



STARTERS

BRUSCHETTA <i>garlic</i>	10
BRUSCHETTA <i>ricotta, tomato, onion, capers & roquette (add prosciutto \$20) gfo</i>	16
TRUFFLED BEEF TARTARE, CROSTINI	20
PORK & PRAWN SPRING ROLLS <i>chili soy (6 per serve)</i>	16
POTATO SAMOSA <i>(4per serve) coconut yoghurt & relish (gf, vegan)</i>	16
SALT & PEPPER SQUID, <i>lemon & mint slaw tartare gf</i>	19
CHICKEN LIVER PATE <i>quince & toasted sourdough gfo</i>	19
THAI PRAWN SALAD, <i>green mango, peanuts, anchovy, Asian herb salad gf</i>	24
DIP VEGETARIAN, <i>sourdough, salsa</i>	14

MAINS

FISH AND CHIPS <i>lemon & mint slaw, tartare & lemon gf</i>	29
INDONESIAN FRIED CHICKEN <i>vegetable sambal, turmeric rice gf</i>	32
SEAFOOD PASTA <i>prawns, fish, squid, mussels, garlic, chili, tomato & parsley gfo</i>	40
ROYALS CHEESE BURGER <i>beef, bacon, onion, pickles, cheese, mustard, tomato sauce, chips (Double up, double beef \$29)</i>	22
RISOTTO MILANESE <i>roasted peppers, chickpea, feta, and green olive salad v, gf</i>	28
SALT & PEPPER SQUID <i>chips, lemon & mint slaw tartare gf</i>	29
STEAK Sirloin <i>300g, potato, horseradish, caper, onion salad, jus gf</i>	40
VICTORIAN MUSSELS <i>tomato, chili, garlic & bruschetta gfo</i>	28

SIDES

SAUTEED GREENS <i>garlic, & olive oil, v, gf</i>	11
SALAD, <i>tomato, onion, capers, olive oil & ricotta</i>	11
FRIES, <i>mayo or tomato sauce, gf</i>	11

DIETARY KEY

GF, gluten free / GFO, gluten free option / DF, dairy free / DFO, dairy free option / V, vegetarian/ VO, vegetarian option, VG/vegan, VGO/vegan option