

Share

Mediterranean sourdough plate (V) 14

toasted sourdough | sauce vierge | labneh | olive oil | dukkha

Grilled halloumi bruschetta (V) 16

fresh tomato | red onion | basil | balsamic vinegar | beetroot hummus

Warm marinated olives (V) 12

warmed olives marinated in garlic | chilli & lemon herb oil

Pacific oysters natural 6/12 (GF/DF/A) 26/50

served natural | mignonette | lemon

Oysters kilpatrick 6/12 (GF/DF/A) 30/58

Classic platter (M) 84

grilled fish | fresh prawns | oysters | salt & pepper calamari | broccolini | chips | seafood cocktail sauce | aioli | lemon

RQF seafood platter (DF/M) 105

crab | prawns | oysters kilpatrick | oysters natural | clams | mussels | half-cut Moreton Bay bugs | tuna | aioli | cocktail sauce & lemon

Small

Salt & pepper calamari (DF/I) 20

salt & pepper squid | watermelon | nam jim | peanuts | garden salad

Seared scallops (3) (GF/I) 24

cauliflower puree | bacon crumb

Queensland king prawns (GF/DF/A) 27

cocktail sauce | lemon

Sautéed garlic prawns (GF/DF/I) 28

saffron rice | cherry tomato | chives

Moreton Bay bug bao buns (DF/A) 16/26

beer-battered bugs | chilli | cocktail sauce | lettuce in a steamed bun

Crispy fish tacos (DF/M) 10/18

crispy fish | tacos | slaw | jalapeño | aioli

Fresh half-cut Moreton Bay bugs 24

Moreton Bay bugs | cocktail sauce (GF/DF/A)

Mains

Classic beer battered fish (DF/I) 33

beer battered fish | chips | garden salad | house tartare | lemon

Smoky Sriracha Salmon (GF/DF/I) 36

sriracha glazed salmon | smokehouse rub | smashed peas | sauce vierge | lemon

Humpty Doo barramundi (GF/A) 38

crispy skin Humpty Doo barramundi | mashed potatoes | broccolini | house tartare | lemon

Goldband snapper (GF/I) 36

grilled snapper | cauliflower puree | broccolini | lemon

300g rib fillet steak (GF) 42

mashed potatoes | charred broccolini | red wine jus or mushroom sauce

Chilli prawn linguine (I) 38

baby prawns | creamy garlic | white wine | baby spinach | olive oil | house-made Napoli | lemon

Mushroom linguine (V) 34

creamy garlic | basil pesto | baby spinach | olive oil | lemon | parmesan

Market fish - Chef's selection (I) M/P

ask our staff about today's special!

Served with mashed Potatoes and steamed vegetables

Reef & Beef (I) 54

300g rib fillet steak | prawns | Calamari | mashed potatoes | charred broccolini | red wine jus or mushroom sauce

Sides

Potato wedges (V/DF) 12

sour cream | sweet chilli

Sweet potato chips aioli (V/LOW GF) 12

Crispy chips aioli (V/DF/LOW GF) 11

Mashed potatoes (V/GF) 10

mashed potatoes | chives | garlic butter

Steamed seasonal greens (V) 14

toasted breadcrumb | ricotta



Pizza

Surf & turf Pizza (I) 28

garlic prawn I calamari I bacon I cherry tomatoes I chilli

RQF Supreme Pizza 24

pepperoni I bacon I red onion I mushroom I capsicum I house-made tomato sauce

Pizza Margherita (V) 21

tomato I cheese I herbs

Mediterranean Pizza (V) 24

mushroom I capsicum I red onion I cherry tomatoes I olives

Salad

River Quay Ruby Salad (V/GF) 24

red apple I walnuts I roasted beetroot I watermelon I nam jim

Classic caesar salad 22

cos I boiled egg I bacon I Caesar dressing I croutons I parmesan

Beetroot Hummus Salad (V/GF) 23

avocado I halloumi I cherry tomatoes I mesclun I olives

Garden salad (V/VG/GF/DF) 20

with nam jim

Add crispy fried squid (I) 8

Add crispy chicken breast 8

Add pan fried prawns (I) 10

Add avocado 4

Add egg 5

Add halloumi 5

Add Bacon 5

Burgers

all burgers served with chips

Harbour fish burger (DF/M) 25

milk bun I fish patty I cos I pickles I tomato I tartare

Classic cheeseburger 24

milk bun I beef patty I cheese I cos I tomato I red onion I BBQ sauce and mustard

Southern fried chicken burger (DF) 25

milk bun I chicken thigh I cos I tomato I pickles I spicy mayo I aioli

Add bacon 4

Add cheese 2

Add patty 6

Desserts

Sticky date pudding 16

date and salted caramel I vanilla ice cream

Apple & rhubarb crumble 18

served with vanilla ice cream I seasonal berries

Chocolate Raspberry Gâteau (V) 16

rich chocolate raspberry gâteau I chocolate soil I vanilla ice cream (or sorbet V/VG)

Affogato (V/GF)

fresh espresso I vanilla ice cream

add liqueur 14

Fruit of the forest sorbet (V/VG) 11

toasted coconut flakes

Assorted macarons (GF) 10

chantilly cream I strawberry Coulis



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A 5-Star Review would mean the world.

A 15% surcharge applies on public holidays • Card surcharges: 1.8% Amex/JCB, 1.5% other cards

• Please let our team know of any allergies