

11AM - LATE LUNCH



TAKE AWAY AVAILABLE DINNER

SMALL PLATES & SNACKS

MARINATED OLIVES ^{V, GF, DF}	8
GRILLED HERB & GARLIC BREAD (4) ^V garlic & rosemary rubbed foccacia	12
PRAWN ROLL ^{GFO} potato roll, prawn, tomato, marie rose, fries	16
CHEESEBURGER SPRING ROLLS (3) ^{DF} ketchup, American mustard	14
'THE ROYAL' CLUB SANDWICH ^{GFO, DF} spiced chicken, curried egg mayo, cucumber, leg ham, iceberg, fries	22
PLOUGHMAN'S LUNCH ^{GFO} leg ham off the bone, country style terrine, cheddar, pickles, boiled egg, mustard, chutney, sourdough	26
ANTIPASTI PLATE ^{GFO} cured meats, chicken liver parfait, pickled vegetables, olives, sourdough	26
FRIED CHICKEN WINGS (8) spiced teriyaki wings, sesame, dijon aioli	18

SALADS & VEGETABLES

'THE ROYAL' CAESAR SALAD ^{GFO} crispy cos, crunchy croutons, parmesan, bacon, egg, house caesar dressing (cont. anchovy) add poached chicken +8	18
GREEK SALAD ^{GF, DF, VG} cucumber, tomato, onion, red pepper, vegan feta, olives	22
ROAST CAULIFLOWER 'STEAK' ^{GF, VG, N} smoked hummus, celery, pinenut & caper salsa, crisp chickpeas	24
BBQ ZUCCHINI SALAD ^{GFO, VG} frisée, heirloom tomato, radish, cucumber, pita, bbq zucchini, mint, pomegranate	22

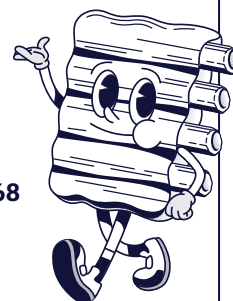
gf - gluten free | df - dairy free | v - vegetarian | vg - vegan | n - nuts | o - option

MAINS

ROAST BARRAMUNDI ^{N, GF} crushed peas, mint, pearl onions, pancetta, roast almonds & lemon butter	36
HOUSEMADE PORK & CIDER SAUSAGES ^{GF} mash, watercress, caramelised apple gravy	29
BEER BATTERED FISH & CHIPS tartare sauce, lemon	27
BEEF NACHOS ^{GF} avocado, queso cheddar, sour cream, salsa	24
FOUR BEAN NACHOS ^{V, GF} avocado, queso cheddar, sour cream, salsa	22
FREE RANGE CHICKEN SCHNITZEL parmesan & herb crumbed, house slaw, fries or mash, lemon	26
CHICKEN PARMIGIANA rich tomato sauce, provolone, prosciutto fries or mash and/or salad	29
ROAST CHICKEN SALTIMBOCCA ^{GF} bbq carrots & asparagus, burnt honey, cos, citrus dressing	32
WAGYU BEEF PIE braised wagyu beef baked in puff pastry, mash, mushy peas, gravy	28

TO SHARE SERVES 2-3

ROTISSERIE LAMB SHOULDER ^{GFO} flat bread, smoked hummus, labne, pickles, bbq zucchini salad	88
PORK RIBS ^{DF, GF} smoked maple glaze, slaw, corn ribs, fries	45 68



SAUCES

3

diane | mushroom | pepper | The Royal Richmond butter ^{DF}
aioli ^{GF, DF} | gravy | red wine jus ^{GF, DF} | béarnaise sauce



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FROM THE GRILL

served with fries or mash and/or salad & choice of sauce

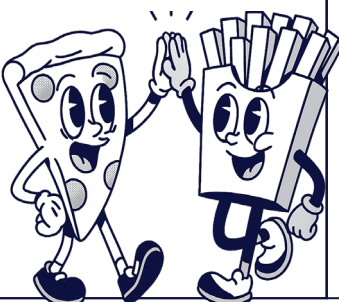
BLACK ANGUS RUMP 280G	36
BRAVO GRASSFED SCOTCH 300G	45
GRASSFED SIRLOIN 350G	58
EYE FILLET 250G	62
ANGUS BONE-IN RIBEYE 450G	72
BUTCHER'S SELECTION OF DRY AGED ^{DF} CUTS (MIN 700G)	MP
duck fat potatoes, grilled broccolini, salad & red wine jus	

SIDES

GRILLED BROCCOLINI ^{VG}	5 10
mint, lemon	
BBQ CARROTS ^{DF, V}	5 10
burnt honey, dill	
BUTTERY MASH POTATO ^V	9
DUCK FAT POTATOES ^{DF}	12
garlic confit, rosemary	
FRIES ^V	10
HOUSE SALAD ^{DF, GF, VG}	10
HOUSE SLAW ^{DF, GF, V}	9

DESSERTS

PAVLOVA ^{V, GF}	14
kiwifruit, raspberries, vanilla cream	
CARDAMON CRÈME BRÛLÉE ^{GFO, N}	14
biscotti	
AFFOGATO & LIQUEUR ^V	14
vanilla gelato, espresso, choice of liqueur +2	
STICKY DATE PUDDING ^{V, N}	14
butterscotch, almond ice cream	



BURGERS

all served on a potato bun with fries or salad

SOUTHERN FRIED CHICKEN	22
pickles, butter lettuce, swiss cheese, chipotle honey mayo	
BBQ BEEF CHEESEBURGER ^{GFO}	22
jack cheese, smoky pulled beef, pickles, onion, bbq sauce	
'THE ROYAL' BEEF BURGER ^{GFO}	24
lettuce, tomato, caramelised onion, ketchup, american mustard, cheese	
KALE & CHICKPEA BURGER ^{GFO, V}	20
feta, garlic kale, cucumber, lettuce, beetroot relish, aioli	
BLACK ANGUS RUMP SANDWICH ^{GFO}	24
grilled rump, onion jam, rocket, gentleman's relish	

PASTAS

GENOVESE STYLE PORK & BEEF RAGU	32
malfaldine, ricotta salata	
PAN FRIED PORTABELLO ^V MUSHROOM LASAGNE	26
ricotta, porcini cream, pangrattato, parmesan	
WAGYU BEEF PASTA PARCEL, PARMIGIANO	30
slow cooked wagyu beef ragu baked in pasta, parmesan, tomato sugo	

PIZZAS TAKEAWAY AVAILABLE

MARGHERITA ^V	21
pomodoro, mozzarella, basil, garlic	
SIGNATURE HONEY & THYME ^V	23
fresh mozzarella, confit garlic, honey, thyme	
LEG HAM & PINEAPPLE	23
pomodoro, mozzarella, pineapple, carved ham	
PRAWN & GARLIC	26
marinara sauce, mozzarella, green prawns, garlic	
FUNGHI BIANCHE ^{V, VGO}	23
field mushrooms, mozzarella, shallot, thyme, pickled mushroom	
PEPPERONI	23
pomodora, mozzarella, pepperoni, chilli flakes	
PROSCIUTTO	25
pomodora, mozzarella, prosciutto, parmesan, rocket	
add gluten free pizza base +4	

Please ask for assistance if you have food allergies. 15% surcharge (food only) applies on public holidays.
Please note a 1.65% surcharge applies for all card transactions.



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PASSWORD : theroyalhotel