

# The Royal Hotel Menu

## Starters

**Oven Fired Garlic Bread \$8**

with Cheese **\$9**

with Bacon & Cheese **\$10**

**Lemon Pepper dusted Calamari** with Creamy Herb Aioli & Fresh Lemon \$14 (GFO, DFO)

**Pan Fried Saganaki** finished with Cracked Pepper & Fresh Lemon \$14 (GFO, V)

**Roasted Pumpkin & Wild Mushroom Tart** accompanied with a petite Rocket Salad & Balsamic reduction \$18 (GFO, V, VEO, DF)

## Salads

**Roasted Cauliflower & Pumpkin Salad** with Crispy Baked Chickpeas, Mixed Greens, Lebanese Cucumber & Feta finished with a Creamy Ranch Dressing \$22 (GFO, V, VEO, DFO)

**Asian Beef Salad** with Crispy Rice Noodles & sticky Plum Sauce \$22 (GFO, DF)

## Mains

**Wild Mushroom & Bacon Penne** tossed through a White Wine Cream Sauce with Italian Herbs & Shaved Parmesan \$24 (GFO)

**Pan Seared Chicken**, Pitted Kalamata Olives, Baby Tomatoes & Fungi finished in a rich Tomato Napoli with Penne, Fried Basil Leaves & Cheese \$26 (GFO, DFO)

**Risotto** with Prawns, Calamari & Fresh Tomato & Spinach tossed in a Creamy Garlic & Tarragon Sauce \$30 (GFO, DFO)

**Baked Stuffed Peppers** with Creamy Arborio Rice, Roasted Pumpkin, Semi Dried Tomato & Spinach finished with Feta, Pesto & Fresh Rocket \$24 (GFO, V, VEO, DFO)

**Chicken Scallopini** - Pan Fried Chicken Fillets & Sauteed Mushrooms in a White Wine Sauce, Creamy Mash Potato & Spinach finished with Parsley \$28 (GFO)

**Seared Salmon Fillet** with Lemon Pepper Potatoes & Green Beans accompanied with Confit Baby Tomatoes & a Citrus Cream Sauce \$34 (GFO, DFO)

**Slow Braised Lamb** served on top of Beetroot Mash, Broccolini & Roasted Tomato with Red Wine Jus \$36 (GFO)

## Pan Extras

Add Bacon \$4

Add Chicken \$5

Add Beef \$6

Add Calamari/Prawns \$8

15% Surcharge applies for Public Holidays

## Royal Classics

- Chicken Parma topped with Napoli, Shaved Ham & Mozzarella served with Chips & Salad \$25
- Chicken Schnitzel served with Chips & Salad \$24
- Beer Battered or Grilled Fresh Fish with Lemon & Dill Caper Mayonnaise served with Chips & Salad \$27 (GFO, DFO)
- American Beef Burger with Crisp Salad Leaves, Fresh Tomato, Cheddar, Pickles & BBQ Mayonnaise served with Chips \$25
- Lemon Pepper dusted Calamari with Creamy Herb Aioli & Fresh Lemon served with Chips & Salad \$27 (GFO, DFO)

## Grill

- Rump** 300g \$37
- T-Bone** 350g \$39
- Porterhouse** \$300g \$42
- All Steaks are seared on our open flame char grill & cooked to your liking
- Served with your choice of 2 sides & 1 sauce;

### Sides

- Mashed Potatoes (GF, V)
- Chips (GF, DF)
- Garden Salad (GF, DF, VE)
- Steamed Vegetables (GF, DFO, VEO)

### Sauces

- Gravy (GF)
- Crushed Green Peppercorn Sauce (GF)
- Mushroom Sauce (GF)
- Garlic Butter (GF)
- Surf & Turf \$9 (GF)

## Royal Sides to Share

- Seasoned Steak Chips with Tomato Sauce \$10 (V)
- Sweet Potato Fries with Aioli \$10 (V, GF, VEO, DFO)
- Steamed Mixed Vegetables with Herb Butter \$10 (V, GF, VEO, DFO)
- Creamy Mashed Potatoes \$10 (V, GF)
- Garden Salad with House Dressing \$10 (V, VEO, DF, GF)
- \*These options are suitable to share with up to 3 people\*

## Desserts

- Death by Chocolate Mud Cake with Milk Chocolate Ganache & Chantilly Cream \$12 (V, VEO)
- Warm Banana & Walnut Pudding accompanied with Vanilla Bean Ice Cream & Caramel Glaze \$14 (V)
- Strawberry & Vanilla Swirl Cheesecake with Red Wine Poached Strawberries \$12 (GF)
- Apple & Rhubarb Torte with Raspberry Sorbet \$12 (GF, DF)

Please advise staff of any allergies when ordering.

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present.

Whilst all care is taken, patrons are reminded that the kitchen is a shared environment.

DF-Dairy Free,DFO-Dairy Free Option,GF-Gluten Free,GFO-Gluten Free Option,V-Vegetarian,VE-Vegan, VEO-Vegan Option