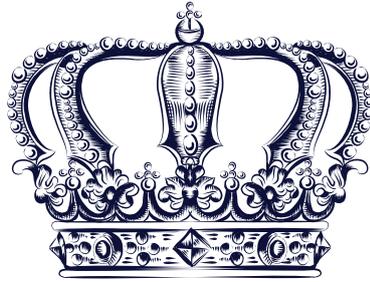


# 11AM - LATE LUNCH



# TAKE AWAY AVAILABLE DINNER

## SMALL PLATES & SNACKS

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

## SALADS & VEGETABLES

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

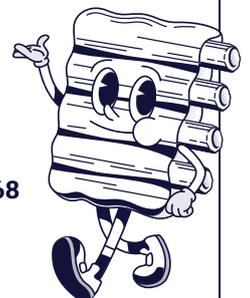
gf - gluten free | df - dairy free | v - vegetarian | vg - vegan | n - nuts | o - option

## MAINS

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

## TO SHARE SERVES 2-3

<b>ROTISSERIE LAMB SHOULDER</b> <sup>GFO</sup> flat bread, smoked hummus, labne, pickles, bbq zucchini salad	<b>88</b>
<b>PORK RIBS</b> <sup>DF, GF</sup> smoked maple glaze, slaw, corn ribs, fries	<b>45   68</b>

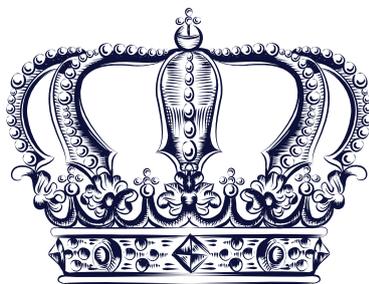


## SAUCES

diane   mushroom   pepper   The Royal Richmond butter <sup>DF</sup> aioli <sup>GF, DF</sup>   gravy   red wine jus <sup>GF, DF</sup>   béarnaise sauce	<b>3</b>
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# 11AM - LATE LUNCH



# TAKE AWAY AVAILABLE DINNER

## FROM THE GRILL

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

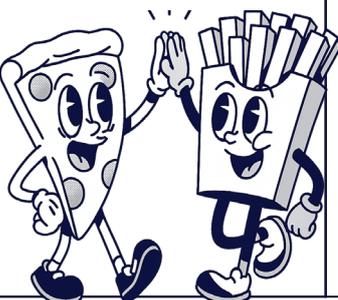
<b>BLACK ANGUS RUMP 280G</b>	<b>36</b>
<b>BRAVO GRASSFED SCOTCH 300G</b>	<b>45</b>
<b>GRASSFED SIRLOIN 350G</b>	<b>58</b>
<b>EYE FILLET 250G</b>	<b>62</b>
<b>ANGUS BONE-IN RIBEYE 450G</b>	<b>72</b>
<b>BUTCHER'S SELECTION OF DRY AGED<sup>DF</sup> CUTS (MIN 700G)</b>	<b>MP</b>
duck fat potatoes, grilled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

## SIDES

<b>GRILLED BROCCOLINI<sup>VG</sup></b>	<b>5   10</b>
mint, lemon	
<b>BBQ CARROTS<sup>DF, V</sup></b>	<b>5   10</b>
burnt honey, dill	
<b>BUTTERY MASH POTATO<sup>V</sup></b>	<b>9</b>
<b>DUCK FAT POTATOES<sup>DF</sup></b>	<b>12</b>
garlic confit, rosemary	
<b>FRIES<sup>V</sup></b>	<b>10</b>
<b>HOUSE SALAD<sup>DF, GF, VG</sup></b>	<b>10</b>
<b>HOUSE SLAW<sup>DF, GF, V</sup></b>	<b>9</b>

## DESSERTS

<b>PAVLOVA<sup>V, GF</sup></b>	<b>14</b>
kiwifruit, raspberries, vanilla cream	
<b>CARDAMON CRÈME BRÛLÉE<sup>GFO, N</sup></b>	<b>14</b>
biscotti	
<b>AFFOGATO &amp; LIQUEUR<sup>V</sup></b>	<b>14</b>
vanilla gelato, espresso, choice of liqueur +2	
<b>STICKY DATE PUDDING<sup>V, N</sup></b>	<b>14</b>
butterscotch, almond ice cream	



## BURGERS

all served on a potato bun with fries or salad

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

## PASTAS

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

## PIZZAS TAKEAWAY AVAILABLE

<b>MARGHERITA<sup>V</sup></b>	<b>21</b>
pomodoro, mozzarella, basil, garlic	
<b>SIGNATURE HONEY &amp; THYME<sup>V</sup></b>	<b>23</b>
fresh mozzarella, confit garlic, honey, thyme	
<b>LEG HAM &amp; PINEAPPLE</b>	<b>23</b>
pomodoro, mozzarella, pineapple, carved ham	
<b>PRAWN &amp; GARLIC</b>	<b>26</b>
marinara sauce, mozzarella, green prawns, garlic	
<b>FUNGI BIANCHE<sup>V, VGO</sup></b>	<b>23</b>
field mushrooms, mozzarella, shallot, thyme, pickled mushroom	
<b>PEPPERONI</b>	<b>23</b>
pomodora, mozzarella, pepperoni, chilli flakes	
<b>PROSCIUTTO</b>	<b>25</b>
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**