

ROYAL OAK HOTEL
BAR & LOUNGE MENU

Starters

- Garlic Bread*** - \$5.50
Bruschetta tomato, basil, mozzarella, olives - \$10
Chips with sweet chilli salt, aioli - \$6.50
Marinated Olives grissini, parmesan - \$9.50
Sydney Rock Oysters served 3 ways (see staff for selection) - ½ Doz \$18, 1 Doz \$36
Smokey Cheese and Ham Croquette Dijon (6 per serve) - \$10
Duck Liver Parfait Botrytis jelly, melba toast, pickles - \$14

Light Options

- Salt and Pepper Squid*** lemon, slaw, tartare - \$14
Crispy Fried Chicken cheddar crumpets, maple, bacon, sour cream - \$16
3 Little Pigs sticky ribs, crispies, crackling, seeded mustard, pickled cabbage - \$18
Soft Shell Crab ponzu, togarashi mayo, seaweed salad - \$20
Cheese Plate 3 cheeses, crackers, accompaniments - \$20
Dessert Tasting Plate a selection of 3 miniature desserts - \$22

Meals

(all served with chips)

- Open Roast Beef Sandwich*** mustard, lettuce, piccalilli, tomato - \$16.50
House-Made Beef Burger smoked tomato, cheese, gherkins, onion rings, lettuce - \$16.50
Grilled Chicken Burger slaw, chipotle mayo, pickled jalapeno - \$16.50
Crumbed Mozzarella Burger tomato, beetroot, onion jam, lettuce - \$16.50
Pan Fried Salmon mushy peas, herbed crème fraiche - \$28
Scotch Fillet café de Paris butter, fried egg - \$28

Gourmet Wood-Fired Pizzas

- Quattro Fromaggio*** - \$16.50
Tomato, garlic, mozzarella, cheddar, parmesan, blue cheese
Roasted Butternut - \$18
Sundried tomato, pepita chilli brittle, baby spinach, herb aioli
Prosciutto - \$22
Fig preserve, brie, caramelised onion, rocket, truffle aioli
Mexicano - \$22
Chilli con carne, black beans, jalapeno, chipotle, avocado, corn chips
Pulled Pork - \$22
Slow cooked pork, cauliflower, hoisin mayo, apple
Philly Cheese Steak - \$22
Wagyu brisket, cream cheese, mushroom, kiss pepper, onion