

ROYAL HOTEL
RESTAURANT
[FOOD]



{ENTREE}

OYSTERS BEER BATTERED, KILPATRICK OR NATURAL with red wine vinaigrette > 3 for \$10 / 6 for \$19

CALAMARI with broad bean, feta, preserved lemon salad. saffron aioli / \$17

QUAIL, stuffed with veal, orange & walnut with green beans, radishes and vincotto / \$18

GRILLED ASPARAGUS, confit egg, pumpernickle crumbs, salsa verde / \$16

PRAWNS, avocado, coriander & chilli salad & toasted almonds / \$18

HAM HOCK & GRUYERE TERRINE, pickled carrots, cornichons, brioche / \$17

WATERMELON SALAD, feta, mint & pomegranate, toasted pumpkin seeds / \$16

ORA CURED KING SALMON, hot smoked mousse, cucumber coulis, lemon crème fraîche / \$18

{SIDES}

> Not all ingredients used in our dishes have been listed in their description. Kindly inform our staff regarding any specific dietary requirements or allergies to any food.

{MAINS}

FISH OF THE DAY
(Please refer to Specials Board) / \$30

FISH AND CHIPS, fennel slaw, kipfler chips and house made tartare / \$28

CORNERED BEEF, Tuscan cabbage, mash, lardons and mustard sauce / \$27

ROLLED PORK BELLY (Western Plains), watercress, pomegranate & walnut salad, roasted garlic vinaigrette / \$30

RAVIOLI, chive & goats curd, puttanesca sauce, zucchini flower, baby basil / \$27

RABBIT GALANTINE, truffled pork & pistachio stuffing, carrot puree, sweet corn, tarragon jus / \$32

TASMANIAN LAMB RUMP, lamb cigar, sugar snaps, heirloom carrots, rosemary jus / \$30

GRILLED 350G PORTERHOUSE with carrot, dukkah & coriander salad / \$33

> Choice of pepper jus, garlic butter or French mustard

Fries or handcut chips / \$6 Mash potato / \$7

Garden Salad / \$7

Green Beans with Mustard Vinaigrette / \$8

Roasted Sweet corn with Chive & Garlic Butter / \$8

{SWEETS}

DESSERT TASTING PLATE > SERVES TWO

A mini tasting selection of the dessert menu / \$25

> 10 PER HEAD THEREAFTER

CHOCOLATE FONDANT / \$13

Served with white chocolate and amaretti ice cream

ROASTED BANANA CHEESECAKE / \$13

Served with chocolate soil and salted caramel sauce

QUINCE TARTE TATIN / \$13

Served with Saffron Ice Cream and Honeycomb

RHUBARB & APPLE CRUMBLE / \$13

Served with roasted almond ice cream

PAVLOVA / \$13

Served with passionfruit curd, chantilly cream and hazelnut praline

TRIO OF ICE CREAMS / \$11

Served with wafer basket and toasted marshmallow

KIDS ICECREAM SERVED ON WAFER BASKET / \$3 per scoop

{CHEESE}

JACKS CLUB WAXED CHEDDAR > 50G / \$8

Aged 14 months, english farmhouse cheddar (UK)

BLUE > 50G / \$8

Aged 2 months, farmhouse gippsland blue vein (Vic-Aus)



{DESSERT WINES}

BRACHETTO D'SOUMAH (YARRA VALLEY, VIC)

Bottle \$30

CAMPBELLS RUTHERGLEN TOPAQUE (RUTHERGLEN, VIC)

Glass \$7.5 / Bottle \$30

MCWILLIAMS HANWOOD GRAND TAWNY (HANWOOD, NSW)

Glass \$7.5 / Bottle \$37

MONICHINO 30YR OLD CLASSIC LIQUEUR

MUSCAT (GOULBURN VALLEY, VIC) Glass \$9 /

Bottle \$45

VALDESPINO PEDRO XIMENEZ SHERRY (JEREZ, SPAIN)

Glass \$9 / Bottle \$45

MITCHELTON BORTRYTIS RIESLING

Glass \$9 / Bottle \$32

WHITE MOULD > 50G / \$8

Brique d'affinois, rhone-alpes (France)

CHEESE PLATTER / \$20

Cheese served with dried muscatel, lavosh biscuits, walnut and fig bread