



A 15% surcharge applies on Public Holidays.
Please advise us of any allergies you may have.
GF- gluten free, GFO- gluten free option available.

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

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

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, spanish 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.

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
Tandoori marinated Tasmanian huon salmon, bombay potatoes, wilted spinach, cucumber, spanish onion & tomato salad, raita <i>GF</i>	38
Roasted cauliflower salad, grilled haloumi, blistered heirloom tomatoes, spanish onion, roquette, mint, parsley, lemon, toasted almonds, sherry vinegar dressing <i>GF</i>	25
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, spanish onion, baby spinach, evoo <i>GFO</i>	25
Roasted pumpkin, celeriac & sage risotto, grana padano parmesan <i>GF</i> add chicken 25 / add prawns 33	19
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
200g Cape Naturaliste sirloin / 300g Cape Naturaliste scotch fillet, roasted duck fat potatoes, asparagus, red wine jus <i>GF</i>	31/45

Cheese Selection

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