas, rosemary, fresh Fior di Latte mozzarella and finished with mint sauce. **27.**

CARBONARA PIZZA

Sautéed mushrooms, chevre, smoked bacon, truffle oil, creamy garlic, onion and pepper sauce, garnished with parsley. **25.**

RED CURRY PIZZA

Red curry paste, chicken, fried shallots, cashews, fresh Fior di Latte mozzarella, lime and coriander. **Allergen notice: curry paste contains seafood. 25.** 🌶️

PIG & FIG

Caramelised onion, shaved prosciutto, fig jam, blue cheese, fresh Fior di Latte mozzarella and rocket. **25.**

PULLED PORK

Slow cooked pulled pork, crunchy apple salsa, fresh Fior di Latte mozzarella and parsley. **27.**

MEXICAN BEEF AND BACON

Ground beef, capsicum, smoked bacon, fresh Fior di Latte mozzarella, sour cream, chili, coriander, corn chips and guacamole. **26.** 🌶️

2AM KEBAB PIZZA

A creamy garlic sauce base topped with tomato, fresh tabbouleh, Fior di Latte mozzarella, chicken, beef, lamb. Topped with cheddar and Spanish onion. **25.**

EL GRANDÉ

Avocado base, chicken, bacon, caramelised onion, brie, fresh Fior di Latte mozzarella and smoked onion mayo. **27.**

✗ VEGGIE PIZZAS

UNEMPLOYED SCARECROW

Balsamic onion, cherry tomatoes, Coolamon feta, corn, roast potato, sweet potato, Fior di Latte mozzarella and parsley. **V. 23.**

BLUE, BRIE AND BASIL

Blue, brie, parmesan, basil and Fior di Latte mozzarella. **V. 23.**

MARGARITA

Tomato base topped with fresh Fior di Latte mozzarella and sprinkled with parsley. **V 24.**

🌶️ DON'T BE A HERO

DUMPLING ROULETTE

Six dumplings served on a roulette board. One (or maybe two) are fiery hot! Share with your friends and play it Russian Roulette style, we dare you. **20.**

HAWAIIAN LAVA

This pizza is cooked with Carolina Reaper chili paste, pineapple, smoked bacon and more chili! This is seriously hot so don't be a hero. **25.**

PLEASE NOTE THAT MAINS AND PIZZA ARE PREPPED IN DIFFERENT AREAS OF THE KITCHEN, THEREFORE WE CANNOT ENSURE THAT MEALS WILL COME OUT TOGETHER.

PLEASE BE AWARE THAT WHILST WE HAVE GLUTEN FREE ITEMS, WE ARE NOT A 100% GLUTEN FREE KITCHEN.

+ **GLUTEN FREE PIZZA BASE 2.**

+ **SWAP TO VEGAN CHEESE 4.**



**SINCE 2011
OUR DOUGH
MASTER 1950 (AKA
KEV) HAS HAND-MADE OUR
FRESH PIZZA BASES EVERY DAY
SINCE OPENING. IN TERMS OF
QUANTITY, KEV HAS MADE OVER
200,00 PIZZA BASES!**