

SNACKS & SHARE PLATES

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| <b>CHARCUTERIE BOARD 41</b><br>warm olives, prosciutto, whipped spicy nduja, salami, chefs' choice of cheese, house pickles, chargrilled sourdough bread |
| <b>SALT &amp; PEPPER SQUID 18</b><br>garlic aioli, dressed leaves, lemon (LG, LD, I)                                                                     |
| <b>WHOLE QLD PRAWNS (8) 42</b><br>boozy cocktail sauce, hot sauce, lemon (LG, A)                                                                         |
| <b>BUFFALO CHICKEN WINGS 19</b><br>half kilo wings, tossed in sticky buffalo hot sauce, pickles, blue cheese dipper sauce (LG)                           |
| <b>HERITAGE TOMATO &amp; MOZZARELLA 24</b> <b>CHEF'S PICK</b><br>sweet balsamic, green leaves, seasonal fruit, fresh basil, evoo (V)                     |
| <b>SPICED BARRAMUNDI TOSTADA 21</b><br>avocado & corn salsa, chipotle creme, lime (LG, A)                                                                |
| <b>SKIN ON FRIES 12.5</b><br>herb salt, aioli (LG, LD, V, VGO)                                                                                           |
| <b>KARAAGE MUSHROOMS 19</b><br>pickled ginger, kewpie mayo (LG, LD, V, VGO)                                                                              |
| <b>LOCAL PRAWN SLIDERS (2) 22</b><br>chopped qld prawn salad, boozy cocktail sauce, fine slaw (A)                                                        |
| <b>WOOD-FIRED HALLOUMI 20</b><br>sticky apricot jam, sumac, lemon (LG, V)                                                                                |
| <b>GARLIC BREAD 12</b><br>herb garlic butter, sea salt, parsley (LD, V)                                                                                  |
| <b>WARM CITRUS OLIVES 14</b><br>marinated in citrus, garlic, chilli, evoo (LG, LD, V, VG)                                                                |
| <b>WOOD-FIRED FLAT BREAD 15</b><br>chef's selection dips, dukkah, olive oil, lemon (LD, V)                                                               |
| <b>BURGERS</b> All served with skin on fries                                                                                                             |
| <b>R.M DELUXE BURGER 33</b><br>smashed beef patty, lettuce, tomato, beetroot, pineapple, pickles, cheese, bacon, egg, burger sauce (LGO, LDO)            |
| <b>STEAK SANDWICH 29.5</b><br>150g rump, mushroom, caramelised onion, lettuce, tomato, cheese, bbq sauce (LGO, LDO)                                      |
| <b>CRISPY CHICKEN BURGER 26</b><br>southern fried chicken, avocado, slaw, pickles, chipotle mayo (LGO, LDO)                                              |
| <b>CHEESEBURGER 27</b><br>double smashed patty, cheese, tomato relish, dijon mustard, pickles, (LGO)                                                     |
| <b>PLANT BASED BURGER 23</b><br>beyond patty, cheese, lettuce, tomato, tomato relish, dijon mustard, pickles (LGO, LDO, V, VGO)                          |

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| <b>BURGER MODIFICATION</b>                                                                                                                 |
| Chicken +10   Bacon +3   Avocado +3   Dairy Free Cheese +2   Double Pattie +8<br>Egg +1   Gluten Free Bun +5   Onion Rings +8   Pickles +2 |

MAINS & CLASSICS

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| <b>NORTH SHORE PLATE 42</b><br>battered aussie fish, salt & pepper squid, tartare, garden salad, lemon (M)                          |
| <b>CRISPY SKINNED BARRAMUNDI 39</b><br>market greens, crispy baby potatoes, light seafood broth (LD, A)                             |
| <b>CHILLI PRAWN PASTA 37</b><br>garlic qld prawns, white wine, cherry tomatoes, chilli tomato butter, parsley, lemon (A)            |
| <b>BATTERED FISH &amp; CHIPS 29</b><br>aussie blue grenadier, skin on fries, garden salad, tartare, lemon (A)                       |
| <b>CHICKEN SCHNITZEL 29</b><br>gravy, garden salad, skin on fries, lemon (LD)                                                       |
| <b>CHICKEN PARMIGIANA 32</b><br>ham, mozzarella, sugo sauce, garden salad, chips                                                    |
| <b>SPRING LAMB RUMP 44</b><br>spring greens, grains, split peas, mint, light jus, anchovy butter (I)                                |
| <b>SALT &amp; PEPPER SQUID 31</b><br>skin on fries, garden salad, tartare, lemon (LGO, LD, I)                                       |
| <b>WOOD-FIRED HALF CHICKEN 35</b><br>crunchy greek style salad, lots of herbs + salty fetta, triple cooked spuds, garlic mayo (LDO) |
| <b>SPRING RISOTTO 32</b><br>spring pea, green onion & spinach puree, garlic, preserved lemon, creme fraiche (LG, V)                 |
| <b>PIZZAS</b>                                                                                                                       |
| <b>CHILLI PRAWN 33</b><br>chilli tiger prawns, garlic and herb pesto, mozzarella, rocket, lemon (A)                                 |
| <b>CAPRICCIOSA 27</b><br>smoked leg ham, roasted mushroom, olives, artichokes, mozzarella, sugo sauce                               |
| <b>CARNIVORE 29</b><br>italian sausage, salami, nduja, ham, red onion, mozzarella, sugo sauce, smoky bbq, jalapeño                  |
| <b>MARGHERITA 23</b><br>roasted cherry tomato, mozzarella, fresh basil, fior di latte, evoo (V)                                     |
| <b>TROPICAL 26</b><br>classic smoked leg ham, pineapple, mozzarella, sugo sauce                                                     |
| <b>PESTO CHICKEN 26</b><br>wood-fired chook, goats cheese, basil pesto, mozzarella, pine nuts, rocket                               |
| <b>FUN-GUY 24</b><br>wild mushroom ragu, spinach, mozzarella, roasted mushrooms, rocket, truffle oil                                |
| <b>UPGRADES</b><br>Salami +5   Chorizo +4   Gluten Free Base +5   Mushrooms +3.5   Olives +3   Pineapple +3   Anchovies +3          |

SIDES 1 for \$11, 2 for \$17, 3 for \$21

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| <b>BABY POTATOES</b> parsley, confit garlic, sea salt (LG, LD, V, VGO)                                          |
| <b>MARKET GREENS</b> sea salt, confit garlic, evoo (LG, LDO, V, VGO)                                            |
| <b>GRILLED CORN RIBS</b> smoky chipotle butter sauce, ricotta salata, lime (V)                                  |
| <b>ROCKET SALAD</b> seasonal fruit, parmesan, sweet balsamic, evoo (LG, LDO, VO, VGO)                           |
| <b>ISLAND SALAD</b> tomatoes, cucumber, olives, salty fetta, red onion, house dressing, herbs (LG, LDO, V, VGO) |

GRILL All steaks are served with chips, salad & choice of sauce

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| <b>300G RIB FILLET 54</b><br>120+ day grain fed, qld (LG, LD)                                                                                                                              |
| <b>250G RUMP 37</b><br>120+ day grain fed, qld (LG, LD)                                                                                                                                    |
| <b>400G RUMP 54</b><br>120+ day grain fed, qld (LG, LD)                                                                                                                                    |
| <b>180G EYE FILLET 45</b><br>120+ day grain fed, qld (LG, LD)                                                                                                                              |
| <b>SAUCES:</b> Gravy (LG) +2   Bearnaise (LG, V) +2   Blue Cheese (LG, V) +2   Dianne (LG) +2<br>Hollandaise (LG, V) +2   Apple (LG, LD, V, VG) +2   Mushroom (LG) +2   Peppercorn (LG) +2 |
| <b>STEAK TOPPERS</b><br>Prawns +13   Calamari +10   Onion Rings +5   Bacon +3                                                                                                              |

SALADS

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| <b>STICKY BEEF &amp; CRISPY NOODLE 31</b><br>asian greens, cabbage, carrot, red onion, mixed herbs, shallots, cashews, fried noodles, thai dressing (LD)             |
| <b>CLASSIC CAESAR 25</b><br>crunchy cos lettuce, crispy bacon, croutons, egg, parmesan, caesar dressing                                                              |
| <b>POWER BOWL 24</b><br>roasted corn, crispy tortilla, avocado, red cabbage, red onion, mixed herbs, apple, bell peppers, shallots, vegan lime aioli (LG, LD, V, VG) |

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| <b>UPGRADES</b><br>Calamari (I) +10   Grilled Prawns (M) +13   Grilled Chicken +6   Onion Rings +8<br>Bacon +3   Avocado +3   Halloumi +5 |
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DESSERTS

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| <b>PEANUT BUTTER CARAMEL PUDDING 15</b><br>salted caramel, warm pudding, caramelized banana, vanilla bean ice cream (LD, V, VG) |
| <b>BAKED BASQUE CHEESECAKE 15</b><br>summer strawberries, vanilla, balsamic, olive oil, vanilla ice cream (V)                   |
| <b>RASPBERRY TART 15</b><br>sweet and tangy raspberry, clotted triple cream, powdered sugar (V)                                 |



### ORDER & PAY ON YOUR PHONE

We'll bring it to you. Got The Pass App?  
Simply open the app & choose how to order.

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option | A – Australian Seafood  
I – Imported Seafood | M – Mixed Origin Seafood

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

15% public holiday surcharge applies.

# ROYAL MAIL

EST HOTEL 1882