
SNACKS & SHARING

Garlic ciabatta bread 9

Fries, flake salt, aioli & tomato sauce 9

Sweet potato wedges, smoked paprika mayo 11

Flatbread with rosemary & ancho chilli salt & danish feta 12

Locally grown warm marinated olives with fresh lemon
small 9 / large 14

Panfried spanish chorizo, danish feta, toasted turkish bread 20

Freshly shucked south australian oysters *G.F.*

natural 4.0 each

raspberry vinegar & ginger 4.5 each

kilpatrick 4.5 each

Crispy soft shell crab served with a crunchy noodle salad, asian dressing
& fresh lime 24

Chilli beef chimmi changers; flour tortilla filled with chilli beef, deep fried
& served with sour cream 9

Panko tiger prawns, orange, chilli, lime, honey & ginger sauce with
seasoned crispy kale 21 *G.F.O.*

Seafood chowder of barramundi, atlantic cod, prawns & mussels served
with a bread roll 16

Coffee glazed pork belly with seared atlantic king scallops,
spring onion & micro greens 22 *G.F.*

Five spiced crispy squid, citrus sweet chilli *G.F.O.*
starter 19 / main 27

Spicy asian style pork ribs with asian slaw 22 *G.F.*

G.F. = GLUTEN FREE
G.F.O. = GLUTEN FREE OPTION

THE ROYAL

ON THE WATERFRONT

PIZZA

All of our pizzas are made in the rustic Italian style and are served as a traditional slab.

A half slab is ideal for one or as a light meal for two. The full slab is too large for one and should be shared amongst friends the way pizza was intended to be eaten. ENJOY!

| | <i>1/2 slab</i> | <i>Full slab</i> |
|--|-----------------|------------------|
| Margherita cherry tomatoes, torn mozzarella, basil, olive oil | 17.0 | 32.0 |
| Field Mushroom mushroom duxelle, garlic, balsamic onions, torn mozzarella, thyme, truffle oil | 19.0 | 34.0 |
| Smoked Ham balsamic onions, broccolini, black olives, torn mozzarella, dried chilli, black pepper | 22.0 | 38.0 |
| Chilli Prawn shallots, roasted capsicum, cherry tomato, salsa verde, chilli flakes, lemon | 23.0 | 40.0 |
| Pork Belly spanish onion, corn, baby spinach, mozzarella, bbq sauce | 22.0 | 38.0 |
| Puttanesca baby capers, sicilian olives, white anchovies, buffalo mozzarella, cherry tomatoes, garlic, evoo | 21.0 | 37.0 |
| Braised Lamb Shoulder danish feta, cherry tomatoes, oyster mushroom, smoked paprika mayo | 22.0 | 38.0 |
| Pesto Chicken semi dried tomatoes, spinach, toasted pine nuts shaved parmesan, black pepper, lemon | 21.0 | 37.0 |

BAR MAINS

Grilled wagyu burger with charred bacon, beetroot chutney, cheddar cheese, lettuce, aioli, sesame bun & fries 26

Caesar salad, baby cos, bacon lardons, garlic croutons, grana padano, poached free range egg, anchovy mayo *G.F.O.*

Plain 19

Free range roasted chicken 25

Five spiced squid 28

120 day grain fed house roast beef sandwich, baby spinach, seeded mustard mayo, caramelized onion chutney served in a baguette with fries 24

Warm salad of roasted duck, spinach, rocket, cherry tomatoes, spring onion, kipfler potatoes & feta finished with truffle oil 25 *G.F.*

Spaghetti marinara of prawns, squid, barramundi, atlantic cod, mussels, spinach, fresh chilli & garlic, in a pomodoro OR cream sauce 26 *G.F.O.*

Casarecce pasta of roasted root vegetables, leek & broccolini in a light pomodoro sauce finished with shaved grana padano 19 *G.F.O.*

add chicken 25

Risotto of slow cooked wild mushrooms & mixed herbs finished with flat leaf parsley, grana padano, toasted pine nuts & great southern truffle oil 28 *G.F.*

Colonial beer battered atlantic cod, fries, lemon & house tartare 20

Grilled saltwater barramundi with royal salad, fries & house tartare 29 *G.F.*

Market fresh fish, please refer to our daily specials menu MP

120 day grain fed sirloin served on confit garlic mash, sautéed broccolini, shallots & spinach with a caramelized shallot jus 29 *G.F.*

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THE ROYAL

ON THE WATERFRONT

CHEESE

Bleu de Brebis

Bleu de Brebis is an artisan sheep's milk blue cheese made in the Pyrenees Mountains of France. This cheese is soft, riddled with indigo veining, with a clean taste & a strong blue finish

Canton Vaud L'Etivaz

L'Etivaz is a gruyere style cheese made as it was 100 years ago; it is cooked over an open wood fire which gives it a slightly smoky flavor with hints of hazelnut

d'Argental Lingot

This is a soft cow's milk cheese made in the Lyon region of France. It is a smooth, creamy & delicate cheese

Black Savourine

Black savourine is a firm, semi mature goats milk cheese made in the Yarra Valley, it is coated in ash then allowed to mature giving it a light roasted nut flavor

1 cheese - 13

2 cheese - 19

3 cheese - 25

4 cheese - 31

All selections are accompanied by quince paste, muscatels, crisp breads, sweet crackers, poppy seed Barossa bark & mixed dried fruit