



# THE MENU

ROYALS RESTAURANT

## STARTERS

DOLMADES .....	8
HOUSE MARINATED OLIVES <i>chili, garlic, herbs</i> .....	8
CURRY SPICED CASHEWS <i>curry powder, curry leaves</i> .....	5
THAI SPICED PEANUTS <i>chilli, anchovies</i> .....	8
GARLIC BRUSCHETTA <i>gfo</i> .....	12
TOMATO & PARMESAN BRUSCHETTA <i>gfo</i> .....	14
CHEESE, CRACKERS & QUINCE PASTE <i>choice of hard, soft or blue gfo</i> .....	14
HOUSE MADE HUMMUS & BREAD <i>gluten free option av</i> .....	14
PORK & PRAWN SPRING ROLLS <i>vegetarian option av</i> .....	15
MAC & CHEESE CROQUETTES <i>bacon mayo &amp; jalapeño salsa gf</i> .....	14
WATERMELON, FETA & MINT SALAD <i>balsamic and olive oil, add prosciutto \$5 gf</i> .....	15
PATE & TERRINE <i>bread, mustard &amp; pickles gf</i> .....	20
SALT & PEPPER SQUID <i>chilli ginger mayo gf</i> .....	19
THAI PRAWN SALAD <i>peanut &amp; crispy noodles gf</i> .....	22

## MAINS

FISH AND CHIPS <i>house salad, tartare &amp; lemon gf</i> .....	28
SALT & PEPPER SQUID <i>house salad, chips and chili mayo gf</i> .....	28
PORTARLINGTON MUSSELS <i>garlic, chilli, tomato &amp; bread gfo</i> .....	27
CHICKEN BREAST <i>crumbed with cheesy garlic farce, green beans, olive &amp; red pepper salad gf</i> .....	35
SIRLOIN STEAK (300g) <i>grass fed, green bean &amp; potato salad with Dijon dressing gf</i> .....	42
ROYALS CHEESE BURGER <i>beef, onion, pickles, cheese, mustard, tomato sauce</i> .....	21
SEAFOOD PASTA <i>prawns, fish, squid, mussels, garlic, chili, tomato &amp; parsley gfo</i> .....	38
GNOCCHI <i>house made gnocchi, confit peppers, cherry tomato, basil and ricotta</i> .....	27

## SIDES

GREEK SALAD <i>tomato, cucumber, onion, feta and olives</i> .....	10
GREENS <i>sautéed with garlic and olive oil gf, vegan</i> .....	9
CHIPS <i>with mayo or tomato sauce gf</i> .....	11
EXTRA BREAD <i>gfo</i> .....	3

## KIDS MEALS

FISH & CHIPS .....	13
CHICKEN NUGGETS & CHIPS .....	13
PASTA WITH NAPOLI & PARMESAN .....	13
DIXIE CUP <i>topping, sprinkles</i> .....	5
ACTIVITY PACK .....	3



# SPECIALS

ROYALS RESTAURANT

## STARTERS

<i>Boomer bay Oysters, mignonette 1/2 dozen</i> . . . . .	30
<i>Avocado and crab sliders (3)</i> . . . . .	20
<i>Grilled stone fruit, blue cheese, walnut &amp; prosciutto flatbread</i> . . . . .	19

## MAINS

<i>Barramundi grilled, green mango pickle, coconut rice, chili garlic &amp; rice vinegar dressing</i> . . . . .	40
<i>"Surf n Turf" Scotch fillet (350g), Mooloolaba prawns, fennel &amp; red onion salad</i> . . . . .	49
<i>Black pepper &amp; soy pork fillet, mash &amp; beans w kim chi</i> . . . . .	35
<i>Sweet potato tart tatin, jalapeno &amp; bean salad, soft ricotta</i> . . . . .	28

## DESSERT

<i>Bread &amp; butter pudding</i> . . . . .	14
<i>Chocolate &amp; cardamom creme, mascerated raspberries &amp; crostoli</i> . . . . .	14
<i>Basque cheese cake</i> . . . . .	10

## CHEESE

All cheese is served with crackers and quince paste (gf cracker available on request) One \$14, Two \$20, Three \$ 27

<i>Gorgonzola dolce, Italy</i> . . . . .	
<i>D’Affinois triple cream deluxe , France</i> . . . . .	
<i>Clothbound Cheddar from Jasper Hill, USA</i> . . . . .	

## DESSERT WINE

*Bremerton NV ‘Mistelle’ Fortified Chardonnay Langhorne Creek*  
16 / 80

*2017 Lome Santo Dessert wine, Bendigo*  
14 / 65