



WELCOME TO THE ROYAL

Allergy Pre-Caution

If you or any of your guests have a food allergy or dietary restrictions, please inform your server prior to ordering your meal.

Whilst we will endeavour to meet your dietary needs, we cannot be held responsible for traces of allergens.

Some products may contain wheat, egg, dairy, soy, or fish allergens & may be processed in facilities that process tree nuts and peanuts.

Look for the symbol:

Ⓜ = gluten free

Ⓟ = vegetarian/vegetarian option available

Ⓥ = vegan alternative upon request

We can adjust most dishes to your needs.

Please note that a 1.2% surcharges will apply on all eftpos transactions.

STARTERS

CHEESE & GARLIC BREAD ②

11

HALLOUMI FRIES ③②

Dusted in paprika seasoned rice flour, flash fried, with a Sweet Chili Mayo.

17

SALT & PEPPER CALAMARI ③

Flash fried, with Lemon Garlic Aioli, Leafy Greens & Lemon wedge.

17

CHICKEN SATAY SKEWERS ③

Marinated, grilled & served on rice, drizzled with Chef's satay sauce.

17

BRUSCHETTA ②⑤

Traditional Bruschetta, Toasted Sour Dough, with diced tomato, Spanish Onion,
Shaved Grana Padano, with a drizzle of Balsamic & Basil oil.

20

LOADED POTATO WEDGES ②

Topped with Bacon Bits, melted Cheese, Spring Onion, & Sour Cream.

23

SALADS

CAESAR SALAD

Cos lettuce, Bacon, Grana Padano cheese, Croutons, tossed with our Chef's Caesar dressing, topped with a Poached Egg, add an option of Anchovies.

23

Add flame grilled Chicken Tenderloins +8

Add grilled Prawns +12

Add Salt & Pepper Calamari +8

PUMPKIN & FETA SALAD ④②①

Honey Roasted Pumpkin, with Roquette, Ancient Grains, Cherry Tomato, Walnuts & Crumbled Feta, drizzled with a Honey-Seeded Mustard dressing.

26

MEDITERRANEAN LAMB SALAD ④

Marinated Lamb Backstrap, grilled, sliced & rested on a salad of Mixed Leaf, Cherry Tomato, Cucumber, Red Onion. Kalamata Olives & Fetta.
Drizzled with an Oregano infused Vinegarette.

32

SMOKED SALMON SALAD ②

On Mixed Leaf and Roquette, with Nuggets of Fried Camembert, Orange segments
Cherry Tomato, Cucumber, drizzled with a Raspberry Vinegarette.

29

FROM THE GRILL

All our Beef cuts are char grilled to your liking,
If you prefer your meat med-well or well done, please allow extra time.
All Grill options come with your choice of Chips & Salad or our Seasonal Vegetables.

SCOTCH FILLET STEAK (300GM) ④

Grain fed Black Angus MSA graded.

47

RIB EYE (500GM) ④

Grass fed MSA graded, on the bone.

56

ADD FRIED EGG & BACON ④

8

ADD 3 GARLIC PRAWNS TO ANY STEAK ④

12

ADD A SAUCE

Gravy, Green Peppercorn, Mushroom, Garlic Butter, Béarnaise

\$3

PUB CLASSICS & MAINS

All Pub Classics & Mains options come with your choice of Chips & Salad or our Seasonal Vegetables unless stated otherwise.

CHICKEN SCHNITZEL

Add choice of sides.

27

CHICKEN PARMIGIANA

With Tomato Napoli, Ham, & Mozzarella

Add choice of sides.

28

NASI GORENG

An Indonesian classic, Chef's own recipe, with Chicken, Prawns, Peas, selected Asian Vegetables, wok tossed with rice & a touch of chilli.

Topped with a Fried Egg & bean shoots.

32

DOUBLE BEEF-N-BACON BURGER

Double Beef, double Cheese, Bacon, Onion, Pickles & Lettuce. With Mayo & Chef's own Bourbon BBQ sauce. With a side of Chips.

26

GRILLED HALOUMI BURGER

Char grilled, with Spanish Onion, Tomato, Salad Leaf, Siracha Mayo & Tomato Chutney. With a side of Chips.

24

CHICKEN ROULADE ②

A Breast Fillet filled with Brie, roasted Capsicum, Walnuts, wrapped with Streaky Bacon, rested on Potato Rosti, drizzled with sauce Béarnaise.

With seasonal Vegetables

35

IRISH PORK BANGERS & BACON

On Potato Mash with seasonal Vegetables & Gravy.

27

OPEN LAMB SOUVLAKI

Marinated Lamb Backstrap, grilled, sliced & rested on a grilled Pita Bread, with Tomato, Onion, Lettuce and Tzatziki, with chips.

35

CURRY DISH OF THE DAY

We will change this one up regularly, Please see our staff,
The dish will include Rice, Grilled Naan Bread, A side of Raita.

29

FROM THE SEA

TASMANIAN SALMON ⑧

Crispy skin, on Creamed baby Spinach leaf, with an Almond Romesco Sauce.

37

FLATHEAD FILLETS

Deep fried in a crispy beer batter prepared using
"South Coast Pale Ale", with Lemon Wedge & Tartare sauce.

Add choice of sides.

27

SALT & PEPPER CALAMARI ⑧

With Lemon Wedge & garlic Aioli

Add choice of sides.

28

GARLIC PRAWNS ⑧

Pan seared with Butter & Garlic, finished with a White Wine cream sauce,
served on Rice. Add choice of sides.

37

PASTA & RISOTTO

LINGUINE CARBONARA

Pan fried with Bacon, Mushrooms & Garlic, deglazed with White Wine,
in a Parmesan Cream sauce.

27

LINGUINE CHILLI PRAWNS

Pan seared with Tomato, a "Touch" of fresh Chili, a drizzle of Olive Oil.
Grana Padano.

30

VEAL RISOTTO

Strips of Bobby Veal, pan tossed with mushroom, Tomato & Cannellini Beans,
cooked in a Veal Master Stock.

28

LINGUINE BOLOGNESE

With a traditional Beef Bolognese, pan tossed, Grana Padano.

25

PUMPKIN RAVIOLI with SAGE LEAF

With Pumpkin Nuggets, Pinenuts, fresh Sage leaf & Butter,
topped with Crumbled Fetta.

28

CHILDREN'S MENU

CHICKEN NUGGETS with Chips

FISH IN BATTER with Chips

CHICKEN SCHNITZEL with Chips

CHICKEN PARMIGIANA with Chips

PASTA BOLOGNESE with Tasty Cheese

CHEESEBURGER with Chips

CALAMARI with Chips 

ALL CHILDREN'S MEALS INCLUDE
ICE CREAM & AN ACTIVITIES PACK

SENIOR'S MENU

FETTUCCHINE CARBONARA

With Bacon, Mushrooms & Garlic, in a Parmesan cream sauce.

21

FLATHEAD FILLETS

Beer Battered, served with Lemon wedge & Tartare sauce, choice of sides.

21

CHICKEN SCHNITZEL

Choice of sides.

21

CHICKEN PARMIGIANA

With Tomato Napoli, ham, & Mozzarella.

Choice of sides.

21

SALT & PEPPER CALAMARI ☼

With Lemon Wedge & garlic Aioli

Add choice of sides.

21

IRISH PORK BANGERS & BACON

On Potato Mash with seasonal Vegetables & Gravy.

21