



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 & 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 & pickles gf</i>	20
SALT & PEPPER SQUID <i>chilli ginger mayo gf</i>	19
THAI PRAWN SALAD <i>peanut & crispy noodles gf</i>	22

MAINS

FISH AND CHIPS <i>house salad, tartare & lemon gf</i>	28
SALT & PEPPER SQUID <i>house salad, chips and chili mayo gf</i>	28
PORTARLINGTON MUSSELS <i>garlic, chilli, tomato & bread gfo</i>	27
CHICKEN BREAST <i>crumbed with cheesy garlic farce, green beans, olive & red pepper salad gf</i>	35
SIRLOIN STEAK (300g) <i>grass fed, green bean & 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 & 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

Natural Oysters, 1/2 Dozen	30
Smoked salmon rilette, dill cucumber, bread	18
Burrata, asparagus, date molasses, crostini	18

MAINS

FOD -Grilled Mulloway, crab, avocado salad	40
Mushroom linguine, hazelnuts, gorgonzola	26
Lamb duo, roasted cutlets, shoulder, chickpeas , brodo	38
New Orleans style fish cake 'poboy' sandwich, fries	25

DESSERT

Tiramisu	14
Apple Tart	10
Basque cheese cake	10

CHEESE

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

Gorgonzola dolce, Italy	
D’Affinois triple cream deluxe , France	
Clothbound Cheddar from Jasper Hill, USA	

DESSERT WINE

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

2017 Lome Santo Dessert wine, Bendigo Fortified Chardonnay Langhorne Creek
14 / 65