

T H E ROYAL

SMALLS, SHARES, SALADS

HOUSE BAKED BREAD ^(GF0)	4pp
Garlic	
TARAMASALATA	12
Dried Turkish chili, toasted focaccia	
MARINATED OLIVES ^(V6, GF)	9
From the Great Southern Groves WA	
OYSTERS	24/46
Freshly shucked natural or served hot with smoked bacon jam	
CROQUETTES	17
Ham hock croquettes, Little Hill Farm quince jam	
CALAMARI ^(GF)	18
Dusted local calamari, aioli	
BURATTA ^(V, GF)	28
La Delizia Latticini Buratta, charred zucchini, pecan & mint pesto	
CAULIFLOWER ^(V6, GF)	21
Baby roasted cauliflower, almond crème, caper & raisin dressing	
GREEN SALAD ^(V, GF)	9/19
Mixed leaves, pear, pistachio, lemon & honey vinaigrette	
BROCCOLINI ^(V6, GF)	9
Grilled, cashew crème	
FRIES ^(V, V60, GF)	9
Rustic cut fries, aioli	
CHARCUTERIE ^(GF0)	29
Local smallgoods, house pickles, grissini	
ARTISAN CHEESES ^(GF0)	30
Local & International cheeses, lavosh, muscatels	

BURGERS

BEEF BURGER ^(GF0)	24
Grass fed beef patty, cheese, pickles, butter lettuce, tomato, chips	
HALOUMI BURGER ^(V, GF0)	24
Field mushroom, roasted peppers, spinach, caramelised onion, BBQ sauce, chips	
STEAK BURGER ^(GF0)	24
Turkish pide, organic rump steak, mustard mayonnaise, red onion, rocquette, chips	

LARGER

GNOCCHI ^(V)	23
Jerusalem artichoke, mushrooms, EVOO	
SPAGHETTI ^(GF0)	36
Shark Bay Clams, prawns & crab spaghetti, burnt butter, lemon, chili	
PARMI ^(GF)	27
Chicken Parm, San Marzano tomatoes, gypsy ham, mozzarella, salad, chips	
FISH PIE	28
White fish, prawns, smoked trout, flakey pastry	
FISH & CHIPS	27
Local CBCo beer battered fish, chips, radish salad, tartare, lemon	
TODAY'S CATCH ^(GF)	MP
Local fish, green & butter beans, black olive & caper jam	

PIZZAS

MARGHERITA ^(V)	22
Basil, fior di latte	
+ prosciutto.....	5
DIAVOLA	25
Calabrese salami, chilli, roasted peppers, fior di latte	
CARNE	26
Ham, calabrese salami, salsciccia, mushrooms, fior di latte	
FUNGI ^(V)	25
Bianco white, oyster & king brown mushrooms, baby spinach, pecorino, fior di latte	
FRUTTI DI MARE	27
Seasonal seafood, confit lemon, chili	
PUMPKIN ^(V)	22
Roasted pumpkin, ricotta, peppers, rocquette	

Our pizza sugo is made using San Marzano tomatoes.
Our dough is a 72 hours ferment, using high protein
5 Stagioni flour (GF Available)

GRILL

BEEF ^(GF)	33
240-gram rump served with royal blue mash, béarnaise or jus	
BEEF ^(GF)	39
300-gram grass fed striploin served with royal blue mash, béarnaise or jus	

PLEASE NOTE: WE ARE A CASHLESS VENUE

CREDIT CARD SURCHARGE APPLIES

V: VEGETARIAN | GF: GLUTEN FREE | V6: VEGAN | V60: VEGAN OPTION | GF0: GLUTEN FREE OPTION

DESSERTS

MALT PIE	14
Coffee Ice cream	
APPLE CRUMBLE	14
Baked apples, house crumble & ice cream	
ARTISAN CHEESES ^(GFO)	30
Local & International cheeses, lavosh & muscatels	

LIQUID DESSERTS

JAFFA	14
Cointreau, house-made chocolate, orange sauce, Jaffa crumb	
SNICKERS	14
Baileys, caramel, chocolate, peanuts	
AFTER DINNER MINT	14
Baileys, house-made chocolate & mint sauce, choc-mint crumb	
FRANGELICO	14
Vanilla Bean Ice cream with a shot of espresso, roasted hazelnuts	

AFTER DINNER BY THE GLASS

DESSERT WINE	90ML BOTTLE	SHERRY	60ML
2013 TORBRECK 'THE BOTHIE'	10/-	TALIJANCICH 'JULIAN JAMES' RESERVE ,.....	12
MUSCAT BLANC, Barossa Valley, SA		MUSCAT, Swan Valley, WA	
2009 FRIENDS OF PUNCH, NOBLE RIESLING	11/60	SANCHEZ ROMATE 'N.P.U. AMONTILLADO'	10
SA		Andalucia, ESP	
FORTIFIED	60ML	VALDESPINO 'EL CADADO' PEDRO XIMENEZ	11
BROOKWOOD EST '100 ABOVE' WHITE PORT	8	Jerez, Spain	
WA		VALDESPINO 'SOLERA 1842 VOS'	14
GALWAY PIPE TAWNY PORT	10	Jerez, ESP	
Barossa Valley SA		COGNAC & BRANDY	30ML
PENFOLDS 'GRANDFATHER RARE' TAWNY	19	HARDY'S 'BLACK BOTTLE' BRANDY	9
Multi Region, SA		McLaren Vale SA	
KOPKE FINE TAWNY PORT	9	ST AGNES VS BRANDY	10
Porto, Portugal		Renmark, SA	
CLAUDE COURTOIS MISTELLE	12	COURVOISIER VS COGNAC	10
Loire Valley, France		Jarnac, FRA	
		HENNESSY VS COGNAC	12
		Cognac, FRA	
		HENNESSY XO COGNAC	20
		Cognac, FRA	

COCKTAILS

FALL MARTINI	18	SPICED JAFFA	18
Ketel one vodka, fig, maple, lemon & pomegranate		Captain morgan rum, crème de cacao, orange	
A TOUCH OF FROST	18	CLIFF HANGER	18
Ketel one vodka, maple, cloudy apple		Captain morgan rum, apricot brandy, blood orange cointreau	
LEXINGTON ESPRESSO MARTINI	15	BLOODY MARGARITA	18
Cold drip coffee, quadruple distilled grain vodka, crème de cacao		Espolon reposado tequila, mandarin, blood orange	
NEGRONI	18	ALEX	18
Tanqueroy gin, campari, sweet vermouth		J&B scotch whisky, apricot, lemon	
DR MARTINI	18	THE DOM	18
West wind plum gin, blackberry, pineapple		Tuaca, hot apple cider, whipped cream	