

LOUNGE BAR

Available 10:30am – 9:30pm

SMALL BITES

Buffalo Wings (4)	16.9
celery sticks, blue cheese sauce	
Pork Belly Bao Buns (2)	18.9
coriander, mint, red onion, crushed peanut, sweet soy sauce	
Texas Pulled Pork Sliders (2)	18.9
slow cooked pulled pork, slaw, bourbon BBQ sauce, chipotle mayo, brioche bun	
Nacho Bowl V, H	15.9
mozzarella cheese, avocado, sour cream, mint, coriander, salsa	
Fish Tacos (2) (I)	17.9
slaw, charred corn, jalapenos, sriracha mayo, corn tortilla	
House Made Pumpkin, Mozzarella & Rosemary Arancini (4) V, H	16.9
truffle oil	
Seasoned Fries V, H	13.9
chipotle mayonnaise	
'THE ROYAL' Scones (2) V, H	12.9
house made scones, with strawberry jam and Chantilly cream	

LARGER BITES

Wagyu Burger	27.9
bacon & onions, tomato, roquette, cheddar cheese, mild mustard, BBQ sauce, fries, aioli	
Fish & Chips (I)	26.9
beer battered flathead fillets, fresh lemon, tartare sauce, salad, fries	
'THE ROYAL' Club Sandwich	26.9
maple cured bacon, fried egg, sliced turkey breast, tomato, lettuce, avocado, cranberry, mayo, fries, aioli	
Breakfast Burger	21.9
bacon, fried egg, melted cheddar cheese, roquette, tomato relish, aioli, toasted brioche bun	
Ham & Cheese Toastie	15.5
leg ham, cheddar cheese, Dijon mustard, cheese sauce; add tomato \$3	

TO SHARE

Hot Seafood Platter (I)	39.9
crumbed calamari, coconut prawns, beer battered flathead, lemon, tartare sauce, fries	
Australian Cheese Plate V, H	29.5
selection of Australian hard & soft cheeses, lavosh, water crackers, grapes, sultanas, strawberry, honey, mint tip, quince paste	

V Vegetarian | H Halal

(A) Australian | (I) Imported | (M) Mixed Origin

ALLERGEN NOTIFICATION If you have a food allergy or dietary requirement, **please inform our staff before placing your order** so that we can provide further information and assist wherever possible. While every care is taken in the preparation of our food and beverages, **we cannot guarantee that any menu item is completely free of allergens.** Products used in our kitchen may contain or come into contact with **peanuts, tree nuts, sesame, eggs, milk, wheat, soy, fish, shellfish and other potential allergens**

BEVERAGES

WINE BY THE GLASS

SPARKLING

Veuve Talihan Blanc de Blanc	Loire Valley, Franc	12
Mionetto Prosecco	DOC, Italy	14
Jansz Premium NV	Pipers River, TAS	18

WHITE

		sml	lge
Quilty & Gransden Chardonnay	Orange, NSW	12	16
Robert Oatley Finisterre Chardonnay	Margaret River, WA	18	24
Penfolds Koonunga Hill Riesling	Eden Valley, SA	13	19
Opawa Pinot Gris	Malborough, NZ	13	19
Monopolio Gambellara Pinot Grigio DOC	Delle Venzie, Italy	13	19
Opawa Sauvignon Blanc	Malborough, NZ	13	19

ROSÉ

		sml	lge
Hentley Farm Villian & Vixen	Barossa Valley, SA	14	19
Mirabeau	Provence, France	16	22

RED

		sml	lge
Quilty & Gransden Cabernet Merlot	Orange, NSW	12	16
Vasse Felix Cabernet Sauvignon	Margaret River, WA	16	23
Rockburn Devil's Staircase Pinot Noir	Central Otago, NZ	16	23
J De Villaboys Pinot Noir	Loire Valley, France	15	22
Penfolds Koonunga Hill 76 Cabernet Shiraz	Barossa Valley, SA	15	22
Penfolds Bin 28 Kalima Shiraz	Barossa Valley, SA	22	30

BEER, CIDER & GINGER BEER

DRAFT

Coopers Dry (3.5%)	SA	12
Coopers Pale Ale	SA	13
Sapporo	Japan	14
Great Northern Original	QLD	14

AUSTRALIAN

Coopers Light (2.9%)	SA	11
XXXX Gold (3.5%)	QLD	11
Great Northern Super Crisp (3.5%)	QLD	11
Great Northern Original (4.2%)	QLD	12
Brouhaha Hinterland Pale Ale (4.5%)	QLD	14
Brouhaha IPA (6.2%)	QLD	14

IMPORTED

Carlsberg (4.8%)	Denmark	13
Heineken (5%)	Holland	13
Corona (4.5%)	Mexico	13
Guinness (4.2%)	Ireland	16

CIDER & GINGER BEER

Pressman's Cider (4.5%)	NSW	12
Buderim Ginger Beer (4.5%)	QLD	15

NON-ALCOHOLIC

Heineken Zero	Holland	9
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HOT & COLD DRINKS

A selection of barista made coffees and hot chocolate, Dilmah loose leaf gourmet teas and refreshing iced drinks are available. Please ask our team for more details.