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**LOCAL PRODUCE**

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**COOKIN' WITH WOOD**

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**SMALL AND LARGE PLATES**

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<b>HOUSE DIPS + WOOD-FIRED BREAD</b> GFO	16
<b>WOOD-FIRED FOCACCIA</b> GFO/DFO confit garlic, rosemary, salt flakes, Cobram olive oil <i>add cheese 5</i>	12
<b>VEGETABLE SPRING ROLLS [3]</b> VN/DF sesame sticky soy	14
<b>HOUSE DUCK SPRING ROLLS</b> thai mango + chilli dipping sauce	21
<b>MUM'S CRISPY CHICKEN</b> GF confit garlic aioli <i>add chips 5</i>	19
<b>SHOE-STRING FRIES</b> GF aioli, tomato relish	10
<b>SWEET POTATO WEDGES</b> GF sour cream, sweet chilli	12
<b>GARDEN SALAD</b> GF/DF	10
<b>THE PLATTER</b> GFO selection of cheeses, cured meats, house dips, fresh + dried fruit, smoked nuts, olives, semi-dried tomatoes, Mathoura Mandarin quince paste, crackers, wood-fired bread	38

<b>CHICKEN BURGER</b> Mums crispy chicken, sweet chilli, slaw, lettuce, brioche bun, shoe-string fries + aioli <i>add burger cheese 2, Pacdon bacon 4</i>	24
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<b>BRISKET BURGER</b> Dad's red gum smoked beef brisket + secret bbq sauce, crispy onions, slaw, lettuce, brioche bun, shoe-string fries + relish	26
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<b>VEGETABLE SALAD</b> GF/VNO/DFO roasted vegetables, spinach leaves, chic peas, whipped feta, tahini + pomegranate glaze <i>ADD LAMB slow cooked pulled lamb shoulder 8</i>	21
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<b>CALAMARI SALAD</b> GF/DFO lightly dusted salt + pepper squid, cherry tomato, Spanish onion, leaves, parmesan, preserved lem- on aioli, chilli lime salt	26
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<b>FISH + CHIPS</b> house beer battered barramundi, shoe-string fries, garden salad, tartare, lemon <i>grilled 2 GF</i>	30
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**HILL BROS SHARE PLATE 48**  
*Mum's crispy chicken, vegetable spring rolls,  
shoe-string fries + your choice of any pizza.  
Perfect for two or keep to yourself!*

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**WOOD-FIRED PIZZA**

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ALL PIZZAS ARE 6 SLICES/9 INCH | NO HALF/HALF  
EXTRAS/CHANGES FROM 3 | GF/VN BASE 4 | VN CHEESE 2

<b>TOWY</b> tomato, confit garlic, basil leaves, Murray River salt flakes, mozzarella	23
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<b>NUNK</b> tomato, confit garlic, kalamata olives, anchovy fillets, mozzarella, basil leaves	24
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<b>REDGUM</b> tomato, spinach leaves, caramelised onion, chargrilled red capsicum, mozzarella, fresh parmesan <i>suggested—add salami</i>	24
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<b>SNOWBALL</b> tomato, shaved salami, mozzarella	23
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<b>DUNOLLY</b> tomato, shaved leg ham, pineapple, semi- dried tomatoes, mozzarella	24
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<b>HOMMONANG</b> tomato, shaved leg ham, butter + thyme roasted mushrooms, kalamata olives, anchovy fillets, mozzarella	25
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<b>THE BOLT</b> smokey bbq, baked chicken breast, butter + thyme roasted mushrooms, spring onion, streak Pacdon bacon, mozzarella <i>suggested—add pineapple</i>	26
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<b>THE TIMBERCUTTER</b> smokey bbq, shaved leg ham, salami, Red Gum kransky, streaky Pacdon bacon, caramelised onion, mozzarella	27
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**WANT MORE?** Check out the specials menu/board for more of our country eats.



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

MENU IS SUBJECT TO CHANGE

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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.

1021 Picnic Point Road, Mathoura NSW | 03 5884 3287 | [thetimbercutter.com](http://thetimbercutter.com)  

# 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!

**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...

**Paddon 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 and we appreciate the support.*

*Thankyou for being a part of The Timbercutter family.*



<b>DINO NUGGETS</b>	12
shoe-string fries, tomato sauce	
<b>VEGETABLE SPRING ROLLS [2]</b> VN/DF	12
shoe-string fries, sticky soy	
<b>KIDS CALAMARI</b> GF	12
shoe-string fries, aioli	
<b>KIDS FISH</b>	14
shoe-string fries, tartare	
<b>YOUNG DUNOLLY PIZZA</b> GFO	16
tomato base, shaved ham, pineapple, cheese, shoe-string fries, tomato sauce	
<b>KIDS CHIPS</b> GF	5
tomato sauce	

## DESSERT ANYONE?

<b>ICE-CREAM</b> cup or waffle cone
ONE SCOOP 4.8   TWO SCOOPS 7.5
<b>HOT BELGUIM WAFFLES</b>
salted caramel ice-cream, maple syrup, toffee praline
ONE WAFFLE 16   TWO WAFFLES 22
<b>AFFOGATO</b> Vanilla ice-cream, fresh espresso 10
<i>add liqueur 8</i>
<b>DISPLAY CABINET</b>
fresh home-made slices, cakes and sweet treats

*Please order desserts at the bar*