



STARTERS & SHARE

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| Garlic bread8 |
| Fresh garlic & herb butter |
| Bruschetta16 |
| Roasted pumpkin, beetroot, olive tapenade, pesto, fetta |
| Oyster natural ^{6F}4.5ea |
| Lime & ginger dressing |
| Oyster kilpatrick ^{6F}5ea |
| Bacon, house bbq |
| Parfait ^{6F0}17 |
| Chicken liver parfait, cornichons, tomato relish, toasted Turkish bread |
| Seafood chowder18 |
| Fish, prawns, mussels, clams, squid chives |
| Salt & szechuan pepper fried squid ^{6F0}16 |
| Native finger lime aioli |
| Pork meatballs ^{6F}16 |
| Braised in tomato sugo, mash, salsa verde, reggiano |
| Soft shell crab19 |
| Crepe wrap, Asian herb salad, mayo |

PLATTERS

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| The Royal graze ^{6F0}38 |
| Artisanal meats, chicken liver parfait, pork terrine, pickles, onions, olives, cheese, condiments |
| The Royal surf47 |
| Chilli mussels, beer battered prawns, crumbed Fremantle sardines, smoked salmon bruschetta, fried squid, baguette |

PIZZAS

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| Margherita16 | Frutti Di Mare25 |
| Napoli, buffalo mozzarella, basil | Napoli, mixed cheese, prawns, squid, mussels, confit garlic, chilli oil, roquette |
| Pollo22 | Vegetariana19 |
| Napoli, mixed cheese, chicken, mushrooms, pickled pearl onion | Napoli, roasted pumpkin, feta, cherry tomatoes, onion, spinach, pesto |
| Carne23 | - Gluten free bases available 4 |
| Napoli, Casalingo salami, chorizo, olives, mixed cheese, EVOO | |

MAINS

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

GRILL

CLASSICS

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| Steak sandwich26 |
| Kerrigan Valley rump, nduja & pepper relish, manchego, roquette, chipotle mayo, garlic oil brushed ciabatta, chips |
| Fish & chips ^{6F0}26 |
| Beer battered snapper, tartare, balsamic onion, lemon |
| Chicken parmigiana32 |
| Crumbed free range chicken, napoli, heritage ham, roquette, chips |
| Bangers & mash25 |
| Pork Cumberland, smashed peas, potato mash, onion gravy |

SALAD & SIDES

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| Garden salad ^{6F}12 |
| Mixed lettuce, tomato, cucumber, celery, Spanish onion, radish, French dressing |
| Roasted vegetable salad ^{6F}18 |
| Pumpkin, beetroot, baby carrot, quinoa, green leaves, Persian fetta, seeds |
| Slaw ^{6F}12 |
| Cabbage, carrots, peas, onion, reggiano |
| Potato mash ^{6F}8 |
| Confit garlic, EVOO |
| Charred broccolini ^{6F}14 |
| Garlic & chilli oil |
| Chips9 |
| Beer battered, aioli, tomato sauce |

Monday - Thursday 11am to 3pm, 5pm to 9pm
Friday & Saturday 11am to 10pm
Sunday 11am to 9pm

theroyaleastperth.com @theroyaleastperth