

## sparkling

<b>YELLOWGLEN BRUT CUVÉE (PICCOLO 200ML)</b> Regional, SA	12
<b>DEBORTOLI PROSECCO (PICCOLO 200ML)</b> Kingvalley, NSW	12
<b>HENKELL TROCKEN BRUT (PICCOLO 200ML)</b> Germany	10
<b>MARKVIEW BRUT CUVÉE NV</b> Regional, NSW	36
<b>BORGIO MOLINO PROSECCO</b> Ormelle, Italy	45
<b>NOTES SPECIAL CUVÉE</b> Regional, TAS	40
<b>VEUVE CLIQUOT NV</b> Reims, France	110

## white wine

<b>MARKVIEW SAUVIGNON BLANC</b> Regional, NSW	7.8 / 32
<b>821 SOUTH SAUVIGNON BLANC</b> Marlborough, NZ	9.8 / 42
<b>YARRAN PINOT GRIGIO</b> Riverina, NSW	8.8 / 40
<b>LONG RAIL GULLY PINOT GRIS</b> Canberra Region	14 / 60
<b>XANADU SEMILLON SAUVIGNON BLANC</b> Margaret River, WA	12 / 50
<b>NICK O'LEARY RIESLING</b> Canberra Region	13 / 55
<b>YARRAN CHARDONNAY</b> Riverina, NSW	8.8 / 40
<b>HARTOGS PLATE MOSCATO</b> SE Australia	7.8 / 32
<b>MILSON CHARDONNAY</b> Hunter Valley, NSW	65

## red wine

<b>MARKVIEW SHIRAZ</b> Regional, NSW	7.8 / 32
<b>SURVEYORS HILL SHIRAZ</b> Canberra Region	14 / 50
<b>PEPPERJACK SHIRAZ</b> Barossa, SA	11 / 52
<b>SQUEALING PIG ROSE</b> Regional, SA	12 / 48
<b>TERRE FORTI SANGIOVESE</b> Forli, Italy	12 / 48
<b>BOURKE STREET PINOT NOIR</b> Canberra Region	14 / 50
<b>PICKERS HUT MERLOT</b> Regional, SA	8 / 35
<b>JUMBUCK CABERNET SAUVIGNON</b> Coonawarra, SA	9.5 / 42
<b>KILIKANOON CABERNET SAUVIGNON</b> Clare, SA	55

## reserve list

### WHITES

<b>FLOWSTONE SAUVIGNON BLANC</b> Margaret River, WA	75
<b>GAELIC CELTIC FARM RIESLING</b> Clare Valley, SA	70
<b>EDINGER CHARDONNAY</b> Margaret River, WA	85

### REDS

<b>LONG RAIL GULLY PINOT NOIR</b> Canberra Region	69
<b>LONG RAIL GULLY FOUR BARREL BLEND</b> Canberra Region	110
<b>PENFOLDS ST HENRI SHIRAZ</b> Regional, SA	155
<b>LINDEMANS LIMESTONE RIDGE SHIRAZ CABERNET</b> Coonawarra, SA	95

## cocktail selection

<b>PORNSTAR</b>	18
<b>ESPRESSO MARTINI</b>	18
<b>LYCHEE MARTINI</b>	18
<b>FRUIT TINGLE</b>	18
<b>ROYAL BLOODY MARY</b>	18
<b>MANGO WEISS</b>	18
<b>BISCOFF ESPRESSO MARTINI</b>	20
<b>STRAWBERRY DAQUIRI</b>	18
<b>DARK AND STORMY</b>	18
<b>FROSTY FRUIT</b>	18
<b>LONG ISLAND ICED TEA</b>	20

SEE OUR BAR MENU & MIRRORS FOR THE  
FULL RANGE OF COCKTAILS & SPIRITS

## zero alcohol 0.0%

<b>PLUS &amp; MINUS PINOT GRIGIO</b> NSW	6.5 / 30
<b>PLUS &amp; MINUS SHIRAZ</b> NSW	6.5 / 30
<b>GREAT NORTHERN ZERO</b>	5
<b>GUINNESS 0.0</b>	7
<b>PERONI 0.0</b>	6
<b>BENTSCOPE FREEWHEELER I.P.A.</b>	6.5
<b>HEAPS NORMAL QUIET XPA</b>	6
<b>FOUR PILLARS, BANDWAGON 'RARE DRY' SPIRIT</b>	9.5
<b>LYRES, AMERICAN MALT SPIRIT</b>	9.5
<b>LYRES, DARK CANE SPIRIT</b>	9.5



# ROYAL HOTEL QBN

RE-ESTABLISHED  
2012

## MENU

### BISTRO OPEN

Midday - 9:00PM

ASK US ABOUT OUR DAILY BISTRO SPECIALS

[royalhotelqbn.com.au](http://royalhotelqbn.com.au)

02 6297 1444

KEEP UP TO DATE ON OUR SOCIAL MEDIA



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RoyalHotelQueanbeyanReestablished



## entrée + share plates

<b>EDAMAME BEANS</b> <b>Gf</b> <b>V</b>	8
<b>CHICKEN WINGS</b> marinated & crispy fried, tossed in buffalo hot sauce, ranch dressing dipping	19
<b>SPRING ROLLS</b> duck leg with chilli, plum and hoisin dressing	19
<b>FRIED PORK DUMPLINGS</b> served with chilli and ginger soy sauce	19
<b>SALT &amp; PEPPER CALAMARI</b> <b>♥</b> tender curls of hand cut calamari tossed in sea salt and cracked pepper, served with aioli and fresh lemon	22
<b>GARLIC BUTTER PRAWNS</b> <b>♥</b> garlic butter prawns served sizzling in a cast iron pot with a side of steamed rice and crusty bread	23
<b>ROYAL STYLE NACHOS</b> <b>♥</b> <b>CHICKEN</b> corn tortillas topped with smoky chicken, onion, capsicum, cheese, beans, jalapeño, tomato salsa & sour cream. <b>VEGETARIAN</b> <b>V</b> corn tortillas topped with Roast pumpkin, mushrooms, spinach, onion, capsicum, cheese, beans, jalapeno, salsa and sour cream.	25

## fresh salads

<b>GREEK SALAD</b> <b>Gf</b> <b>V</b> olives, feta, tomato, cucumber, onion, mixed lettuce, oregano, olive oil	18
<b>CAESAR SALAD</b> <b>♥</b> (ADD CHICKEN) traditional salad of cos, crispy bacon, egg, crunchy garlic croutons, shaved parmesan and our own caesar dressing	19 10
<b>JAPANESE SALAD BOWL</b> <b>V</b> <b>♥</b> (ADD GRILLED SALMON) miso coated eggplant, sweet potato, broccolini, spinach, brown rice, drizzled with miso-tahini, topped with pickled ginger, nori	23 14
<b>CHICKEN BANG BANG SALAD</b> <b>♥</b> spicy chicken thigh, rice noodle, cashew nuts, tomato and coriander salad	26
<b>WARM GRILLED SCOTCH FILLET BEEF</b> <b>Gf</b> caramelised sweet potato salad, bourbon glazed pecan nuts, spring greens, topped with sweet potato chips and balsamic glaze	28

## pasta

<b>SICILIAN VEGETARIAN PASTA</b> <b>V</b> <b>♥</b> roasted pumpkin, eggplant, pine nut, baby spinach, onion, sundried tomato, mushroom, shaved parmesan	25
<b>CAJUN CHICKEN</b> <b>♥</b> marinated grilled chicken breast, cajun spiced cream, mushroom, broccoli, onion, garlic	27
<b>MARINARA</b> <b>♥</b> prawns, mussels, baby squid, chilli tomato Napoli, capsicum, olives and fresh herbs	30
<b>GLUTEN FREE PENNE</b>	3

## from the sea

<b>BATTERED FLAT HEAD FILLET</b> with mixed salad, tartare mayo & chips	28
<b>GRILLED SALMON</b> <b>Gf</b> grilled atlantic salmon fillet served with coconut rice, avocado, diced mango, charred lemon, mango chutney and broccolini	33

## eat with your hands

All served on a milk bun with our famous seasoned chips

<b>VEGETARIAN BURGER</b> <b>V</b> a mushroom, garlic, parmesan, herb patty, with caramelised onion, cheddar cheese, lettuce, tomato & mustard aioli	23
<b>CHICKEN CAESAR WRAP</b> fresh crumbed chicken breast, bacon, shaved parmesan cheese, crisp cos lettuce with traditional caesar dressing	26
<b>ROYAL WAGYU BEEF BURGER</b> with bacon, iceberg lettuce, beetroot, tasty cheese, Baby Rays BBQ, & ranch sauce, topped with pickled gherkins	26
<b>SOUTHERN FRIED CHICKEN BURGER</b> maple glazed bacon, smashed avocado, slaw, lettuce with chipotle mayo	26
<b>CHARGRILLED BEEF STEAK BURGER</b> tender scotch fillet, fried egg, bacon and caramelised onions, avocado, tomato relish, rocket salad & tomatoes	28

## from paddock to plate

\*served with either salad/chips or mash/vegetables

<b>RUMP STEAK 250G*</b> <b>♥</b>	37
<b>CHARGRILLED SIRLOIN STEAK 300G*</b> <b>♥</b>	46
<b>RIB EYE 400G*</b> <b>♥</b> <i>Voted Australia's best steak</i>	60
<b>ADD SURF TO THE TURF</b> creamy garlic prawns	13
<b>ADD HALF RACK RIBS</b> <b>♥</b> half rack of our house smoked & marinated pork spare ribs	21
<b>SAUCES</b> <b>Gf</b> creamy mushroom, béarnaise, gravy, diane, 3 peppercorn brandy, paris butter	

## pub grub the royal way

<b>CHICKEN SCHNITZEL</b> served with fresh lemon, your choice of sauce, and either salad/chips or mash/veg	28
<b>CHICKEN PARMIGIANA'S:</b> <b>THE ROYAL</b> chicken schnitzel, Napoli sauce, double smoked ham, mozzarella cheese	31
<b>THE SPICY</b> chicken schnitzel, Napoli sauce, mozzarella cheese, double smoked ham, spicy chunky salsa, topped with sour cream & guacamole	33
<b>THE AUSSIE</b> chicken schnitzel, BBQ sauce, crispy bacon, fried egg, mozzarella cheese	33
<b>THE HAWAIIAN</b> chicken schnitzel, Napoli sauce, double smoked ham, pineapple chunks, mozzarella cheese	33
<b>SIZZLING FAJITAS</b> (VEGETARIAN, CHICKEN OR SCOTCH FILLET BEEF) 29 / 31 / 33 warm flour tortilla, lettuce, tomato salsa, sour cream, cheese, guacamole	
<b>MEXICAN CHICKEN BREAST</b> <b>Gf</b> grilled mexican chicken, served with crispy tortilla chips, corn and black bean salsa, guacamole, coriander, chipotle dressing	30
<b>GARLIC HERB PANKO CRUST LAMB CUTLETS</b> either salad/chips or mash/vegetables, served with lemon & sauce	38
<b>HOUSE SMOKED &amp; MARINATED PORK SPARE RIBS</b> <b>♥</b> <b>HALF RACK / FULL RACK</b> 29 / 42 char-grilled corn cob, asian slaw salad & our famous seasoned chips	

## pizza

<b>DOUBLE SMOKED VIRGINIAN HAM &amp; PINEAPPLE</b>	23
<b>VEGETARIAN</b> <b>V</b> roast pumpkin, artichoke, sundried tomato, onion, grilled eggplant, rocket and pesto	26
<b>TANDOORI CHICKEN</b> tandoori chicken, mango chutney base, red onion, capsicum, coriander & minted yoghurt dressing	27
<b>MEAT LOVERS</b> pepperoni, bacon, spicy chorizo, smoked leg ham, topped with BBQ sauce	27
<b>HEAT SEEKER</b> chilli tomato base with chorizo, hot salami, chipotle peppers, capsicum and jalapenos, fiore di latte, finished with furikake seasoning	26
<b>ROYAL WORKS</b> pepperoni, kalamata olives, mushrooms, capsicum, onion and smoked leg ham	28
<b>ADD EXTRA TOPPING</b> (from)	3
<b>GLUTEN FREE BASE</b>	5

## cheesy pizza bread

<b>GARLIC &amp; ROSEMARY PIZZA BREAD</b> <b>V</b> with mozzarella cheese	10
<b>MARGARITA PIZZA BREAD</b> <b>V</b> with tomato, basil pesto, mozzarella cheese	12
<b>PEPPERONI PIZZA BREAD</b> with mozzarella cheese	12

## sides

<b>DOUBLE WHIPPED MASHED POTATO</b> <b>Gf</b> <b>V</b>	10
<b>SEASONAL STEAMED VEGETABLES</b> <b>Gf</b> <b>V</b>	10
<b>OUR FAMOUS SEASONED CHIPS WITH CHIPOTLE MAYO</b>	12
<b>HOUSE SALAD</b> <b>V</b> seasoned mixed salad with honey & seeded mustard dressing	10

## kids

All served with a bowl of ice cream & drink

<b>CHICKEN DINOSAUR NUGGETS &amp; CHIPS</b>	12
<b>BATTERED FLAT HEAD FILLETS &amp; CHIPS</b>	12
<b>HAM &amp; PINEAPPLE PIZZA</b>	12
<b>PENNE BEEF BOLOGNESE</b>	12
<b>CHEESEBURGER &amp; CHIPS</b>	14

## dreamy desserts

<b>CHOCOLATE MOUSSE</b> <b>♥</b> creamy chocolate mousse, topped with chocolate soil, berry coulis & cream	16
<b>ETON MESS ROYAL STYLE</b> <b>♥</b> crisp meringue, whipped cream & summer berries muddled with sugar, vanilla ice cream & a splash of pimm's	16
<b>APPLE CRUMBLE</b> house made, served hot with vanilla bean ice cream	16

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

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