

STARTERS

NACHOS

VEGETARIAN | 16

CHICKEN TINGA OR ROAST BEEF | 18

spiced corn chips, chile con queso, crema, pico de gallo, smoked corn, hoisin tomatillo sauce, black beans (GF)

POLLO FRITO | 17

chicken wings, watermelon mint salad, sweet hoisin sauce, gochujang mayo (gf)(df)

SEAFOOD CEVICHE | 17

cured prawn and fish, jalapeño jelly, cherry tomato, bonito flake, beach banana, tortilla crisp (gf)(df)

JALAPEÑO POPPERS | 16

dry aged ricotta, chipotle mayo, charred corn purée, salsa fresca (v)

CHIPS | 9

CLASSICS

SALT AND PEPPER SQUID | 24.5

chips, salad, lemon, tartare

FISH AND CHIPS

1 PIECE 17.5 | 2 PIECES 24

battered, crumbed, or grilled with chips, salad, lemon, tartare

CHICKEN OR PORTERHOUSE BEEF

SCHNITZEL 20 | HALF 16

chips, salad

300G SCOTCH FILLET | 30

chips, salad, and your choice of sauce

SAUCES | 2.5

gravy, mushroom, pepper or diane

TOPPINGS | 3.5

parmigiana

MAINS

TACO DE POLLO (2) | 17

chicken tinga, avocado, crema, corn salsa, pickled onion (gfa)

TACO DE SANDÍA (2) | 14

pickled watermelon, avocado, pico de gallo, daikon (gfa)(ve)

TACO DE CARNE ASADA (2) | 17

beef cheek, avocado, smoked corn, pickled onion (gfa)

QUESADILLA DE ZUCCHINI | 15

zucchini, carrot tinga, black beans, pico de gallo, vegan mayo (ve)

QUESADILLA DE CARNE | 17

beef cheek, Spanish chorizo, egmont cheese, lime crema, dry aged ricotta, pico de gallo

POLLO ASADO | 28

sous vide chicken breast, charred pumpkin, corn purée, charred chile salsa, roast almond, chimichurri, lime, jalapeño (gf)(df)

BEEF BARBACOA | 31

chargrilled flank steak, triple fried potatoes, Mexican slaw, chile BBQ sauce, lime, jalapeño (df)(gf)

ENCHILADAS DE CARNE | 26

beef cheek, corn tortilla, cheese, roasted tomato chile sauce, green rice, dry aged ricotta, crema (gf)

EGGPLANT FRITO | 24

salt and pepper eggplant, roast capsicum sauce, greens, epazote, vegan mayo (ve)(gf)

FAJITA DE CARNE | 28

pressed roasted beef cheek, lettuce, pico de gallo, flour tortilla, avocado, chipotle mayo, green rice, black beans

DESSERTS

CHURROS CONDESA | 13

fried churros, rock salt ice-cream, cajeta, chocolate sauce, edible flowers, Mexican chocolate dust (gf)(v)

ELOTE CAKE | 13

vanilla ice cream, edible flowers, pistachio corn dust, lemon sugar (gf)(v)

CARAMEL FLAN | 13

cream cheese, caramel, strawberry, lemon myrtle, vanilla ice cream, edible flowers (gf)(v)

(V) vegetarian | (VE) vegan | (df) dairy free
(GF) gluten free | (gfa) gluten free available

All of our GF dishes are made using gluten free ingredients, however some items are cooked in the deep fryer and may contain traces of gluten.

MENU

ROYAL ■ TORRENSVILLE
the
FRONT
bar



SCHNITZEL & PINT

LUNCH 12-2PM DAILY

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

DAILY SPECIALS IN THE FRONT 5-9PM

MON	HALF PRICE TACOS
TUE	\$17 SCHNITZEL & PINT
WED	\$12 WINGS
THU	\$16 BURRITO & PINT
FRI	\$15 NACHOS
SAT	\$15 NACHOS
SUN	\$18 BEEF FAJITAS

FRIDAYS

\$6

Johnnie Walker Red
Smirnoff Red
7-10pm

Raffles

Free Sausage Sizzle



BEER · CIDER · SAV BLANC

MON TO FRI 4-7PM

SAT & SUN 12-2PM