1873 ROYAL HOTEL

MONDAY - SUNDAY LUNCH: 12PM - 2PM

DINNER: 5.30PM - 9PM

ROYAL

BREADS	——— PUB CLASSICS ———
GARLIC BREAD (V)\$12	Served with Chips & Salad OR Mash & Veg
SWEET CHILLI CHEESE BREAD (V)\$15	CHICKEN SCHNITZEL\$26
BRUSCHETTA\$26 Hot Smoked Salmon, Sweet Onions, Fried Capers, Whipped Ricotta, Basil Oil & Toasted Ciabatta	With choice of Sauce CHICKEN PARMI\$28 Sugo Sauce, Cheese & Fresh Basil
STARTERS	CRUMBED LAMB CUTLETS (2)\$35 With choice of Sauce
BOWL OF CHIPS (V)\$10 With a side of Aioli	BARRAMUNDI\$28 Beer Battered or Grilled with Tarragon Mayo & Fresh Lemon Wedge
BOWL OF WEDGES (V)\$15 With Sweet Chilli & Sour Cream	BANGERS & MASH\$24
HOUSE SMOKED WINGS (GF)\$17 With Maple Butter, Hot Sauce & Sour Cream	LOADED VEGE NACHOS (V, GF)\$24 Tomato, Bean & Sweet Pepper Salsa, Corn Chips, Grilled Cheese, Guacamole & Sour Cream
DUCK SPRING ROLLS (3)\$18 Angel Hair Noodles, Julienne Vegetables & Ginger Garlic Orange & Soy Dipping	———— BURGERS ————
SALT & PEPPER SQUID (GF)\$18 With Chilli Lime Jam & Aioli	Served with Chips & Aioli AMERICAN CHEESEBURGER\$22 Pickle, Mustard & Quality Made Ketchup
———— SALADS ————	DOUBLE BEEF & BACON\$28 American Cheddar, Lettuce, Tomato,
LAMB KOFTA (GFO)\$25 Open Flatbread Salad, Cherry Tomatoes, Mesclun, Cucumber, Sweet Onions, Yoghurt & Pomegranate Dressing	OUR BEEF PATTIES ARE MADE USING 120GM PURE GROUND GUYRA BRISKET & CHUCK STEAK. SEASONED WITH SUMAC, CUMIN, SEA SALT & WHITE PEPPER.
ROASTED PUMPKIN (GF, VG)\$22 Sweet Potato, Cherry Tomatoes, Mesclun, Mushrooms, Avocado, Cucumber, Happy Seeds, Green Goddess Dressing	GRILLED CHICKEN\$25 Crispy Bacon, Lettuce, Tomato, Beetroot, Cheddar Cheese & Chipotle Mayo
Add Grilled Halloumi (GF) \$8 Add Grilled Chicken (GF) \$8 Add Hot Smoked Salmon (GF) \$10	PHILLY CHEESE STEAK\$28 Green Peppers, Onion, Mustard and Provolone Cheese on a Hoagie Roll

STEAK -— SIGNATURE ——— 12HR BRAISED BEEF CHEEK (GF)......\$44 Served with Chips & Salad Parsnip Puree, Dutch Carrots, Broccolini, OR Mash & Veg with choice of Sauce Cinnamon Honey Jus 250GM EYE OF THE RUMP (GF).......\$32 GRILLED SALMON STEAK (GF)......\$38 Grilled Tasmanian Salmon Steak, 300GM MSA SIRLOIN (GF).....\$46 Sweet Potato, Pumpkin, Broccolini, 300GM SANCHOKU WAGYU EYE OF Lemon Caper Cream Sauce RUMP (GF).....\$48 350GM LAMB RUMP (GF).....\$44 Parsnip Puree, Dutch Carrots, Broccolini, 300GM MSA SCOTCH FILLET (GF).....\$52 House Red Wine Jus 400GM BLACK GULLY BEEF PORTUGUESE ½ BIRD (GF).....\$34 T-BONE (GF).....\$49 Harissa Sauce, Spiced Yoghurt, Salad, Pomegranate Dressing & Chips SAUCES Gravy, Pepper, Creamy Mushroom, 350GM PORK VIKING CUTLET (GF)......\$42 Dianne, Creamy Garlic, Honey Glazed Carrots, Broccolini, Seeded Mustard Jus (GF) Seeded Mustard Jus & Apple Relish $oldsymbol{---}$ KIDS MEALS $oldsymbol{---}$ $oldsymbol{-}$ SIDES & ADD ONS $oldsymbol{-}$ CHICKEN NUGGETS \$12.5 With Chips & Tomato Sauce GARLIC CREAM PRAWN TOPPER (GF).....\$12 BATTERED FISH COCKTAILS \$12.5 GRILLED MUSHROOMS (VG)......\$8 With Chips & Tartare Sauce MASHED POTATO (V)......\$8 SPAGHETTI CARBONARA \$12.5 Bacon, Onion, Garlic, Cream Sauce PIZZA \$12.5 SIDE SALAD (VG)......\$8 Ham & Pineapple SIDE OF EXTRA SAUCE......\$4 Creamy Garlic Sauce.....+3

- SPECIALS —

Ask our friendly staff about our daily specials!

- ALLERGY MATRIX ---

GF | Gluten friendly. No gluten added, but may contain traces from the preparation environment.

GFO | Gluten friendly option available

V | Vegetarian

VG | Vegan