



## STARTERS & SHARE

<b>Garlic bread</b> .....8
Fresh garlic & herb butter
<b>Bruschetta</b> .....16
Roasted pumpkin, beetroot, olive tapenade, pesto, fetta
<b>Oyster natural</b> <sup>6F</sup> .....4.5ea
Lime & ginger dressing
<b>Oyster Kilpatrick</b> <sup>6F</sup> .....5ea
Bacon, house bbq, herbs
<b>Parfait</b> <sup>6F0</sup> .....17
Chicken liver parfait, cornichons, tomato relish, toasted Turkish bread
<b>Seafood chowder</b> .....18
Fish, prawns, mussels, clams, squid chives
<b>Chilli fried squid</b> .....16
Ponzu mayonnaise
<b>Pork meatballs</b> <sup>6F</sup> .....16
Braised in tomato sugo, mash, salsa verde, reggiano
<b>Soft shell crab</b> .....19
Crepe wrap, Asian herb salad, mayo

## PLATTERS

<b>The Royal graze</b> <sup>6F0</sup> .....38
Artisanal meats, chicken liver parfait, pork terrine, pickles, onions, olives, cheese, condiments
<b>The Royal surf</b> .....47
Chilli mussels, beer battered prawns, pickled octopus, smoked salmon bruschetta, fried squid, baguette

## PIZZAS

<b>Margherita</b> .....16	<b>Funghi e Formaggio</b> .....22
Napoli, bocconcini, basil	Trio of cheese, roasted garlic, gourmet mushrooms, oregano
<b>Pollo Arrosto</b> .....23	<b>Gamberi</b> .....25
Roasted free range chicken, spicy pumpkin, bbq sauce, roquette	Chilli garlic prawns, napoli, peppers, crispy kale
<b>Calabrese</b> .....22	- Gluten free bases available 4
Casalingo salami, napoli, kalamata olives, capers	

## MAINS

<b>Market fresh catch of the day</b> .....MP	<b>250g Sirloin</b> <sup>6F</sup> .....38
Daily special	Pinnacles 30 day dry aged, grass fed
<b>Spaghetti marinara in a pan</b> <sup>6F0</sup> .....45	<b>300g Rump</b> <sup>6F</sup> .....34
Slipper lobster, prawns, squid, snapper, mussels, chilli, garlic, pesto	100 day grain fed, YG
<b>Fried barramundi wings</b> <sup>6F0</sup> .....28	<b>400g Ribeye</b> <sup>6F</sup> .....48
Red curry, coconut, lime, shallot & chilli sambal, coconut rice	Bone in, grass fed
<b>Chicken breast supreme</b> <sup>6F</sup> .....28	<b>250g Arkady lamb shoulder</b> <sup>6F</sup> .....36
Confit potato, chorizo, green beans, semi- dried tomato, salsa verde, jus	Slow cooked, spice rubbed
<b>Spiced roasted cauliflower</b> <sup>6F</sup> .....20	- All bistro grilled meats served with balsamic tomato, broccolini, salsa verde, seasoned mash & jus
Hummus, peppers, sweet onion, dukkha, Persian fetta	-

## GRILL

## CLASSICS

<b>Steak sandwich</b> .....26
Prime rump steak, tomato chutney, swiss cheese, wild roquette, chips
<b>Fish &amp; chips</b> <sup>6F0</sup> .....26
Beer battered snapper, tartare, balsamic onion, lemon
<b>Chicken parmigiana</b> .....32
Crumbed free range chicken, napoli, heritage ham, roquette, chips
<b>Bangers &amp; mash</b> .....25
Pork Cumberland, smashed peas, potato mash, onion gravy

## SALAD & SIDES

<b>Garden salad</b> <sup>6F/VE</sup> .....12
Mixed lettuce, tomato, cucumber, celery, radish, French dressing
<b>Roasted vegetable salad</b> <sup>6F</sup> .....18
Pumpkin, beetroot, baby carrot, quinoa, green leaves, Persian fetta, seeds
<b>Slaw</b> <sup>6F</sup> .....12
Cabbage, carrots, peas, onion, reggiano
<b>Potato mash</b> <sup>6F</sup> .....8
Confit garlic, EVOO
<b>Charred broccolini</b> <sup>6F</sup> .....14
Garlic & chilli oil
<b>Chips</b> .....9
Beer battered, aioli, tomato sauce