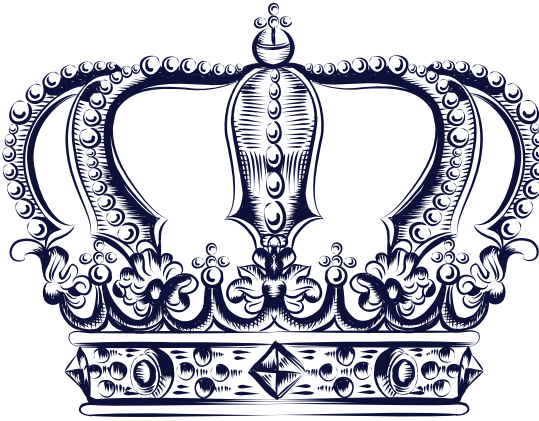


ALL DAY DINING
11AM - LATE

ROYAL
RICHMOND HOTEL

TAKE AWAY AVAILABLE
ALL DAY



**SCAN THE CODE ON THE BACK OF YOUR
TABLE NUMBER FOR INSTANT ACCESS
TO ORDERING.**

**Order and pay at table without leaving the comfort
of your seat!**

PIZZA TAKE AWAY AVAILABLE

Margherita V	21
mozzarella, pomodoro, basil	
Garlic, SigNature Honey & Thyme V	23
confit garlic, fresh mozzarella, honey, thyme	
Leg Ham & Pineapple	23
carved ham, smoked pineapple, pomodoro	
Prawn & Garlic	26
green prawns, garlic, marinara sauce	
Funghi Bianche - White Base V VO	23
field mushrooms, shallot, thyme, pickled mushroom	
Pepperoni	23
pepperoni, pomodoro, mozzarella, chilli flakes	
Prosciutto	25
prosciutto, pomodoro, mozzarella, parmesan, rocket	
ADD GLUTEN FREE PIZZA BASE	6

PASTA

Slow Cooked Goralie Pork & Pepper Rigatoni	26
pork shoulder, rigatoni, peas, broccolini	
Wagyu Beef Pasta Parcel, Parmigiano	26
slow cooked Wagyu beef ragu baked in pasta, parmesan, tomato sugo	
Buttered Ricotta & Spinach Gnocchi V	24
asparagus, peas, zucchini, parmesan	

SMALL PLATES & SNACKS

Marinated Olives V	8
Grilled Herb & Garlic Bread V (4 per serve)	10
rosemary & garlic rubbed focaccia	
Chip Butty & Gravy	14
potato roll, hot chips, Old Bay seasoning	
Deep Fried Potato Skins	14
crème fraîche, chives, glazed bacon	
Cheeseburger Spring Rolls (3 per serve)	14
ketchup, American mustard	
'The Royal' Club Sandwich	19
rotisserie chicken, mayonnaise, bacon, semi dried tomato, iceberg, fries	
Ploughman's Lunch GFO	26
leg ham off the bone, house made terrine, cheddar, pickles, boiled egg, mustard, chutney, sourdough	
Prosciutto 'Giardiniera' GF	20
pickled vegetables, basil	
Fried Chicken Wings (8 per serve)	18
twice cooked spiced wings, Karu Morita x The Royal, sweet chilli sauce, lemon	

SALADS & VEGETABLES

'The Royal' Caesar Salad GFO	16
crispy cos, crunchy croutons, Parmesan, bacon, egg, house caesar dressing (cont. anchovy)	
ADD poached chicken	8
Fig & Salt Baked Beetroot Salad GF DF V VEGAN	22
Bilpin Blossom farm figs, beetroot, walnuts, vegan feta	
Roast Cauliflower 'Steak & Chips' GF VEGAN	24
green peppercorn sauce, cauliflower purée, matchstick fries	
'The Royal' Salad Bowl V	22
seasonal raw & grilled vegetable selection	

GF GLUTEN FREE **GFO** GLUTEN FREE OPTION **DF** DAIRY FREE **V** VEGETARIAN **VO** VEGAN OPTION

Please ask for assistance if you have food allergies. 10% surcharge (food only) applies on Saturday, Sunday & Public Holidays

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MAINS

Grilled Barramundi GF DF	34
globe artichoke, cannellini beans, tomato, sorrel, red wine vinaigrette	
Beer Battered Fish & Chips	26
tartare sauce, lemon	
Beef Nachos GF	22
avocado, sour cream, salsa	
Four Bean Nachos V GF	21
avocado, sour cream, salsa	
Free Range Chicken Schnitzel	23
parmesan & herb crumbed, house slaw, fries or mash, lemon	
Chicken Parmigiana	25
rich tomato sauce, provolone, fries or mash and/or salad	
Confit Aylesbury Duck Leg GF DF	32
crispy bacon, mushroom, Block 11 Organics greens, citrus dressing	

TO SHARE [SERVES 2-3]

Rotisserie Lamb Shoulder	82
black pepper curry, barley, curry leaf, eschalot	
Whole Free Range Rotisserie Chicken GF	56
preserved lemon & SigNature honey sauce, broccolini	

BURGERS all served with fries or salad

Fried Chicken	22
pickles, butter lettuce, cheese, honey aioli	
BBQ Beef Cheeseburger GFO	19
cheese, pickles, onion, BBQ sauce	
Double BBQ Beef Cheeseburger	26
cheese, pickles, onion, BBQ sauce	
'The Royal' Beef Burger GFO	22
lettuce, tomato, caramelised onion, ketchup, American mustard, cheese	
BBQ Lamb Burger GFO	19
fetta, broad leaf rocket, beetroot chilli sauce	
Southern Stations Wagyu Rump Sandwich	23
grilled rump, onion jam, rocket, Gentleman's relish	

GRILL

'The Royal' Select Black Angus Rump 250g	34
fries or mash and/or salad	
Pasture Raised Scotch Fillet 350g	56
fries or mash and/or salad	
Grilled Housemade Pork & Cider Sausages	30
mash, watercress, caramelised apple gravy GF	
BUTCHER'S SELECTION OF DRY AGED CUTS (MIN 700G)	MP
fries, grilled broccolini, salad & red wine jus	

SIDES

Grilled Broccolini mint, lemon	5/10
BBQ Carrots burnt honey, dill	5/10
Buttery Mash Potato	9
Fries	10
House Salad	10
House Slaw	9

SAUCES

Diane GF	3
Mushroom GF	3
Gravy GF DF	3
Red Wine Jus GF DF	3
Pepper GF	3
The Royal Richmond Butter GF	3
Béarnaise Sauce	3
Aioli GF	3

DESSERT

Summer Stone Fruit & Brown Sugar Cobbler	16
vanilla gelato	
Raspberry, Almond & Port Trifle GF	16
almond sponge, port jelly, vanilla custard, raspberry	
Affogato - vanilla gelato, espresso	9
Affogato & Liqueur - vanilla gelato, espresso	16
choice of Liqueur	
Zokoko Dark Chocolate & SigNature Honey Truffles (3 pc)	9
Soft Serve Gelato	
CUP	4
CONE	5
add on lollies	1 ea

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