



WEEKLY SPECIALS

Monday

250G grain fed rump steak special (gf) • 13.9

Tuesday

Spaghetti with pork & veal ragu • 17

Wednesday

Pie & pinot • 19.9

Thursday

Fried chicken, Hot Sauce
and jug of C.U.B beer • 25

Sunday

Sunday Roast

Share your photos with us!
@theroyalleichhardt



The Royal
Botanical
Bar • Dining



Snacks and Shares

Leek & potato croquettes, parmesan, romesco (v) • 12

White bean hummus, dukkah flat bread,
crisp quinoa, salsa verde (v) • 14

Kingfish tartar, jalapeno, chive, salmon roe,
avocado, crispy rice cracker (gf) • 18

Sesame & togarashi fried squid, yuzu mayo,
coriander, lime • 18

Seasoned potato wedges, sweet chilli, sour cream (v) • 12

Pork belly bao bun, pickled cucumber, shallot,
shiso, hoisin mayo (2) • 14

Cured meats, prosciutto, bresaola, coppa,
salami, pickles, toast • 22

Two Hands

Chicken taco, grilled marinated chicken thigh, slaw,
salsa, crispy skin, spicy mayo (2) • 12

Beef burger, tomato, oak lettuce, zuni pickle, special sauce,
red onion, american cheddar, chips • 18

Spicy chicken burger, southern fried chicken, herb slaw,
pickle, jalapeno, spicy mayo, chips • 19

double it up • 5 | add bacon • 2 | add extra cheese • 2

Ham & pineapple pizza - prosciutto, maple roasted
pineapple, mozzarella, crispy sage • 19

Classic margherita - buffalo mozzarella, napoli sauce,
basil, parmesan (v) • 18

The Eats

Roast pumpkin & quinoa salad, wild baby rocket,
spanish onion, dukkah, tahini yoghurt (v) (gf) • 18

add chicken • 5

Poke bowl - brown rice, pickled cucumber, seaweed,
tobiko, edamame, avocado, daikon, cabbage,
coriander, chilli soy dressing (v) (gf) • 20

add ocean trout • 6 | add tofu • 4

Grilled cauliflower, soy milk cream, salsa verde,
roasted onion, grains, seeds (vegan) • 18

Pappardelle pasta, broccoli, dried cherry tomato,
garlic, chilli, goats cheese, pangrattata, basil (v) • 22

Pan roasted ocean trout, crushed peas, mint,
speck, caramelised onion, lemon (gf) • 28

Indian spiced snapper fillet, roast cauliflower,
coriander, curry leaf, pink grapefruit,
lemongrass & coconut sauce (gf) • 30

Beer battered market fish, chips, mushy peas,
tartare sauce, lemon • 22

Chicken schnitzel, coleslaw, chips & your choice of sauce • 22

Chicken parmi, double smoked ham, homemade
tomato marinara, cheese with coleslaw & chips • 24

12 Hour slow roasted pork, apple, celeriac remoulade,
charred sugar loaf cabbage, cider • 27

Braised shoulder of lamb, smoked eggplant, carrot,
capers, preserved lemon & parsley salsa (gf) • 28

Little Tackers

Chicken nuggets, chips, tomato sauce • 10.5

Beer battered fish, veg or chips • 10.5

Spaghetti bolognese • 10.5

Fried squid, veg or chips • 10.5

Kids cheeseburger, chips • 10.5

The Grill

Choose your meat with your selection of
one side potato, one vege and a sauce

250G Grain Fed Rump • 25

250g O'Connor Pasture Fed Sirloin • 28

300g O'Connor Pasture Fed Scotch Fillet • 33

220g Grain Fed Beef Fillet • 40

400g 4 Week Dry Aged Pasture Fed Rib Eye • 55

Other Meats

250g Borrowdale Pork Cutlet • 28

Half Chicken • 24

300g Free Range Barnsley Lamb Loin Chop • 32

The Sides

POTATO

Crispy chips, sea salt, aioli (v) • 8

Roasted potatoes, rosemary, garlic (gf) (v) • 8

Mashed potato (gf) (v) • 8

VEGETABLES

Steamed broccoli, brown butter, lemon, almonds (gf) (v) • 10

Slow roasted carrots, salsa verde, toasted hazelnuts (vegan) • 10

Mixed leaves, lemon vinaigrette (gf) (v) • 6

Steamed corn, lime, coconut, chipotle mayo (gf) (v) • 8

The Treats

Sticky date pudding, butterscotch sauce, double cream • 14

Chocolate & walnut brownie, chocolate sauce,
vanilla ice cream, caramel popcorn • 12

Cheese & lavosh • 28

(gf) = gluten free | (v) = vegetarian | (vo) = vegetarian optional | We endeavour to be as accurate as possible with our ingredients, but if you have any specific dietary needs please ask our staff for guidance.