

ESTABLISHED 2017



COOKIN' WITH WOOD

SMALL AND LARGE PLATES

HOUSE DIPS w/ wood-fired bread GFO 18

WOOD-FIRED FOCACCIA GFO DFO 14
confit garlic, rosemary, salt flakes, Cobram olive oil
ADD CHEESE 5

VEGETABLE SPRING ROLLS [3] VN DF 14
sesame sticky soy

HOUSE DUCK SPRING ROLLS 22
thai mango + chilli dipping sauce

MUM'S CRISPY CHICKEN GF 19
confit garlic aioli
ADD FRIES 5

SHOE-STRING FRIES GF 12
aioli, tomato relish

SWEET POTATO WEDGES GF 14
sour cream, sweet chilli

GARDEN SALAD GF DF 10

THE PLATTER GFO 38
selection of cheeses, cured meats, house dips,
fresh + dried fruit, smoked nuts, olives, semi-dried
tomatoes, Mathoura Mandarin quince paste,
crackers, wood-fired bread

CHICKEN BURGER 27
Mum's crispy chicken, sweet chilli, slaw, lettuce,
brioche bun, shoe-string fries + aioli
ADD BURGER CHEESE 2, PACDON BACON 4

BRISKET BURGER 28
Dad's 24 hour Red Gum smoked beef brisket +
secret bbq sauce, crispy onions, slaw, lettuce,
brioche bun, shoe-string fries + relish

VEGETABLE SALAD GF VNO DFO 24
roasted vegetables, spinach leaves, chic peas,
whipped feta, tahini + pomegranate glaze
ADD SLOW COOKED LAMB SHOULDER 8

CALAMARI SALAD GF DFO 29
lightly dusted salt + pepper squid, cherry tomato,
Spanish onion, leaves, shaved parmesan, house
preserved lemon aioli, chilli lime salt

FISH + CHIPS 32
house beer battered barramundi, shoe-string
fries, garden salad, house tartare, lemon
GRILLED +2 GF

HILL BROTHERS SHARE PLATE 50

*Mum's crispy chicken, vegetable spring rolls,
shoe-string fries, sauces + your choice of pizza.
Perfect for two or keep to yourself!*

WOOD-FIRED PIZZA

ALL PIZZAS ARE 6 SLICES/9 INCH | NO HALF/HALF

EXTRAS/CHANGES FROM 3 | GF/VN BASE 5 | VN CHEESE 2

TOWY tomato, confit garlic, basil leaves, Murray River
salt flakes, mozzarella 25

NUNK tomato, confit garlic, kalamata olives, anchovy
fillets, mozzarella, basil leaves 26

REDGUM tomato, spinach leaves, caramelised onion,
chargrilled red capsicum, mozzarella, fresh parmesan
suggested—add salami 26

SNOWBALL tomato, shaved salami, mozzarella 24

DUNOLLY tomato, shaved leg ham, pineapple, semi-
dried tomatoes, mozzarella 26

HOMMANONG tomato, shaved leg ham, butter + thyme
roasted mushrooms, kalamata olives, anchovy fillets,
mozzarella 28

CASSO tomato, pulled lamb, pomegranate roasted
pumpkin, confit garlic, Spanish onion, mozzarella, feta,
house tzatziki, fresh rocket, toasted pine nuts
VEGETARIAN OPTION 26 30

THE BOLT smokey bbq, baked chicken breast, butter +
thyme roasted mushrooms, spring onion, streak Pacdon
bacon, mozzarella *suggested—add pineapple* 30

THE TIMBERCUTTER smokey bbq, shaved leg ham,
salami, Red Gum kransky, streaky Pacdon bacon,
caramelised onion, mozzarella 30

MENU IS SUBJECT TO CHANGE

WANT MORE? Check out the specials menu for more of our country eats.

Our team will take your order from the table. Drinks and desserts available at the bar.

Please advise us if you have any food intolerances or allergies. We do our best to accommodate everyone,
but are unable to guarantee dishes are completely gluten or allergy free. We DO NOT have a separate fryer for GF items.

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VN VEGAN GFO/VNO/DFO OPTION UPON REQUEST

Strictly no changes during busy periods. All cards will incur a 1.65% transaction fee. Cash is fee free.

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Some information about OUR SUPPLIERS + US



As fourth generation timber cutters, we never expected to be running a restaurant!

It all started as a joke— “build a coffee shop down the back of the farm?” Well, we did just that! Combining our passion for country cooking and a love of timber, in 2017, we opened The Timbercutter.

A truly unique location—Our farm is 850 acres of land bordered by three waterways- the Murray River, Edward River, and the Gulpa Creek- all nestled in the largest Red Gum forest in the world. The restaurant overlooks the junction of the two rivers, providing a stunning view for our guests. We practice sustainable forest management to ensure the farm remains productive for generations to come- just as the timber cutters once did!

A family affair—Three generations working together both here and at the mill! I know, we are crazy, but it works!!!

The timber—It’s all Red Gum [*eucalyptus camaldulensis*]. We love it! From harvesting the timber to milling it, drying it, and finishing it. This species of wood is known for its durability, strength and unique colouring. Not to mention its bloody heavy! In fact, The Timbercutter features over 5000 lineal meters/40 tonne of the stuff! There is only one area in the entire building that we didn’t use the Red Gum species— Can you spot it?

What’s with the funny pizza names?

We love to pay homage to local characters of the bush by naming our pizzas after them. You’ll find more details about these bushmen throughout the venue [coming soon].

A word from us! The Barmah/Millewa forests are the direct result of white settlement that were actively managed for well over 100 years. This long history of successful management shows that the River Red Gum forests of the Murray river thrive on human intervention even while powering local economies. Today they are a wasted resource. It is our hope that they will be returned to State Forest status to ensure their survival for generations to come .

Locals supporting locals—our team is passionate about supporting our community and showcasing some of the finest produce the region has to offer...

Pacdon Park, Moama—Two British backpackers producing some of Australia’s finest free range pork products, including their delicious bacon for our top selling pizza— The Timbercutter!

Jenny’s quince paste from **Mathoura Mandarins** road side store is a must for any charcuterie board.

The sparkling apple juice from Bunbartha’s **Cheeky Grog Co** makes for a delicious cocktail or just as it is!

Mathoura Butcher— the local butchers sausages are a staple of any bbq! Its believed the recipe dates back to the early 1900’s.

From time to time you will see **My Dads Honey** bee hives on our sandhill amongst the purple blooms.

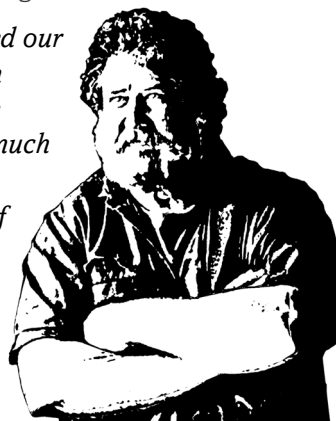
Echuca Meats award winning ham—its delicious!

And many more...

Two Lads Brewery-Moama, Perricoota Olives
Maloga Meats, Echuca
Barthe Lane Coffee Roasters, Bendigo
Cobram Estate Oil Idavue Wines, Heathcoate
Burrangong Ridge Wines, Young

We are thrilled to have turned our 'joke' into reality. It has been a labour of love to bring The Timbercutter to life with so much more to come!

Thankyou for being a part of The Timbercutter family.



DINO NUGGETS 12

shoe-string fries, tomato sauce

VEGETABLE SPRING ROLLS [2] VN/DF 12

shoe-string fries, sticky soy

KIDS CALAMARI GF 12

shoe-string fries, aioli

KIDS FISH 15

shoe-string fries, tartare

YOUNG DUNOLLY PIZZA GFO 16

tomato base, shaved ham, pineapple, cheese,
shoe-string fries, tomato sauce

KIDS CHIPS GF 5

tomato sauce

DESSERT ANYONE?

ICE-CREAM

ONE SCOOP 4.8 | TWO SCOOPS 7.5

HOT BELGUIM WAFFLES

salted caramel ice-cream, maple syrup, toffee praline
SMALL 16 | LARGE 22

AFFOGATO Vanilla ice-cream, fresh espresso 10
Add liqueur +8

DISPLAY CABINET

fresh home-made slices, cakes and sweet treats

Please order desserts at the bar