

# The Royal Hotel Menu

## Starters

**Oven Baked Garlic Bread** 10

with **Cheese** 11

with **Bacon & Cheese** 12

**Stone Baked Sour Dough Cobb Loaf** served with a House Made  
Black Garlic Butter & Extra Virgin Olive Oil 16

**Warm Chickpea & Sun-Dried Tomato Bruschetta** with Olive Oil &  
Fresh Parsley 16 (VO)

**Peking Duck Spring Rolls** (4) with a Sesame Plum dipping sauce &  
Salad Greens 16

**Crispy Baked Onion Pakodas** accompanied with a Roast Tomato Chutney  
15 (GFO, VO)

**Royal Skins** - Baked Potato Skins (5) with Crispy Bacon & Melted Cheese  
topped with Sour Cream & Sweet Chilli Sauce 15 (GFO, VO)

## Salads

**Caesar Salad** - Crisp Cos Leaves, Bacon, Toasted Garlic Croutons,  
Shaved Parmesan, with an Egg & Creamy Dressing 24 (GFO)

**Quinoa & Roasted Vegetable Salad** with Grilled Haloumi & Toasted Grains  
drizzled with a Honey Mustard Dressing 24 (GFO, VO)

Add **Chicken** 5

Add **Calamari** 8

## The Royal Classics

**Chicken Parma** topped with Tomato Napoli, Shaved Ham & Mozzarella  
served with Chips & Salad 27

**Chicken Schnitzel** served with Chips & Salad 25

**Beer Battered Fish** with Lemon & a Dill Caper Mayonnaise  
served with Chips & Salad 28

**Slow Braised Brisket Burger** with Hi Melt Cheese, Bacon & Sliced Pickles  
glazed with a Smokey BBQ sauce served with Onion Rings 28

**Lemon Pepper Dusted Calamari** with Creamy Herb Aioli & Fresh Lemon  
served with Chips & Salad 28 (GFO)

## Food Allergens

We store & handle many different foods in our kitchen, including common food allergens. This means that the meals & products we prepare may contain traces of food allergens. On request, we can prepare separate meals for guests with food allergies or intolerances.

However, we are unable to guarantee a completely allergen-free meal.

DFO-Dairy Free Option, GFO-Gluten Free Option,

VO-Vegetarian Option, VEO-Vegan Option



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## Pans

**Seafood Marinara Pasta** in a Rich Pesto Cream sauce finished with Tomato & Italian Herbs 28 (GFO)

**Spanakopita Spaghettini** - Fetta & Spinach tossed through a Citrus Dill emulsion finished with Fresh Dill & Flaky Filo 23 (GFO, VO)

**Chicken Risotto** with Sweet Baby Peas, Sun-Dried Tomato, Fetta & finished with Basil 25 (GFO)

## Mains

**Twice Cooked Roast Pork** served on a Creamy Cauliflower Puree, Baked Potato Fondant & Asparagus with Gravy & Prosciutto Wafer 36 (GFO)

**Salmon Steak** with Char-Grilled Winter Vegetables & a Zesty Lemon Dill Yoghurt 35 (GFO, DFO)

**Panko Crumbed Chicken Kiev** with a Garlic Herb Butter filling accompanied with Mashed Potato & Petit Carrots 30

**Mexican Braised Beans** with Steamed Rice, Avocado, Sour Cream & Crispy Tortilla 24 (GFO, VO)

**Twice Cooked American Style Pork Ribs** with a Smoky BBQ Glaze served with Chips 38

**Slow Braised Beef Cheek** served on Creamed Potatoes, Tuscan Cabbage & Grilled Shallots 35

## From the Grill

**Rump** 300g 42

**Porterhouse** 300g 44

All Steaks Seared on our Open Flame Char Grill & Cooked to your liking. Served with a choice of

### Sauce

Garlic Butter (GFO)

Gravy (GFO, DFO)

Mushroom Sauce (GFO, DFO)

Pepper Sauce (GFO, DFO)

### Sides (2)

Mashed Potatoes (GFO)

Chips (GFO, DFO)

Garden Salad (GFO, DFO)

Steamed Vegetables (GFO, DFO)

## Royal Sides to Share

Seasoned Steak Chips with Tomato Sauce 12 (GFO, VO, VEO)

Steamed Mixed Vegetables 12 (VO, VEO)

Creamy Mashed Potatoes 12 (GFO, VO)

Garden Salad with House Dressing 12 (GFO, VO, VEO)

These options are suitable to share with 2-3 people

15% Surcharge applies for Public Holidays  
No Alterations to Menu