

STARTERS

GARLIC BREAD (V) | 8.5

CHEESY GARLIC BREAD (V) | 9.5

TOMATO AND BASIL CROSTINI (VE) | 12.5
blistered cherry tomatoes, basil pesto, balsamic glaze

CAMEMBERT PIZZA (V) | 15.5
camembert, fresh rosemary, garlic oil, sea salt

DUO OF DIPS | 14
with grilled pita bread and sour dough
(see staff for today's dips)

STICKY SESAME CAULIFLOWER (VE) | 10.5
sriracha chilli sauce

LIME AND PEPPER CRUSTED BEEF CARPACCIO | 16.5
thinly sliced seared beef, fried capers, finger lime reduction

LOADED POTATO SKINS (GF) | 13.5
pulled beef, BBQ sauce, cheese

PUMPKIN AND PINE NUT ARANCINI (V) | 12
sriracha aioli

SHARE PLATE | 30
beef sliders, tomato and basil crostini, potato skins, arancini, natural oysters, smoked chicken maryland, BBQ sauce, aioli

OYSTERS (ALL GF)	3	6	12
natural	\$10.5	\$18.5	\$28.5
kilpatrick	\$11.5	\$19.5	\$30.5

BURGERS

all served with chips

THE ROYAL BEEF BURGER | 24
house made beef patty, burger cheese, bacon, tomato relish, lettuce, red onion
ADD EXTRA PATTY | 5

GRILLED CHICKEN BURGER | 22
grilled chicken breast, burger cheese, sriracha aioli, lettuce, tomato

FRIED TOFU BURGER (VE) | 20
sweet chilli soy tofu, lettuce, pickled ginger, cucumber

SALADS

NOURISH BOWL | 22
chicken or tofu, sweet chilli soy dressing, wild rice, pickled ginger, snow peas, kimchi

POKE BOWL | 24
smoked salmon, edamame beans, wild rice, pickled carrot, kimchi and charred lemon

CAESAR SALAD (GFA) | 20.5
shredded cos lettuce, bacon, croutons, parmesan, poached egg, aioli, anchovies
ADD CHICKEN | 5
ADD SMOKED SALMON | 6

PIZZAS

VEGETARIAN (V) | 22
pumpkin puree base, red onion, chickpeas, broccoli and cheese

SRIRACHA AND BBQ CHICKEN | 25
BBQ sauce base, cheese, chicken, red onion, bacon, sriracha aioli

ROYALE WITH CHEESE | 26
napolitana base, mozzarella, beef mince, salami, red onion, roasted red peppers, sliced black olives, bacon, mushroom

ADD GLUTEN FREE BASE | 2.5
ADD VEGAN CHEESE | 2.5

CLASSICS

SALT AND PEPPER SQUID (GFA) | 24
chips, salad, lemon, tartare

SALT AND PEPPER CHICKEN | 24
chips, salad, lemon, aioli

FISH AND CHIPS (GFA) | 1 PIECE 19.5 | 2 PIECES 26
battered, panko crumbed, or grilled with chips, salad, lemon, tartare

CHICKEN OR PORTERHOUSE BEEF SCHNITZEL | 22
HALF | 17
chips, salad

SAUCES | 2.5
gravy, mushroom, pepper or dianne

TOPPINGS
PARMIGIANA | 3.5
HAWAIIAN | 4
KILPATRICK | 4.5

MAINS

ATLANTIC SALMON (GF) | 29.5
toasted sesame buckwheat, asparagus, mango, mint salsa

PORK CUTLET (GF) | 30
chat potatoes, edamame beans, chilli, broccolini, mustard cream, rocket, turnip, cherry tomato and balsamic salad

LOW N' SLOW CHICKEN | 26.5
cajun smoked chicken maryland, crispy kale, maple bacon potato salad, sriracha aioli, lemon

DUCK BREAST | 28.5
carrot, beetroot, goat's cheese, blood orange, fried chickpeas

SEARED KANGAROO | 30.5
charred witlof, green beans, walnuts, broccolini, sweet potato, red wine jus

POTATO GNOCCHI (VE) | 24
smoked heirloom tomatoes, chargrilled corn, zucchini, basil

MUSHROOM WELLINGTON (VE) | 22.5
green beans, walnuts

FROM THE GRILL

300G PORTERHOUSE (GFA) | 32
300G SCOTCH FILLET (GFA) | 34
250G EYE FILLET (GFA) | 36

served with house made battered onion rings, your choice of chips, mash or potato rosti, salad or veg and your choice of sauce: gravy, mushroom, pepper or dianne

SIDES

POTATO ROSTI | 4.5
ROAST VEGETABLES | 6.5
GARDEN SALAD | 6.5
GREEK SALAD | 7.5
MASH POTATO | 4.5
SWEET POTATO FRIES | 11
CHIPS (GFA) | 9
WEDGES | 9.5
ONION RINGS | 9

DESSERTS

TRIO OF SORBET (VE) | 12
lime, strawberry and blood orange with a toffee crunch

HONEY ICECREAM CHOC TOP | 12
candied walnuts, praline

BLOOD ORANGE AND CHOCOLATE MOUSSE | 15
dark chocolate mousse, candied blood orange, orange sponge, fig and balsamic puree, tuile

(V) VEGETARIAN

(VE) VEGAN

(GF) GLUTEN FREE

(GFA) GLUTEN FREE AVAILABLE

or try our
**DESSERT
OF THE MONTH**

TAG

**#EATATTHE ROYAL
@HOTELROYAL180**



WIN A \$50 VOUCHER

Tag us in your food pic for a chance to win our monthly Instagram comp!

Try our
**DESSERT
OF THE MONTH**



**LIVE
IN
the FRONT bar**

ROYAL ■ TORRENSVILLE

SATURDAYS FROM 9PM

Join us every Saturday night for live
entertainment from 9pm.



**SCHNITZEL
& PINT**

LUNCH AND DINNER 7 DAYS

Includes a pint of Carlton Draught,
Carlton Dry or soft drink and a chicken or beef
schnitzel with your choice of sauce.

Not including toppings.
Only in The Front.



\$6 PINTS
BEER · CIDER · SAV BLANC

MON TO FRI 4-7PM

SAT & SUN 12-2PM

**\$15 LUNCH
SPECIALS**

12-3pm Monday-Friday.
Conditions apply.

FRIDAYS

\$6



Johnnie Walker Red
Smirnoff Red
7-10pm

Raffles

Free
Sausage
Sizzle