



SMALL PLATES

WARM BREAD AND OIL PLATE | 17
olive oil, pomegranate molasses, sliced green olive, zaatar, crushed pistachio

CIABATTA GARLIC BREAD (6)(V) | 15
whipped garlic butter
ADD CHEESE | 3

HARRISSA HOMMUS (VE)(GFA) | 18
flatbread, sumac, basil oil

PULL-APART PIZZA LOAF | 26
Rosemary and garlic pull-apart pizza dough loaf, with prosciutto, ricotta, hot honey, fig jam, balsamic, basil

POTATO HASH (2)(V)(GFA) | 19
lemon and dill sour cream, pickled onion, chive, sour cream & chive dust

SALT AND PEPPER SQUID A | 25
tajin, bean shoot salad, lime

OYSTERS A (GF)(DF)	3	6
passionfruit habanero, pickled onion	17	31
Kilpatrick sauce, Hahndorf bacon	18	33

BURRATA CAPRESE (V) | 24
heirloom tomato, hot honey, balsamic, burrata cheese, pickled onion, basil, garlic bread

WARM OLIVES (VE)(GF) | 13
yuzu gin, thyme, orange

Please inform our staff of any allergies. We take these very seriously, but cannot guarantee meals without traces of allergens.

15% surcharge applies on public holidays.

SEAFOOD COUNTRY OF ORIGIN

A AUSTRALIAN | I IMPORTED | M MIXED

DF	Dairy Free	V	Vegetarian
VE	Vegan	VEA	Vegan Available
GF	Gluten Free	GFA	Gluten Free Available

FEED ME \$65PP

3 course menu including our Shared Mains

Designed for groups of 4 or more to share and enjoy together

Whole table only

MAINS

GRILLED SALMON ^A (GFA) | 41

romesco sauce, potato rosti, broccolini, green beans, chimichurri

CRAB LINGUINE ^I | 36

light tomato caper base, truffle cream, garlic, chilli, shallot, tarragon, parmesan

CHICKEN BREAST (GF) | 37

lemongrass coconut sauce, black rice, bok choy, fried shallots

YODER SMOKED PORK CUTLET (DF) | 40

salt and vinegar potato, yakiniku sauce, kimchi slaw, sesame seeds, fried shallots

LAKSA (VEA) | 37

CHOICE OF: GRILLED CHICKEN OR FRIED TOFU
vermicelli noodle, bean shoot salad, bok choy, coriander, lime, fried shallots

300G YODER SMOKED SCOTCH FILLET (GFA) | 52

chips, cos lettuce, green goddess dressing (contains sesame), cherry tomato and parmesan salad, onion rings

ADD SAUCE

gravy, mushroom, diane or pepper | 3.5

red wine jus (GF) | 5

SHARED MAINS

FULL CHICKEN (GF) | 45

jerk marinade, papaya and lime vinaigrette

400G 12HR SLOW COOKED LAMB SHOULDER (GF) | 60

mint and yuzu labneh, jus

500G BEEF RIB EYE (GF)(DF) | 70

chimichurri, jus

SIDES

SALT & VINEGAR POTATO (V) | 17

lemon and dill sour cream, parmesan cheese

WHIPPED MASH (V)(GF) | 16

sage and thyme infused butter, nutmeg

BROCCOLINI AND GREEN BEANS (V)(GF) | 16

ricotta, hot honey, pickled onions

GREEN GODDESS SALAD (V)(GF) | 15

cos lettuce, spinach, toasted quinoa, pomegranate, parmesan cheese (contains sesame)

HEIRLOOM CARROTS (V)(GF)(DF) | 15

hot honey, tahini vinaigrette, sumac (contains sesame)

CHIPS (V) | 13.5

aioli

CLASSICS

CHICKEN SCHNITZEL | HALF 25 | FULL 29
panko crumbed, chips, garden salad

BEEF SCHNITZEL | 31
panko crumbed, chips, garden salad

VEGAN SCHNITZEL (VE) | 28
chips, garden salad, vegan chipotle aioli

ADD SAUCE
gravy, mushroom, diane or pepper | 3.5
red wine jus (GF) | 5

ADD PARMIGIANA | 4.5
ADD KILPATRICK | 5
ADD HAWAIIAN | 5
ADD VEGAN PARMIGIANA (VE) | 5

FISH AND CHIPS A (GFA) | 35
tempura battered South Australian Coorong Mullet, chips, tartare, lemon, garden salad

SALT & PEPPER AUSTRALIAN SQUID A | 34
chips, lime aioli, lemon, garden salad

FRIED CHICKEN SANDWICH | 28
brioche bread, fried chicken, sesame slaw, chilli jam, jalapeño aioli, cheese, pickled onion

BEEF BURGER | 29
beef patty, cheese, lettuce, tomato, pickles, bacon jam, burger sauce

VEGAN CHICKEN BURGER (VE) | 28
plant based vegan schnitzel, lettuce, tomato, pickles, onion, vegan chipotle, vegan cheese

GLUTEN FREE BUN | 3

PIZZA

HAND STRETCHED, 10 INCH
GLUTEN FREE BASE | 5
VEGAN CHEESE | 4

MARGHERITA (V) | 27
tomato sugo, fior de latte, parmesan, mozzarella, fresh basil

SOPRESSA SALAMI | 29
tomato sugo, sopressa salami, chilli honey, mozzarella

HAWAIIAN | 30
tomato sugo, smoked Barossa ham, pineapple, oregano, mozzarella

MUSHROOM (V) | 30
truffle cream, swiss brown mushroom, caramelised onion, spinach, parmesan, mozzarella

PERI PERI CHICKEN | 31
tomato sugo, grilled chicken, caramelised onion, capsicum, peri peri sauce, mozzarella

CAPRICCIOSA | 31
tomato sugo, Barossa smoked ham, button mushroom, black olive, red onion, mozzarella

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SALADS

NOURISH BOWL (VE)(GFA) | 28
harissa hommus, quinoa, spinach, avocado,
roast carrot, raspberry vinaigrette, crispy chickpeas

MEXICAN BOWL (VE)(GF) | 28
black rice, cos lettuce, chipotle aioli, corn salsa,
avocado, pickled onion, nacho crumb

CAESAR SALAD (GFA) | 27
cos lettuce, Hahndorf bacon, parmesan, sourdough
croutons, poached egg, anchovies, Caesar dressing

BEEF SALAD | 34
soy, ginger and garlic marinated beef, cos lettuce,
bean shoot mix, pickled onion, peanut chilli crunch

- ADD CHICKEN (GF) | 8
- ADD CRISPY CHICKEN | 8
- ADD HARRIS SMOKED SALMON **A** (GF) | 11
- ADD HALLOUMI (V)(GF) | 8
- ADD FRIED TOFU (VE) | 8

DESSERT

TRIO OF SORBET (VEA)(GFA) | 14
pineapple, green apple, blood orange, wafer

BISCOFF TIRAMISU (V) | 17
espresso-soaked lady finger, biscoff mascarpone cream,
caramel, lotus biscuit, cocoa powder

CHOCOLATE TERRINE (VE)(GF) | 16
whipped maple coconut cream, dark cherry compote

ETON MESS (V)(GF) | 17
smashed pavlova, passionfruit compote, pineapple
sorbet, whipped coconut maple cream, fresh mint,
coconut shavings

CHEESE PLATE (V) | 30
smoked cheddar, camembert, blue cheese,
charcoal cracker, blueberry jam, dried apricots

AFFOGATO (V) | 11
espresso shot, vanilla ice cream

ADD A SHOT OF FRANGELICO | 7.5

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**A PROUDLY SOUTH AUSTRALIAN,
FAMILY-OWNED BUSINESS.**

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