

MENU

STARTERS

- Garlic Bread** ^v 8
Add bacon + 2 Add cheese + 2
- Nachos** ^{GF} 17
Braised Mexican brisket, jalapeños, corn chips, cheese, sour cream & guacamole
- Bruschetta** ^{v, VGO} 16
Vine ripened tomato, rocket & parmesan
- Loaded Fries** 18
Crispy fries topped with bacon, popcorn chicken, mozzarella, BBQ sauce & aioli
- Pumpkin & Feta Arancini** ^v 16
Pesto aioli, tomato salsa & parmesan
- Southern Fried Wings** ^{GF} 17
Southern fried spiced wings tossed with house BBQ or Frank's sauce
- Chilled Seafood Plate** ^{GF} 22
Crystal Bay prawns, Tassie smoked salmon, cocktail sauce, salad & lemon

BURGERS

- Served on brioche buns with chips*
- Gluten free bun +2**
- Pulled Pork** 20
Bourbon BBQ pulled pork, slaw, onion rings, aioli & BBQ sauce
- Angus** 22
Grilled patty, cheese, lettuce, tomato, beetroot, bacon & house BBQ sauce
- Double Royal** 23
Double Wagyu patties, bacon, cheese, pickles, onion & royal special sauce
- Teriyaki Chicken** 22
Marinated fried chicken breast, lettuce, kimchi & Teriyaki aioli
- Veggie** ^{v, VGO} 17
Plant based patty, lettuce, tomato, avocado & chimichurri aioli

SALADS

- Vietnamese** ^v 18
Cucumber, cabbage, carrot, fried shallots, toasted peanuts & Nuoc Cham sauce
- Caesar** 16
Baby cos, Caesar dressing, garlic croutons, bacon, parmesan & egg
- Classic** ^{VE, GF} 15
Mesclun leaves, heirloom tomatoes, red onion, olives, cucumber, capsicum & red wine dressing
- UPGRADE YOUR SALAD**
- Grilled Chicken** ^{GF} 6
- Sautéed Beef** ^{GF} 6
- Garlic Prawns** ^{GF} 8
- Halloumi Cheese** ^{GF, V} 7

GF - Gluten Free • GFO - Gluten Free Option • V - Vegetarian • VE - Vegan • VGO - Vegan Option

Open 7 days • Lunch 12:00pm - 2:30pm • Dinner 5:30pm - 8:30pm

MAINS

Chicken Schnitzel	20
<i>Panko crumbed chicken breast with seasoned chips & house salad or mash & veg</i>	
Beer Battered Ling	25
<i>With seasoned chips, house salad & aioli</i>	
Salt & Pepper Squid GF	26
<i>With seasoned chips, house salad & aioli</i>	
Grilled Saltwater Barramundi	32
<i>Vietnamese salad, fried kipflers & chilli lime aioli</i>	
Spinach & Ricotta Ravioli v	25
<i>Tossed in pesto cream with asparagus, roasted pumpkin & semi-dried tomatoes</i>	
Prawn Linguine	30
<i>Garlic roasted prawns, cherry tomatoes, chilli, peas & herb butter</i>	
Charred Lamb Loin GF	32
<i>Confit sweet potato, broccolini, pea purée & red wine jus</i>	
Tuscan Chicken Breast GF	30
<i>Roasted pumpkin, kipfler potatoes, red peppers & jus</i>	

STEAKS

Served with chips & salad or mash & veg

250g Rump	26
<i>Riverina Region, grass-fed</i>	
300g Sirloin	34
<i>Riverina Region, grass-fed</i>	
350g Scotch Fillet	38
<i>Darling Downs, grain fed</i>	
500g T-Bone	42
<i>Darling Downs, grain fed</i>	

TOPPERS

Add onto any schnitzel or steak

Chicken Parmigiana	6
<i>Napoli sauce, double smoked ham & melted cheese</i>	
Royal Ranger	7
<i>Grilled bacon, house made BBQ sauce & mozzarella cheese</i>	
Prawn	9
<i>Garlic fried prawns (5) tossed in creamy garlic sauce</i>	

SAUCE & SIDES

Sauces ALL ARE GF	2
<i>Gravy, peppercorn, creamy mushroom, béarnaise & Diane</i>	
Steamed Vegetables GF,V	6
Bowl Of Chips & Aioli GF,V	8
Tossed Garden Salad GF,V	6

KIDS

Sausages, Mash & Veg GF	11
Chicken Nuggets, Chips & Salad	11
Cheeseburger & Chips	11
Linguine, Tomato Sauce & Cheese V	11
Fish & Chips	11
Kids Schnitzel	11
<i>Make it a parmi +2</i>	

DESSERT

Ask our friendly staff for today's options!

