

TUMUT

TUMUT RIVER BREWING CO.

FEELING SNACKY?

TRBC MARINATED OLIVES (GF/DF/VG)	10
Warm mixed olives marinated in garlic, chilli and Mexican oregano	
TRBC Chilli Maple Nuts (GF/DF/N/V/VG)	10
Peanuts, almonds, cashews and pecans roasted in-house, with maple and chilli salt	
WINGS 8pcs 12pcs 20pcs (GF)	13 18 29
Crispy chicken wings coated with your choice of:	
Buffalo Miso with toasted sesame and blue cheese sauce	
Korean Gochujang with spring onions (DF)	
Brungle R&M Honey BBQ with fresh chives (GF)	
HOT CHIPS (GF/DF/V/VG)	9
Crispy potato chips tossed in house seasoning with your choice of sauces:	
Aioli Chipotle Mayo Jalapeño Mayo Blue Cheese Sauce Werita Sauce Tomato Smoky BBQ	
SWEET POTATO FRIES (DF/V/VG)	11
Sweet potato fries tossed in house seasoning with your choice of sauces:	
Aioli Chipotle Mayo Jalapeño Mayo Blue Cheese Sauce Werita Sauce Tomato Smoky BBQ	

LITTLE TACKERS

KIDS PIZZA (DFO)	12
Ham & Cheese Hawaiian Margherita	
ADD PEPPERONI +3	
KIDS HONEY BBQ WINGS & CHIPS (GF)	12
Four pieces of crispy chicken wings tossed in a honey sauce, and chips on the side	
KIDS NACHOS (GF/DFO/V/VGO)	12
Grilled cheese on corn chips with a side of salsa and sour cream	
ADD CHICKEN +4 ADD AVOCADO +3	

MEXICAN & TEX MEX

ADD A THIRD TACO +6
ADD SIDE OF HOT CHIPS OR SWEET POTATO FRIES TO TACOS +5
DFO – DAIRY FREE CHEESE & SOUR CREAM +4

MEXICAN STREET CORN (GF/DFO/V/VGO)	13
Grilled corn cobettes (4) tossed in mayonnaise and served with parmesan, tajin, and lime	
CHIPS & DIPS (GF/VG)	14
Jalapeño popper dip with house made salsa, served with corn chips	
CHEESY JALAPEÑO BITES (V)	14
Crumbed jalapeño, corn and cheese bites (8 pieces), served with lime crema	
BEEF BIRRIA TACOS x2 (GF/DFO)	19
Shredded Birria beef, cheese, onion and coriander in corn tortillas, served with Birria consommé	
MEXICAN PORK TOSTADAS x2 (GF/DFO)	18
Crispy corn tortillas topped with slow-cooked Mexican pork, pickled onions, jalapeño, lettuce and lime crema	
CHIPOTLE CHICKEN TACOS x2 (GF/DFO)	19
Grilled chipotle chicken with cheese, cucumber salsa, lettuce and chipotle aioli in corn tortillas	
BLACK BEAN FAJITAS x2 (DFO/GFO/V/VGO)	18
Mexican black beans and capsicum fajitas with cheese, corn, lettuce, lime crema and jalapeño served on warm flour tortillas	
TEXAN NACHOS (DFO/GF/VO/VGO)	22
Slow cooked Mexican pork and grilled cheese on corn chips, topped with sour cream, cucumber salsa, avocado, pickled onions and jalapeños	
VO/VGO: BLACK BEAN FAJITA MIX	
COWBOY SMASH BURGER	24
Wagyu beef patty, American cheese, crispy onion rings, Werita sauce and lettuce on a toasted bun, with a side of chips	
ADD EXTRA CHEESE +2	

Please inform our bar staff of any food allergies or sensitives when placing your order

GF: gluten free | GFO: gluten free pizza base option +4 | DF: dairy free | DFO: dairy free cheese and/or sour cream option +4 | I: imported | A: Australian sourced | N: contains nuts | NFO: nut free option | V: vegetarian | VO: vegetarian option | VG: vegan | VGO: vegan cheese option +4

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I WANT PIZZA

HALF/HALF +4

ADD ANCHOVIES (1) +2

GFO – GLUTEN FREE BASE +4

DFO – DAIRY FREE CHEESE +4

GARLIC BREAD (V) 12

Fresh toasted baguette with confit garlic butter

ADD CHEESE +4

CARNIVORA (GFO/DFO) 29

Roast chicken, Premium Stockinpiggle pepperoni, bacon, ham & mozzarella on a BBQ sauce base

PEPPERONI & HOT HONEY (GFO/DFO) 29

(Trust us, this rocks!) Premium Stockinpiggle pepperoni, hot Brungle R&M honey & mozzarella

MAPLE BACON (GFO) 28

Maple bacon, mozzarella, blue cheese sauce & chives

SNOWY MOUNTAINS TROUT PIZZA (A/GFO) 30

Wood-smoked Snowy Mountains Trout, sour cream, onion, baby capers, mozzarella and a lime wedge (half/half option not available)

HERBIVORA (GFO/DFO/V/VGO/NFO) 28

Roasted capsicum, mushrooms, zucchini, red onion, mozzarella on a garlic oil base, topped with oregano, cashew crema, and rocket; finishes nicely with a glass of Borambola Bunya Bunya Chardonnay!

ADD CHICKEN +4

DAZZY (GFO/VO/VGO) 28

Created by our pizza guru, Daz – roast chicken, sundried tomatoes, feta, olives, onion, parsley, mozzarella & aioli swirl

DIAVOLA (GFO/DFO) 30

A spicy, traditional Italian recipe – Premium Stockinpiggle Hot Pepperoni, n’duja, roasted capsicum, sundried tomatoes, mozzarella & parsley on a rich tomato base

GREEK LAMB (GFO/DFO/VO) 29

Slow-cooked Greek lamb, olives, roasted capsicum, zucchini, red onion, feta and mozzarella, with mint yoghurt and za’atar; pairs well with our Panorama Pilsner!

MARGHERITA (GFO/DFO/V/VGO) 26

Napolitana base, fresh Buffalo mozzarella, extra virgin olive oil & basil

HAWAIIAN (GFO/DFO) 27

Ham, pineapple & mozzarella

PIZZA SANDWICH

OUR PIZZA DOUGH FOLDED, BAKED THEN STUFFED

MORTADELLA PISTACHIO (DFO/N) 23

Mortadella, roasted pistachios, parmesan and ricotta crema, basil pesto, cracked pepper and rocket

CHOCOLATE STRAWBERRY (N) 20

Nutella, strawberries and roasted pistachios

ADD VANILLA ICE CREAM +2

SWEET TREATS

KIDS ICE CREAM (GF) 6

Vanilla ice cream served with your choice of chocolate, strawberry or caramel syrup

ADD BISCOFF OR OREO COOKIE CRUMBLE +1.5

AFFOGATO (ADULT ICECREAM) (GF) 18

Vanilla ice cream served with a shot of espresso & Wild Brumby Butterscotch Schnapps

WELCOME TO TUMUT RIVER BREWING CO.

Our purpose is simple: to craft beer we’re proud to call our own and to share the magic of Tumut with the world.

We’re driven by the spirit of Tumut – its laughter, its curiosity, and the adventurous souls drawn to its beauty. That spirit runs through every beer we brew: high-quality, full of character, and as crisp and refreshing as the Tumut River itself.

Whether you’re chasing trout on the river, exploring hidden trails, or simply soaking up the view, we promise to keep the beer – and the good times – always flowing.

**Cheers to Tumut, where every sip
tells a story worth sharing.**