menu

STARTERS

Garlic Bread VE — 8
Add bacon +2
Add cheese +2

Nachos GF — 17
Braised Mexican brisket, jalapeños, corn chips, cheese, sour cream & guacamole

Peking Duck Spring Rolls — 21
Pickled cucumber & house sweet chilli sauce

Loaded Fries — 18
Crispy fries topped with bacon, grilled chicken, mozzarella, BBQ sauce & aioli

Tassie Salmon Cakes A — 20
Tomato salsa & mustard béarnaise

Southern Fried Wings GF — 18
Southern fried spiced wings tossed with house-made BBQ or Frank's hot sauce

Spiced Cauliflower Tacos VE — 18
Slaw, guacamole, chipotle aioli & jalapeños

Roasted Prawn Tacos I — 22
Pico de Gallo, slaw, guacamole, chipotle aioli & jalapeños

BURGERS

Served with seasoned chips

Angus — 22
Milk bun, grilled patty, cheese, lettuce, tomato, beetroot, aioli, bacon & house-made BBQ sauce

Double Royal — 25
Milk bun, double Wagyu patties, bacon, cheese, pickles, onion & Royal special sauce

Tennessee Chicken — 23
Milk bun, fried chicken, lettuce, battered onion rings, slaw, aioli & bourbon BBQ sauce

Halloumi GFO, V — 19
Potato bun, grilled halloumi, tomato, roasted vegetables, rocket, tomato relish & aioli

Gluten Free Bun +2

BISTRO TRADING HOURS

11:30am - 2:30pm | 5:00pm - 8:30pm
All day 11:30am - 8:30pm on weekends!

SALADS

Burrito Bowl GF, VE — 19
Shredded lettuce, corn, beans, guacamole, tomato, corn chips, steamed rice & chilli lime dressing

Caesar — 18
Baby cos, Caesar dressing, garlic croutons, bacon, parmesan & egg

Grilled Vegetable Salad VGO, GF — 18
Grilled seasonal vegetables, rocket, spinach, toasted walnuts, feta & green goddess dressing

UPGRADE YOUR SALAD

Grilled Chicken GF — 6
Sautéed Beef GF — 6
Garlic Prawns GF, I — 8
Halloumi Cheese GF, V — 7

please note:

Our menu contains allergens and is prepared in a kitchen with nuts, shellfish and gluten. While efforts are taken to accommodate dietary needs, we can't guarantee our food will be allergen free.

GFO - Gluten Free Option • GF - Gluten Free • V - Vegetarian • VE - Vegan • VGO - Vegan Option | Seafood: A - Australian • I - Imported • M - Mixed Origin

MAINS

Chicken Schnitzel 23
Panko crumbed chicken breast served with seasoned chips & house salad or mash & veg

Chicken Parmigiana 27
Napoli sauce, double smoked ham & melted cheese served with seasoned chips & house salad or mash & veg

Fish & Chips I 26
Beer battered mulloway with seasoned chips, house salad & aioli

Salt & Pepper Squid GF, I 26
With seasoned chips, house salad & aioli

Grilled Saltwater Barramundi A 35
Carrot purée, roasted kipfler potatoes & steamed broccolini

Spinach & Ricotta Ravioli V 26
Tossed in pesto cream with asparagus, roasted pumpkin & semi-dried tomatoes

Prawn Linguine I 33
Garlic roasted prawns, cherry tomatoes, chilli, peas & herb butter

Grilled Mustard Chicken Breast GF 30
Roasted pumpkin, broccolini & creamy bacon mushroom sauce

Slow Braised Cowra Lamb Shank GF 30
Creamy mashed potato, broccolini & red wine gravy

Check out our daily specials board!

FROM THE GRILL

Served with chips & salad or mash & veg

250g Rump GF 30
Riverina Region, grass-fed

250g Sirloin MB2+ GF 38
Riverina Region, grass-fed

300g Scotch Fillet MB2+ GF 44
Darling Downs, grain-fed

300g Tajima Wagyu Rump MB4+ GF 46
New England Region, grain-fed

400g T-Bone GF 42
Hunter Valley, grain-fed

TOPPERS

Add to any schnitzel or steak

Tempura Soft Shell Crab GF, I 12
Tossed in house-made chilli sauce

Royal Ranger 7
Grilled bacon, house-made BBQ sauce & mozzarella cheese

Garlic Prawn (5) GF, I 10
Tossed in creamy garlic sauce

ROYAL
HOTEL ~ MOTEL

SAUCE & SIDES

Sauces GF 2.5
Gravy, peppercorn, mushroom, béarnaise & Diane

Steamed Vegetables GF, V 6

Chips & Aioli GF, V 10

Sweet Potato Fries & Aioli V 14

Tossed Garden Salad GF, V 6

KIDS *Includes an ice cream*

Sausages, Mash & Veg GF 13

Chicken Nuggets, Chips & Salad 13

Cheeseburger & Chips 13

Linguine, Tomato Sauce & Cheese V 13

Fish & Chips I 13

Chicken Schnitzel, Chips & Salad 13
Make it a parmi +2

DESSERT

Served with cream & ice-cream

Warm Sticky Date Pudding 14

Chocolate Lava Cake 14

Mars Bar Cheesecake 14