

THE ROYAL HOTEL

18 57



STARTERS

Mozzarella garlic bread (v)	15.5
Dips – whipped feta & yoghurt, spiced roast capsicum hummus, raw baby vegetables, warm pita (v)	22
Oysters natural, Tobasco, lemon (1/2 dozen) (lg, ld)	35
Oysters Kilpatrick (1/2 dozen) (lg, ld)	
Kingfish sashimi, pickled fennel, ruby grapefruit, jalapeño, Ortiz anchovies, mustard cress, baby capers (lg, ld)	26
Patatas bravas: fried potatoes, spiced tomato sauce, vegan aioli (vg)	18
Cauliflower mac n' cheese croquettes, jalapeño cheese sauce (v)	19
Liverwurst pâté, port jelly, cornichons, crostini	23
Calamari fritti, roquette, chilli lime mayo, lemon (lg, ld)	25
Pork & chilli sausage, white wine bean pureé, caramelized fennel, chimichurri, red wine jus (lg)	22
Korean fried chicken, kimchi mayo (ld)	22
Charcuterie: sopressa salami, prosciutto, bresaola pickles, olives, crostini (ld)	46

LARGE PLATES

Pumkin & ricotta agnolotti, white wine cream sauce, fried sage, spincach, pecorino (v)	38
Indian spiced cauliflower, tomato dahl, coconut yoghurt, cucumber salad, crispy chickpeas (vg, lg)	36
“Moules Marinière” Mt. Martha mussels, white wine cream, garlic, fragrant herbs, ciabatta	36
Seafood spaghetti, cherry tomatoes, capers, chilli, galric, parsley	44
Barramundi fillet, prawn colcannon, lemon parsley butter, asparagus (lg)	42
Fragrant chicken curry, cumin rice, eggplant sambal, raita, roti	38
Grilled Chermoula chicken, moorish nut & grain salad, preserved lemon yoghurt (lg, nuts)	36
Beef cheek ragu pappardelle, peas, gremolata, parmesan	39
300gm scotch fillet, Café de Paris butter, baby gem, chips red wine jus	49

STARTERS

Beer battered flathead, chips, leafy salad, tartare, lemon (ld)	36.5
Chicken schnitzel, chips, slaw, gravy	31.5
Chicken parmagiana, chips, slaw, gravy	33
Southern fried chicken burger, bacon, cheese, pickles, slaw, chips	30
Royal cheeseburger, bacon, lettuce, tomato, secret sauce, chips	30

SIDES

Chips, tomato sauce, aioli (v)	13
Wedges, sweet chilli sauce, sour cream (v)	17
Heirloom tomato burrata salad, basil pesto, toasted seeds (v)	26
Broccolini, beans, baby spinach, toasted almonds (lg, v, nuts)	18
Garden salad, buttermilk dressing	18

KIDS

12 years and under

Fish & chips(ld)	16	Tomato sauce	2
Spaghetti bolognese	16	Mayonaise	2
Chicken nuggets & chips	16	Aioli	3
Royal ice cream sundae	16	Gravy	4
		Pepper sauce	4
		Red wine jus	4

SAUCE

DESSERT

Lemon merigue smash, passionfruit sauce, fresh raspberries (vg, lg)	18.5
Sticky date pudding, butterscotch sauce, vanilla ice cream	18.5
Classic crème brûlée (lg)	18.5
Lemon tart, kumquat jam, clotted cream	18.5
Three small sweets: wild berry Eton mess, mango panacotta, sticky date with peanut brittle (nuts)	25

lg - low gluten (ingredients are sourced as no gluten). ld - low dairy (ingredients are sourced as no dairy)
v - vegetarian, vg - vegan, nuts - meal contains nuts



Cautionary Advice: Please advise food / beverage intolerances prior to ordering. In consideration of preparation timing, we please ask that you refrain from altering any items on the menu. Actual food being served may contain allergen traces due to our kitchen's environment. Whilst every effort will be made to cater for dietary requirements, The Royal Hotel Mornington cannot guarantee foods/beverages to be free of allergens that may cause anaphylaxis or allergic reactions. Customers with food/beverage allergies must be aware of this risk. The Royal Hotel will not assume any liability for adverse reactions from the food/beverage consumed, or items one may come into contact with whilst consuming any of our food/beverage. 2% Credit card fee on purchases, 20% Surcharge on public holidays