



ROYALS RESTAURANT

ENTREE

Garlic bruschetta olive oil & parmesan (vg,gfo)	9
Mushroom bruschetta, ricotta, hazelnut & pinot dressing (v, gfo)	16
Fried squid, cos lettuce salad, rice vinegar dressing & tartare (gf)	E 19 M 24
Tasmanian Oysters, tobiko, soy & lemon (6)	25
Falafel w hummus, pickles (vg,gf)	19
Cured meats, sopressa, prosciutto, capocollo w accompaniments (gfo)	26
Potted shrimp w pickles, lemon & sourdough (gfo)	22
Lamb ribs, slow cooked w cumin & spices, date molasses, lime (gf)	23
Cheese plate, selection of soft, blue and hard cheese, quince and crackers 90g per portion (gfo)	35
Ask for todays selection, choose one cheese \$15, two cheese \$25 or three cheese \$35	

MAINS

Fish & chips, mushy peas, lemon, tartare	29
Poached chicken salad, broccoli, cucumber, Asian herbs, crispy rice noodles, chili garlic rice vinegar dressing (gfo, vgo)	24
Pork schnitzel, mash & mushroom sauce (gf)	32
Citrus soy chicken breast, pea puree, shiitake & black bean sauce (gf)	32
Chili crab linguine w crème fraiche & tobiko roe (v)	38
200g eye fillet w frites, béarnaise sauce w petite salad (gf)	42
Taleggio & walnut ravioli, truffle, pear, roquette & aged balsamic (v)	28
Victorian mussels, garlic, chili, tomato, capers & risoni pasta	28
Royals beef burger, onions, pickles, lettuce, tomato, royals mayo, mustard, sauce, chips (gfo)	25

SIDES

Toasted sourdough (gfo)	6
Side of chips (gf)	6
Chips w garlic mayo or tomato sauce (gf)	12
Greek salad, tomato, cucumber, onion, olives, feta, herbs, lemon & olive oil (gf)	15
Mash	12
Greens w olive oil & garlic (gf)	12

gf, gluten free / gfo, gluten free option / df, dairy free / dfo, dairy free option / v, vegetarian / vo, vegetarian option / vg, vegan / vgo, vegan option