

# Lounge Bar Menu

## SMALL BITES

Karaage Chicken	16.9
<i>Kewpie mayonnaise, Shichimi Togarashi pepper</i>	
Deep Fried Chicken Curry Puffs (4) (h)	16.9
<i>Sweet chili sauce</i>	
Texas Pulled Pork Sliders (2)	16.9
<i>Slow cooked pulled pork shoulder, rustic slaw, bourbon BBQ sauce, chipotle mayo, brioche bun</i>	
Marinated Char-Grilled Pork Skewers (3pcs) Available from 12 noon	16.9
<i>Pork belly marinated in authentic Filipino flavours spiced vinegar, pickled green papaya</i>	
Fish Tacos (2)	15.9
<i>Fresh slaw, charred corn, jalapenos, sriracha mayo, corn tortilla</i>	
House Made Pumpkin, Mozzarella and Rosemary Arancini (4) (h,v)	15.9
<i>Truffle aioli</i>	
Seasoned Fries with Chipotle Mayo (h,v,gf)	9.5

## LARGER BITES

Wagyu Beef Burger (gf on request)	26.5
<i>Grilled bacon and onions, tomato, roquette, gruyere cheese, mild mustard and barbeque sauce with seasoned fries and aioli</i>	
Fish and Chips	25.5
<i>Beer battered flathead fillets, simple salad, seasoned fries, fresh lemon and tartare sauce</i>	
The Royal Club Sandwich (gf on request)	24
<i>Maple cured bacon, fried egg, sliced turkey breast, tomato, cos lettuce, avocado, cranberry and mayonnaise with seasoned fries and aioli</i>	
Breakfast Burger (gf on request)	16.9
<i>Toasted brioche bun, bacon, fried eggs, melted cheddar cheese, roquette, tomato relish, aioli</i>	
Cheese Toastie (h,v, gf on request)	10.9
<i>Cheddar cheese, Dijon mustard and cheese sauce</i>	
<i>Add ham</i>	3

## TO SHARE

Hot Seafood Platter	34.9
<i>Crumbed calamari, coconut prawns, beer battered flathead, lemon, seasoned fries and tartare sauce</i>	
Australian Cheese Plate (h,v,gf on request)	28
<i>A selection of Australian hard and soft cheeses, lavosh, water crackers, quince paste, honey, muscatels, soy roasted pepitas</i>	

v - vegetarian | h - halal | gf - gluten free

\*Menu items are subject to change according to seasonality/availability. Please note there is a 10% surcharge on Public Holidays.

## BEER & CIDER

### *draft*

Coopers Mild Ale	10.5
Royal Lager	11
Sapporo	12.5
Guest Tap	11

### *Australian*

Coopers Light (2.9%), Sth Aust.	8.5
XXXX Gold (3.5%), Brisbane	9.5
Hann Superdry 3.5 (3.5%)	9.5
XXXX Dry (4.6%), Brisbane	10.5
Coopers Premium Lager, Sth Aust	10.5
Hann Superdry (4.6%)	11
James Squire 150 Lashes	12
Bentspoke Crankshaft (5.8%)	14

### *Imported*

Peroni Red Lager (4.7%), Italy	10.5
Heineken (5%), Holland	11.5
Corona (4.5%), Mexico	12.5
Guinness (4.2%), Ireland	14.5

### *Cider & Ginger Beer*

Thatcher's (4.8%), England	12.5
James Squire Orchard Crush (4.8)	12.5
Eumundi Ginger Beer (4%)	14

### *Non-Alcoholic Beer*

Heineken Zero	7.5
---------------	-----

## COFFEE & TEA

barista made coffee	S 4.8
cappuccino, flat white, latte, piccolo, long black	L 5.8
shot of vanilla or caramel syrup	1
extra shot of espresso	1
espresso	4.4
macchiato	S 4.8
	L 4.8
chai latte	5.8
hot chocolate	S 4.5
	L 5.5
Dilmah t-series loose leaf	5.5
gourmet teapot	
<i>(brilliant breakfast, earl grey, chamomile, ceylong young hyson green tea, rose with French vanilla, peppermint, Italian almond)</i>	

## COLD DRINKS

iced latte, iced chocolate,	5.8
iced latte	
housemade ice tea	5.8
soft drinks	4.5
<i>Pepsi, Pepsi Max, Lemonade, Solo, Dry Giner Ale</i>	
Phoenix Natural Ginger Beer	4.5

v - vegetarian | h - halal | gf - gluten free

\*Menu items are subject to change according to seasonality/availability.  
Please note there is a 10% surcharge on Public Holidays