

The

MENU

Starters

Oven Baked Garlic Bread 10

- with Cheese 11
- with Bacon and Cheese 12

Fresh Tomato and Basil Bruschetta with Spanish onion, baby mozzarella drizzled with aged balsamic and olive oil (VO) 16

Stone Baked Sour Dough Cobb Loaf served with Italian Balsamic, Olive Oil and Murray River sea salt (VO) 16

Panko Crumbed Scallops (3) with chilled cauliflower puree, bacon soil and fresh chervil 15

Buffalo Burrata accompanied by roasted balsamic tomatoes and garlic oil infused croutons 16

Salads

Fresh Asian Beef and Vegetable Salad Cantonese beef strips, Asian vegetables, crispy rice noodles and sticky plum sauce (VO, GFO) 24

Mediterranean Quinoa Salad with grilled halloumi and nuts, drizzled with a honey mustard dressing (VO, GFO) 23

- Add Chicken 5
- Add Calamari or Beef 8

Royal Classics

All classics come with your choice of 2 sides

Chicken Parma topped with tomato Napoli, shaved ham and mozzarella served with chips and salad (GFO) 26

Chicken Schnitzel served with chips and salad (GFO) 25

Beer Batttered Fish served with chips, salad, lemon and a dill caper mayonnaise 26

Slow Braised Angus Brisket Burger glazed with a smokey BBQ sauce, cheese, bacon and sliced pickles in a brioche bun served with a choice of onion rings or chips 26

Lemon Pepper Dusted Calamari with a creamy herb aioli and lemon served with chips and salad (GFO) 26

Sides (Extra sides 5 each)

Mashed Potatoes (GFO, VO)
Chips (GFO, DFO, VO, VEO)
Garden Salad (GFO, DFO, VO, VEO)
Steamed Vegetables (GFO, DFO, VO, VEO)

Sauces (Extra sauce 2 each)

Gravy (GFO)
Peppercorn Sauce (GFO)
Mushroom Sauce (GFO)
Garlic Butter (GFO)
Seafood Sauce add 8

Gluten Free Option add 3

Pans

Citrus Ocean Pasta Seared prawn cutlets and baby octopus tossed through a citrus butter sauce with fresh tomato and basil served on a bed of pasta shells topped with half a Morton Bay Bug and lemon (GFO) 31

Porcini Mushroom Risotto Sauteed wild mushrooms, onions and garlic folded through a porcini infused risotto finished with crispy cheese (VO, VEO, GFO) 23

- Add Chicken 5
- Add Calamari 8

Mains

Open Chicken Souvlaki Toasted pita bread, char grilled chicken, fresh lettuce, tomato and onion served with a garlic cucumber yoghurt and chips (DFO) 28

Western Plains Victorian Pork Medallions pan seared and served with buttered baby potatoes, green beans, carrot beetroot slaw and apple cider jus (GFO, DFO) 32

Tuscan spiced Barramundi Oven baked, served on a bed of greens, fresh tomatoes and crushed cashews accompanied by a tomato pesto risoni (GFO, DFO) 32

Twice Cooked American style Pork Ribs coated with a smokey BBQ glaze served with chips (GFO) 38

Mongolian Vegetarian stir-fry Wok tossed Asian vegetables and noodles topped with toasted sesame seeds (GFO, VO) 23

- Add Chicken 5
- Add Beef or Calamari 8

From the Grill

Gippsland Victorian Pasture Fed Angus

Porterhouse 300gm 44

Gippsland Victorian Grain Fed Angus

Rump 300gm 42

All steaks are seared on our open flame char grill and cooked to your liking, served with a choice of 2 sides and 1 sauce

Sides (Extra side add 5)

Mashed Potatoes (GFO, VO)

Chips (GFO, DFO, VO, VEO)

Garden Salad (GFO, DFO, VO, VEO)

Steamed Vegetables (GFO, DFO, VO, VEO)

Sauces (Extra sauce add 2)

Gravy (GFO)

Peppercorn Sauce (GFO)

Mushroom Sauce (GFO)

Garlic Butter (GFO)

Seafood Sauce add 8

Royal Sides to Share

Seasoned steak chips with tomato sauce (GFO, VO, VEO) 12

Steamed mixed vegetables with herb butter (GF, DFO, VO, VEO) 10

Creamy mashed potatoes (GFO, VO) 10

Garden salad with house dressing (GF, DFO, VO, VEO) 10

These options are suitable to share with up to 2-3 people

Gluten Free Option add 3