

## entrée + share plates

|                                                                                                               |           |
|---------------------------------------------------------------------------------------------------------------|-----------|
| <b>EDAMAME BEANS</b> <b>Gf</b> <b>V</b>                                                                       | <b>8</b>  |
| <b>WEDGES WITH SWEET CHILLI &amp; SOUR CREAM</b>                                                              | <b>12</b> |
| <b>CHICKEN WINGS</b> <b>Gf</b>                                                                                | <b>18</b> |
| marinated, fire-roasted, BBQ chicken wings                                                                    |           |
| <b>SPRING ROLLS</b>                                                                                           | <b>18</b> |
| duck leg with chilli, plum and hoisin dressing                                                                |           |
| <b>FRIED PORK DUMPLINGS</b>                                                                                   | <b>18</b> |
| served with chilli and ginger soy sauce                                                                       |           |
| <b>SALT &amp; PEPPER CALAMARI</b> <b>♥</b>                                                                    | <b>19</b> |
| tender curls of hand cut calamari tossed in sea salt and cracked pepper, served with aioli and fresh lemon    |           |
| <b>GARLIC BUTTER PRAWNS</b> <b>♥</b>                                                                          | <b>20</b> |
| garlic butter prawns served sizzling in a cast iron pot with a side of steamed rice and crusty bread          |           |
| <b>ROYAL STYLE NACHOS (CHICKEN OR VEGETARIAN)</b> <b>♥</b> <b>V</b>                                           | <b>20</b> |
| corn tortillas topped with smoky chicken, onion, capsicum, cheese, beans, jalapeño, tomato salsa & sour cream |           |

## fresh salads

|                                                                                                                                                 |           |
|-------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>GREEK SALAD</b> <b>Gf</b> <b>V</b>                                                                                                           | <b>15</b> |
| olives, feta, tomato, cucumber, oregano, olive oil, lemon, mixed lettuce                                                                        |           |
| <b>CAESAR SALAD</b> <b>♥</b>                                                                                                                    | <b>15</b> |
| traditional salad of cos, crispy bacon, crunchy garlic croutons, shaved parmesan and our own caesar dressing                                    |           |
| <b>JAPANESE SALAD BOWL</b> <b>V</b> <b>♥</b>                                                                                                    | <b>22</b> |
| <b>(ADD GRILLED SALMON)</b>                                                                                                                     | <b>12</b> |
| miso coated eggplant, sweet potato, broccolini, spinach, brown rice, drizzled with miso-tahini, topped with pickled ginger, nori, nigella seeds |           |
| <b>CHICKEN BANG BANG SALAD</b> <b>♥</b>                                                                                                         | <b>23</b> |
| spicy chicken thigh, rice noodle, cashew nuts, tomato and coriander salad                                                                       |           |
| <b>WARM GRILLED BEEF</b> <b>♥</b>                                                                                                               | <b>25</b> |
| caramelised sweet potato salad, bourbon glazed pecan nuts, spring greens, topped with sweet potato chips & balsamic glaze                       |           |

## pasta + risotto

|                                                                                               |           |
|-----------------------------------------------------------------------------------------------|-----------|
| <b>SICILIAN VEGETARIAN PASTA</b> <b>V</b> <b>♥</b>                                            | <b>22</b> |
| roasted pumpkin, eggplant, zucchini, pine nut, baby spinach, onion, sundried tomato, mushroom |           |
| <b>CHICKEN ALFREDO</b> <b>♥</b>                                                               | <b>22</b> |
| sauteed chicken, bacon and mushrooms, onions and garlic tossed in a white wine cream sauce    |           |
| <b>DUCK CONFIT RISOTTO</b> <b>Gf</b>                                                          | <b>27</b> |
| confit duck and wild mushroom risotto, crispy duck leg and shiraz jus                         |           |

## from the sea

|                                                                                                                |           |
|----------------------------------------------------------------------------------------------------------------|-----------|
| <b>BATTERED FLAT HEAD FILLET</b>                                                                               | <b>25</b> |
| with mixed salad, tartare mayo & chips                                                                         |           |
| <b>GRILLED SALMON</b> <b>Gf</b>                                                                                | <b>28</b> |
| grilled atlantic salmon fillet served with coconut rice, avocado and mango salsa, charred lemon and broccolini |           |

- Gf** GLUTEN FREE
- V** VEGETARIAN
- ♥** GLUTEN FREE ON REQUEST

We endeavour to accommodate all dietary requirements & allergies whenever we can, however due to potential food traces, we cannot completely guarantee 100% allergy free meals.

## eat with your hands

All served on a milk bun with our famous seasoned chips

|                                                                                                                                    |           |
|------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>VEGETARIAN BURGER</b> <b>V</b> <b>♥</b>                                                                                         | <b>22</b> |
| raspberry onion nut burger, mixed leaves, avocado, raspberry onion, fire roasted capsicum, smoky eggplant dip, Baby Rays bbq sauce |           |
| <b>CHICKEN CAESER WRAP</b>                                                                                                         | <b>23</b> |
| fresh crumbed chicken breast, bacon, shaved parmesan cheese, crisp cos lettuce with traditional caesar dressing                    |           |
| <b>ROYAL WAGYU BEEF BURGER</b> <b>♥</b>                                                                                            | <b>24</b> |
| with bacon, iceberg lettuce, beetroot, tasty cheese, Baby Rays bbq & ranch sauce, topped with pickled gherkins                     |           |
| <b>SOUTHERN FRIED CHICKEN BURGER</b>                                                                                               | <b>25</b> |
| maple glazed bacon, smashed avocado, slaw, lettuce with chipotle mayo                                                              |           |
| <b>CHARGRILLED SCOTCH FILLET BURGER</b>                                                                                            | <b>26</b> |
| fried egg, bacon and caramelised onions, avocado, tomato relish, rocket salad & tomatoes                                           |           |

## from paddock to plate

All served with either salad/chips or mash/vegetables

|                                                                                    |           |
|------------------------------------------------------------------------------------|-----------|
| <b>GRILLED CHICKEN BREAST</b> <b>♥</b>                                             | <b>28</b> |
| filled with semi-dried tomato, basil pesto, parmesan cheese, wrapped in prosciutto |           |
| <b>RUMP STEAK 250G</b> <b>♥</b>                                                    | <b>35</b> |
| roastbiff cut, hunter valley black angus                                           |           |
| <b>CHARGRILLED SIRLOIN STEAK 300G</b> <b>♥</b>                                     | <b>38</b> |
| <b>RIB EYE 400G</b> <b>♥</b> <b>VOTED AUSTRALIA'S BEST STEAK</b>                   | <b>55</b> |
| <b>ADD SURF TO THE TURF</b>                                                        | <b>12</b> |
| creamy garlic prawns                                                               |           |
| <b>ADD HALF RACK RIBS</b> <b>♥</b>                                                 | <b>18</b> |
| half rack of our house smoked & marinated pork spare ribs                          |           |

**SAUCES** **Gf** creamy mushroom, béarnaise, gravy, diane 3 peppercorn brandy, paris butter

## pub grub the royal way

|                                                                                                                                                             |              |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>CHICKEN SCHNITZEL</b>                                                                                                                                    | <b>25</b>    |
| either salad/chips or mash/vegetables, served with lemon and sauce                                                                                          |              |
| <b>ROYAL CHICKEN PARMIGIANA</b>                                                                                                                             | <b>28</b>    |
| fresh crumbed chicken schnitzel topped with smoked ham, mozzarella cheese & tomato sauce                                                                    |              |
| <b>SPICY CHICKEN PARMIGIANA</b>                                                                                                                             | <b>30</b>    |
| fresh crumbed chicken schnitzel coated with napolitana sauce, mozzarella cheese, double smoked ham & spicy chunky salsa, topped with sour cream & guacamole |              |
| <b>SIZZLING FAJITAS (CHICKEN, SCOTCH FILLET OR VEGETARIAN)</b>                                                                                              | <b>30</b>    |
| warm flour tortilla, lettuce, tomato salsa, sour cream, cheese, guacamole                                                                                   |              |
| <b>GARLIC HERB PANKO CRUST LAMB CUTLETS</b>                                                                                                                 | <b>36</b>    |
| either salad/chips or mash/vegetables, served with lemon and sauce                                                                                          |              |
| <b>HOUSE SMOKED &amp; MARINATED PORK SPARE RIBS</b> <b>♥</b>                                                                                                | <b>28/38</b> |
| <b>HALF RACK / FULL RACK</b>                                                                                                                                |              |
| char-grilled corn cob, asian slaw salad & our famous seasoned chips                                                                                         |              |

## pizza

|                                                                                                                                    |           |
|------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>DOUBLE SMOKED VIRGINIAN HAM &amp; PINEAPPLE</b>                                                                                 | <b>21</b> |
| <b>VEGETARIAN</b> <b>V</b>                                                                                                         | <b>24</b> |
| roast pumpkin, capsicum, zucchini, eggplant, onion, mushroom, rocket                                                               |           |
| <b>CHIPOTLE CHICKEN</b>                                                                                                            | <b>24</b> |
| chicken, onion, capsicum, mushroom, baby spinach with chipotle mayo                                                                |           |
| <b>MEAT LOVERS</b>                                                                                                                 | <b>25</b> |
| pepperoni, smoked chicken, spicy chorizo, smoked leg ham, bbq sauce                                                                |           |
| <b>HEAT SEEKER</b>                                                                                                                 | <b>25</b> |
| chilli tomato base with chorizo, hot salami, chipotle peppers capsicum and jalapenos, fior de latte finish with furikake seasoning |           |
| <b>ROYAL WORKS</b>                                                                                                                 | <b>26</b> |
| pepperoni, kalamata olives, mushrooms, capsicum, onion and smoked leg ham                                                          |           |
| <b>ADD EXTRA TOPPING</b>                                                                                                           | <b>3</b>  |
| <b>GLUTEN FREE BASE</b> <b>Gf</b>                                                                                                  | <b>5</b>  |

## cheesy pizza bread

|                                                   |           |
|---------------------------------------------------|-----------|
| <b>GARLIC &amp; ROSEMARY PIZZA BREAD</b> <b>V</b> | <b>9</b>  |
| with mozzarella cheese                            |           |
| <b>MARGARITA PIZZA BREAD</b> <b>V</b>             | <b>12</b> |
| with tomato, basil pesto, mozzarella cheese       |           |
| <b>PEPPERONI PIZZA BREAD</b>                      | <b>12</b> |
| with mozzarella cheese                            |           |

## sides

|                                                           |          |
|-----------------------------------------------------------|----------|
| <b>DOUBLE WHIPPED MASHED POTATO</b> <b>V</b> <b>Gf</b>    | <b>8</b> |
| <b>SEASONAL STEAMED VEGETABLES</b> <b>V</b> <b>Gf</b>     | <b>8</b> |
| <b>OUR FAMOUS SEASONED CHIPS WITH CHIPOTLE MAYO</b>       | <b>9</b> |
| <b>HOUSE SALAD</b> <b>V</b>                               | <b>9</b> |
| seasoned mixed salad with honey & seeded mustard dressing |          |

## kids

All served with a bowl of ice cream and drink

|                                                                       |           |
|-----------------------------------------------------------------------|-----------|
| <b>CHICKEN DINOSAUR NUGGETS &amp; CHIPS</b>                           | <b>12</b> |
| <b>BATTERED FLAT HEAD FILLETS &amp; CHIPS</b>                         | <b>12</b> |
| <b>CHEESEBURGER &amp; CHIPS</b>                                       | <b>12</b> |
| <b>HAM &amp; PINEAPPLE PIZZA</b>                                      | <b>12</b> |
| <b>SPAGHETTI NAPOLI</b> <b>♥</b> <b>Gf</b> penne available on request | <b>12</b> |
| <b>STEAK &amp; CHIPS</b>                                              | <b>16</b> |

## dreamy desserts

|                                                                                                           |           |
|-----------------------------------------------------------------------------------------------------------|-----------|
| <b>CHOCOLATE MOUSSE</b>                                                                                   | <b>16</b> |
| creamy milk chocolate mousse, gold chocolate soil, fresh strawberries                                     |           |
| <b>ETON MESS ROYAL STYLE</b>                                                                              | <b>16</b> |
| crisp meringue, whipped cream & summer berries muddled with sugar, vanilla ice cream & a splash of pimm's |           |
| <b>CHEESE PLATTER (SERVES 2)</b>                                                                          | <b>24</b> |
| vintage gold, blue roaring, jindi camembert, fruit, quince paste, lavosh & crackers                       |           |

## sparkling

|                                                              |            |
|--------------------------------------------------------------|------------|
| <b>DEBORTOLI PROSECCO (PICCOLO 200ML)</b><br>Kingvalley, NSW | <b>9.5</b> |
| <b>HENKELL TROCKEN BRUT (PICCOLO 200ML)</b><br>Germany       | <b>9.5</b> |
| <b>MARKVIEW BRUT CUVÉE NV</b><br>Regional, NSW               | <b>30</b>  |
| <b>TOLARDO PROSECCO</b><br>Trevisa, Italy                    | <b>40</b>  |
| <b>KISSING BRIDGE CUVÉE</b><br>Regional, VIC                 | <b>40</b>  |
| <b>VEUVE CLIQUOT NV</b><br>Reims, France                     | <b>110</b> |

## white wine

|                                                     |               |
|-----------------------------------------------------|---------------|
| <b>MARKVIEW SAUVIGNON BLANC</b><br>Regional, NSW    | <b>7.5/32</b> |
| <b>821 SOUTH SAUVIGNON BLANC</b><br>Marlborough, NZ | <b>9.5/42</b> |
| <b>Q RESERVE PINOT GRIGIO</b><br>Griffith, NSW      | <b>7.5/35</b> |
| <b>TERRA FELIX PINOT GRIS</b><br>Bendigo, VIC       | <b>12/48</b>  |
| <b>KISSING BRIDGE RIESLING</b><br>Clare Valley, SA  | <b>11/45</b>  |
| <b>NICK O'LEARY RIESLING</b><br>Canberra Region     | <b>13/55</b>  |
| <b>YARRAN CHARDONNAY</b><br>Riverina, NSW           | <b>8.5/40</b> |
| <b>HARTOGS PLATE MOSCATO</b><br>SE Australia        | <b>7.5/32</b> |

## red wine

|                                                     |               |
|-----------------------------------------------------|---------------|
| <b>MARKVIEW SHIRAZ</b><br>Regional, NSW             | <b>7.5/32</b> |
| <b>SURVEYORS HILL SHIRAZ</b><br>Canberra Region     | <b>14/50</b>  |
| <b>PEPPERJACK SHIRAZ</b><br>Barossa, SA             | <b>11/52</b>  |
| <b>SQUEALING PIG ROSE</b><br>Marlborough, NZ        | <b>12/48</b>  |
| <b>VILLA FRESCA SANGIOVESE</b><br>King Valley, NSW  | <b>10/40</b>  |
| <b>BOURKE STREET PINOT NOIR</b><br>Canberra Region  | <b>14/50</b>  |
| <b>ULTIMO MERLOT</b><br>Regional, SA                | <b>7.3/35</b> |
| <b>JUMBUCK CABERNET SAUVIGNON</b><br>Coonawarra, SA | <b>9.5/42</b> |
| <b>KILIKANOON CABERNET SAUVIGNON</b><br>Clare, SA   | <b>55</b>     |

## reserve list

### WHITES

|                                                                |            |
|----------------------------------------------------------------|------------|
| <b>ALKOOMI BLACK LABEL SAUVIGNON BLANC</b><br>Franklin, WA     | <b>75</b>  |
| <b>GROSSET POLISH HILL RIESLING</b><br>Clare, SA               | <b>75</b>  |
| <b>VASSE FELIX HEYTUSBURY CHARDONNAY</b><br>Margaret River, WA | <b>110</b> |

### REDS

|                                                                    |            |
|--------------------------------------------------------------------|------------|
| <b>YERING STATION PINOT NOIR</b><br>Yarra Valley, VIC              | <b>95</b>  |
| <b>NICK O'LEARY BOLARO SHIRAZ</b><br>Canberra Region               | <b>80</b>  |
| <b>PENFOLDS ST HENRI SHIRAZ</b><br>Regional, SA                    | <b>155</b> |
| <b>LINDEMANS LIMESTONE RIDGE SHIRAZ CABERNET</b><br>Coonawarra, SA | <b>95</b>  |

## cocktails

|                                |           |
|--------------------------------|-----------|
| <b>PORNSTAR</b>                | <b>18</b> |
| <b>ESPRESSO MARTINI</b>        | <b>18</b> |
| <b>LYCHEE MARTINI</b>          | <b>18</b> |
| <b>FRUIT TINGLE</b>            | <b>18</b> |
| <b>ROYAL BLOODY MARY</b>       | <b>18</b> |
| <b>MACLAY STREET</b>           | <b>18</b> |
| <b>GENTLEMANS WHISKEY SOUR</b> | <b>18</b> |
| <b>MANGO WEISS</b>             | <b>18</b> |
| <b>STRAWBERRY DAQUIRI</b>      | <b>18</b> |
| <b>DARK AND STORMY</b>         | <b>18</b> |
| <b>FROSTY FRUIT</b>            | <b>18</b> |
| <b>LONG ISLAND ICED TEA</b>    | <b>20</b> |
| <b>APEROL SPRITZ</b>           | <b>22</b> |
| <b>HUGO SPRITZ</b>             | <b>22</b> |
| <b>PIMMS JUG</b>               | <b>30</b> |



# MENU

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