

SPECIALS

MONDAY

\$15 PIES
THREE VARIETIES
TO CHOOSE FROM

TUESDAY

**\$17 SHANK
& WINE**
ADD A SHANK FOR \$6

WEDNESDAY

2 FOR 1
MAIN BISTRO MEALS
Second main must be of equal or lesser value

THURSDAY

1/2 PRICE
STEAKS
FROM BISTRO MENU

FRIDAY

\$15 PARMAS
PARMAS OF THE WORLD

SATURDAY & SUNDAY

KIDS EAT FREE
WITH PURCHASE OF A MAIN MEAL
12 & UNDER | APPLIES TO KIDS MENU ONLY

Specials available for dinner only.
Not available public holidays or days of special occasion.

ROYAL OAK

H O T E L

SENIORS SPECIALS

WEEKDAYS

\$13 FOR TWO
COURSES
FROM THE SENIOR MENU
AVAILABLE 5 - 6PM

ALL DAY EVERYDAY

20% OFF
MAIN MEALS
ON PRESENTATION OF A SENIORS CARD

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

KITCHEN TRADING HOURS

SUNDAY - THURSDAY
12 - 3PM & 5 - 8.30PM

FRIDAY & SATURDAY
12 - 3PM & 5 - 9PM

STARTERS

GARLIC BREAD	5.0
CHEESY GARLIC BREAD	6.0
SOUP OF THE DAY <i>see specials board</i>	7.0
CHIPS (GF) Served with house gravy	6.5
WEDGES (V) Served with sour cream & sweet chilli sauce	9.5
TRIO OF DIPS (V) Served with warm dipping bread & corn chips	15.0
NACHOS (V) Corn chips, salsa, sour cream, guacamole & cheese	14.0
BUFFALO WINGS Crispy spiced chicken wings served with American style ranch dipping sauce	12.0

SALADS

CAESAR SALAD Cos, croûtons, parmesan, bacon & a poached egg <i>Anchovies upon request</i>	18.0
WITH CHICKEN	23.0
LAMB GREEK SALAD (GF) Feta, olives, onion, cucumber, tomato & balsamic dressing with grilled lamb skewers marinated with garlic & lemon	25.0

SEAFOOD

BATTERED FLATHEAD Beer batter flathead tails with chips, salad, fresh lemon & tartare	24.0
SZECHUAN PEPPER CALAMARI (GF) Flash fried calamari dusted with a Szechuan pepper mix, served with chips, salad, fresh lemon & tartare sauce	25.0
GRILLED BARRAMUNDI (GF) Grilled barramundi with chips, salad & lemon dill caper sauce	25.0
SEAFOOD PLATE Grilled Barramundi, tempura scallops, Szechuan pepper calamari, garlic prawn twister, smoked salmon & whole cooked prawn with chips, salad, tartare & lemon caper sauce	30.0

V - VEGETARIAN
GF - GLUTEN FREE OPTION AVAILABLE

PUB FAVOURITES

CHICKEN PARMA Chicken schnitzel topped with Napoli sauce, shaved leg ham & mozzarella cheese & served with chips & salad	25.0
CHICKEN SCHNITZEL Chicken schnitzel served with chips, salad, house gravy & fresh lemon	24.0
CHICKEN KING AVOCADO PARMA Chicken schnitzel with napoli sauce, bacon & avocado with mozzarella cheese, topped with hollandaise sauce, served with chips & salad	26.0
ROAST OF THE DAY (GF) <i>See specials board for daily roast</i> Served with seasonal vegetables, roasted potatoes & house gravy	20.0
CHICKEN KIEV Classic chicken kiev stuffed with garlic & herb butter served with steamed rice & salad	22.0
ROYAL BEEF BURGER Char grilled beef pattie with caramelized onion, bacon, double cheddar cheese, tomato, lettuce, relish & a fried egg on a milk brioche bun served with chips	20.0
CHICKEN BURGER Chicken schnitzel with beetroot relish, spicy slaw & fresh avocado in a milk brioche bun with chips	22.0
BEEF LASAGNA House-made beef lasagna with chips & salad	20.0

PANS

SPINACH & BASIL RISOTTO (V, GF) Arborio rice with house-made spinach & basil pesto with blistered cherry tomatoes & parmesan	20.0
WITH CHICKEN	25.0
SPAGHETTI BOLOGNESE House-made Bolognese sauce tossed through spaghetti & topped with parmesan	20.0
PASTA CARBONARA A creamy bacon, mushroom & onion sauce bound with egg & topped with shaved parmesan cheese	20.0
CHARGRILLED VEGETABLE PASTA (V) Char grilled zucchini, capsicum, eggplant, semi dried tomato & pumpkin, tossed through a creamy napoli sauce topped with fresh basil & parmesan cheese	20.0
WITH CHICKEN	25.0
STIR FRY (V) Cashews, wok vegetables & hokkien noodles in a mild chili & soy sauce, topped with fried shallots	18.0
WITH CHICKEN	23.0

GRILL

All steaks are cooked to your liking with your choice of sauce, served with chips & salad or roasted potatoes & vegetables

250G RUMP (GF)	26.0
300G PORTERHOUSE (GF)	36.0
250G SCOTCH (GF)	32.0
STEAK SANDWICH Marinated steak with tomato relish, caramelized onion, lettuce, bacon, tomato, fried egg & cheese, served with chips	25.0
SLOW COOKED PORK BELLY (GF) Slow roasted pork belly infused with Asian spices, served on a bed of jasmine rice & wok tossed vegetables	27.0
SAUCES & CONDIMENTS	1.5
HOUSE GRAVY • PEPPERCORN SAUCE	
MUSHROOM SAUCE • GARLIC BUTTER (GF)	
HOLLANDAISE	
TOPPERS	
EGG & BACON	5.0
ONION RINGS	5.0
LEMON PEPPER CALAMARI (GF)	5.0

DESSERT

ALL 8.0

All desserts served with tea or coffee

MINI PAVLOVA with fruit & cream
MAPLE CREPES with berries & ice cream
SELECTION OF CAKES <i>see display fridge</i>

KIDS MEALS

FISH & CHIPS GRILLED OR FRIED	9.5
CHICKEN NUGGETS with chips	
HAWAIIAN PIZZA with chips	
CHICKEN PARMA with chips	
ROAST OF THE DAY with chips & vegetables (GF)	
CHICKEN SALAD grilled chicken & salad (GF)	
BANGERS & MASH with seasonal vegetables (GF)	
SPAGHETTI BOLOGNESE	
NACHOS with salsa, sour cream, guacamole & cheese (V)	
DESSERT	
CHOCOLATE MOUSSE	3.0
ICE CREAM	3.0
FRUIT SALAD	3.0

SENIORS

ENTREE	ALL 2.5
SOUP OF THE DAY	
GARLIC BREAD	
SPRING ROLLS	
MAIN	
FISH & CHIPS Served with chips, salad, fresh lemon & tartare	13.0
SZECHUAN PEPPER CALAMARI (GF) Served with chips, salad, fresh lemon & tartare	13.0
ROAST OF THE DAY (GF) Served with roasted vegetables & gravy	13.0
SPINACH & BASIL RISOTTO (V, GF) Topped with blistered tomatoes & parmesan	12.0
CAESAR SALAD Cos, croûtons, parmesan, bacon & a poached egg	13.0
CHICKEN PARMA Served with chips & salad	14.0
CHICKEN SCHNITZEL Served with chips & salad	13.0
BEEF LASAGNA Served with chips & salad	13.0
PIE OF THE DAY Served with mash & vegetables	13.0
LAMBS FRY Served with mash & vegetables	13.0
BANGERS & MASH (GF) Pork sausages, mash & seasonal vegetables	13.0
SPAGHETTI BOLOGNESE Topped with parmesan cheese	12.0
GRILLED BARRAMUNDI (GF) Served with chips, salad, fresh lemon & dill caper sauce	15.0
SEAFOOD BASKET Served with chips, salad, fresh lemon & tartare	16.5
DESSERT	ALL 2.5
SELECTION OF CAKES <i>see display fridge</i>	
CHOCOLATE MOUSSE • FRUIT SALAD	
ICE CREAM • MINI PAVLOVA	

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products. Patron requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner. Please speak with staff for further details.