

LUNCH 11AM – 3PM
DINNER 5PM – CLOSE

EST. THE 1848
ROYAL
RICHMOND HOTEL

BAR SNACKS
AVAILABLE ALL DAY

MENU ADDITIONS

Grilled Tasmanian Ocean Trout GF 23
grilled broccolini, chats, capers, lemon, butter

Deep Fried Hawkesbury School Prawns GF 15
aioli, lemon

PIZZA

Margherita v 16
mozzarella, pomodoro, basil

Leg Ham & Pineapple 18
carved ham, smoked pineapple, pomodoro

Sausage 22
Italian sausage, Tuscan cabbage, heirloom tomatoes

Funghi Bianche - White Base v 21
field mushrooms, shallots, thyme

Pepperoni 20
pepperoni, pomodoro, mozzarella, chilli flakes

SMALL PLATES

Grilled Herb & Garlic Bread (4 per serve) 8
rosemary & garlic rubbed foccacia

Stout & Cheddar Cheese Rarebit (2 per serve) 9

Country Terrine DF GFO 16
pure pork terrine, rhubarb chutney, house mustard, toast ADD

Mortadella 6

Ham off the Bone 5

'Block 11' Organics V GFO 16
organic seasonal raw vegetables, Willowbrae goat's curd, soft herbs, olive oil

Fried Chicken Wings 16
twice cooked spiced wings, lemon

SALADS

Hot Smoked Ocean Trout Salad GF 18
kipfler potatoes, avocado, witlof, buttermilk dressing

Heirloom Tomato, Peach & Basil Salad GF 18
goat's curd, fresh herbs

'The Royal' Caesar Salad GFO 16
crispy cos, crunchy croutons, Parmesan, bacon, house caesar dressing

ADD rotisserie roast chicken 7

PASTA

Slow Cooked Cowra Park Pork & Pepper Rigatoni 24
pork shoulder, rigatoni, peas, preserved lemon, broccolini

Pappardelle, Lamb Bolognese, Pecorino 22
braised lamb, egg pasta ribbons, sheep's milk cheese

Eggplant, Ricotta & Spinach Lasagne v 22
eggplant, ricotta, local spinach, egg pasta, rich tomato sauce

Baked Butternut Pumpkin, Sage & Walnut Crêpe v 22
crispy baked crêpes, Parmesan, brown butter, sage leaves, toasted walnuts

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

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

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MAINS

Grilled Cowra Park Pork Chop GF	25
braised white beans, ham hock, fresh herbs	
Rotisserie Cauliflower GF DF V VEGAN	17
almonds, currants, mint, red pepper sauce	
Beer Battered Fish & Chips	24
tartare sauce, lemon	
Beef Nachos avocado, sour cream, salsa GF	17
Four Bean Nachos V GF	16
Free Range Chicken Schnitzel	18
parmesan & herb crumbed, Summer slaw, fries, lemon	
Chicken Parmigiana	22
rich tomato sauce, provolone, fries and/or salad	
Housemade Pure Pork Sausages GF	24
mash, cider gravy	

TO SHARE (serves two)

Rotisserie Lamb Shoulder GF DF	38
Block 11 organic greens, chick peas	
½ Organic Rotisserie Chicken	32
stove top stuffing, watercress, chicken wing gravy, lemon	

GRILL

'Ranger's Valley' Black Angus Rump 250g	18
fries and/or salad	
'Nolan' Grain Fed Rib-Eye 400g	44
fries and/or salad	
Rotisserie Rump Cap (served medium)	26
grilled stuffed mushrooms, beef fat jus	

BUTCHER'S SELECTION OF DRY AGED CUTS (MIN 700G)

fries and/or salad MP

SIDES

Grilled Broccolini	10
preserved lemon, garlic	
Buttery Mash Potato	8
Fries	8
House Salad	7

SAUCES

Diane	4
Mushroom	3
Gravy	2
Red Wine Jus	3
Pepper	3
The Royal Richmond Butter	3
Aioli	2

BURGERS all served with fries

Fried Chicken	17
pickles, butter lettuce, cheese, honey aioli	
BBQ Beef Cheeseburger	16
cheese, pickles, caramelised onion, BBQ sauce	
'The Royal' Beef Burger	18
lettuce, tomato, caramelised onion, ketchup, American mustard	
Steak Sandwich	20
rotisserie rump cap, onion jam, rocket, Gentleman's relish	

DESSERT

Tiramisu	12
mascarpone, coffee liqueur, lady fingers, toasted hazelnuts	
Fried Choc-Chip Cheesecake	12
Mount Henry honey, toasted spice	

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