

# T H E ROYAL

ON THE WATERFRONT



*All prices include GST. Unfortunately, we are unable to offer separate billing. **Our wine list is subject to vintage changes. A 15% surcharge applies on Public Holidays.** The Royal on the Waterfront is operating under a nationally accredited food safety program. In the interests of patron safety, all food must be consumed on premise.*

*Please advise us of any allergies you may have.  
GF- gluten free, GFO- gluten free option available.*



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## SHARING

Royal Tasting Board: Casalingo Vero salami, heritage breed ham, chicken liver pate, roasted pear, panko Skull Island prawns, crumbed brie, olives & balsamic onions, spanish chorizito, marinated Fremantle octopus, Small Print ciabatta	40
Garlic pizza bread / add cheese	8 / 11
Spanish chorizo, feta, Small Print turkish bread, lemon	19
Soft Tacos. Crispy soft shell crab, asian salad, lime mayo	23
Buttermilk chicken, chipotle sauce	16
Five spiced crispy squid, house made chilli sauce <i>GFO</i>	15
Chicken liver pate, crusty baguette	15
Little pot of mussels, crusty bread <i>please refer to our daily specials menu</i>	16
Loaded beer battered fries, pork belly, cheddar, spicy asian sauce	15

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## SMALLS

Chips	7
Wedges	7
Oysters: Natural/Kilpatrick/Blood plum vinegar pearls	4/4.5/4.5
Olives	12
Roquette, apple, feta salad	10
Greek salad	10
Duck fat potatoes	7
Buttered green beans	10
Grilled asparagus	10



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## PIZZA

### **Margherita**

Cherry tomatoes, mozzarella, basil, olive oil 18

### **Chicken**

caramelised onion, South Australian brie, spinach,  
toasted pine nuts, cranberry relish 24

### **Peri Peri Prawn**

capsicum, red onion, cucumber, micro coriander 27

### **Capricciosa**

Heritage ham, calabrese salami, mushrooms, olives, spanish onion,  
mozzarella 22

### **Vegetarian**

basil pesto base, lemon zucchini, garlic, roquette & parmesan 20

Gluten Free bases are available for \$4 extra.

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## BIG STUFF

Grilled angus burger with bacon, cheddar cheese, balsamic beetroot relish, lettuce, aioli & fries	25
Slow cooked pork belly, potato & apple rosti, creamed spinach, crispy pancetta, red wine jus <i>GF</i>	32
Colonial beer battered New Zealand smooth dory, chips, house tartare	25
Spaghetti marinara of prawns, squid, barramundi, king snapper, mussels, spinach, fresh chilli & garlic in a pomodoro OR cream sauce <i>GFO</i>	27
Roasted cauliflower salad, grilled haloumi, blistered heirloom tomatoes, spanish onion, roquette, mint, parsley, lemon, toasted almonds, sherry vinegar dressing <i>GF</i>	25
Tandoori marinated Tasmanian huon salmon, bombay potatoes, wilted spinach, cucumber, red onion & tomato salad, raita <i>GF</i>	38
Grilled Humpty Doo barramundi on a warm sweet potato, baby caper, dill, roquette salad, grilled lemon <i>GF</i>	38
Prawn & scallop ravioli in a light lemon, saffron & cream sauce	27
Fresh handmade tagliatelle with chicken, basil pesto, semi dried tomatoes, red onion, baby spinach & <i>evo</i> <i>GFO</i>	25
Roasted pumpkin, celeriac & sage risotto, grana padano parmesan <i>GF</i>	19
add chicken 25 / add prawns 33	
Caesar salad of cos lettuce, bacon, croutons, white anchovies, soft boiled egg, The Royal's caesar dressing, shaved parmesan <i>GFO</i> add crispy chicken 25 / add prawns 33	19
Panko crumbed chicken breast, topped with prosciutto, sliced buffalo mozzarella, sugo, fresh basil, served with chips	32
Bratwurst hotdog, jalapeno kraut, bacon, honey mustard mayo served with chips	21
200g Cape Naturaliste sirloin / 300g Cape Naturaliste scotch fillet, roasted duck fat potatoes, asparagus, red wine jus <i>GF</i>	31/45

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# CHEESE

## **Farmhouse Shropshire Stilton**

This traditional blue vein cheese is made using cow's milk. It has a distinctive orange color, with rich blue veining and a golden crust. It has a mature but mellow flavor

## **Ubriaco al Vino Rosso**

This cheese dates back to the First World War made in Veneto, Italy. It is a hard cheddar like cheese that has its rind washed in red wine to give its distinctive rind color and flavor

## **Gillot Camembert du Bocage**

This buttery textured, handpicked cheese is produced with cow's milk in the Normandy region of France. This creamy cheese has a pungent aroma but has a very mild flavor with a smooth finish

## **Vacherousse d'Argental**

A soft wash rind cheese made in the Jura region of Switzerland & France. It has a yellow-greyish rind and is very creamy in texture with a mild to medium flavor

**1 cheese - 14**

**2 cheese - 20**

**3 cheese - 26**

**4 cheese - 32**

**All selections are accompanied by quince paste, muscatels, crisp breads, sweet crackers, mixed dried fruit & rosemary, raisin & pecan crisps**

