

THE ROYAL MAIN BAR

Menu

Snacks & Shares

Prawn har gow, yuzu soy • 4 each

Grilled octopus, smoked eggplant, chimichurri,
fried tortilla chips • 17.5

Spinach & mushroom dumpling, house soy (v) • 3.5 each

Crispy squid, romesco salsa • 16

Sweet potato fries, avocado lime dip (v) (vegan) • 13

Steamed bao buns, karaage chicken, carrot,
cucumber, red cabbage, sriracha (2) • 12.5

Salmon & crab cakes, chilli corn salsa,
dill lemon sauce (3pcs) • 18

Two Hands

Crispy fish tacos, miso ginger mayo,
pineapple salsa (3pcs) • 14

Beef brisket tacos, corn tortilla, red cabbage,
tomato salsa, jalapeños, chipotle mayo (3pcs) (gf) • 14

Roast eggplant pizza, confit jalapeño,
buffalo mozzarella, basil (v) • 18

Wild mushroom pizza, garlic, parsley,
mozzarella, truffle oil (v) • 18

Royale w/ cheese, beef patty, bread & butter pickle,
American cheese, bacon, onions, secret sauce, chips

SINGLE PATTY • 19 DOUBLE IT UP • 26

Chicken katsu burger, cheese, red cabbage slaw,
miso mayo, tonkatsu sauce, chips • 19

Crumbed mushroom burger, tomato, onion, cheese,
spinach, avocado, secret sauce, chips (v) • 18

Soft shell crab burger, housemade slaw,
gochujang mayo, chips • 23.5

Counter Meals

Fish & chips - house battered fish, salad,
chips, tartare sauce • 20

Chicken schnitzel, coleslaw, chips, gravy • 21

Bangers & mash, pork & fennel sausages, mash,
peas, onion gravy. • 20

Chicken parmi, double smoked ham, homemade tomato
marinara, cheese, coleslaw, chips • 23

The Eats

Chopped salad, cucumber, tomato, celery, corn,
soft boiled egg, radish, black beans, quinoa, alfalfa,
citrus dressing (gf) (v) • 16
Add poached chicken - \$4 (gf)

Salmon poke bowl, avocado, rice, carrot, red cabbage,
edamame, nori, fried shallot, black sesame, chilli soy
dressing (gf) (v) • 22

Silken tofu, ginger, sesame oil, shallots, puffed rice,
sweet chilli, house soy (gf) (v) (vegan) • 16

Baked eggplant & zucchini 'mousaka', provolone,
tomato marinara, roast potato, rocket salad (v) (gf) • 24

Potato gnocchi, eggplant, dukkah,
goats cheese, mint (v) • 21

Pan fried salmon, watercress, cucumber, watermelon
radish, orange, avocado, sea grapes,
tahini miso dressing (gf) • 28

The Grill

250G Grainfed Rump • 21.5

300G Pasture Fed Sirloin • 26.5

350G Grainfed Scotch Fillet • 34.5

All steaks are served with chips, your choice of
gravy, mushroom or pepper sauce (gf)

The Sides

Garlic bread (v) • 6

Crinkle cut chips, royal seasoning, aioli (v) • 9

Garden salad, mixed leaves, tomato,
cucumber, red onion (gf) (v) • 5

Steamed greens (gf) (v) • 8

Creamy mash (gf) (v) • 5

Roasted carrots, yoghurt, sumac, pistachio (gf) (v) • 12

Treats

A Royal Mess, chantilly cream, crushed meringue,
fresh strawberry, strawberry coulis,
dehydrated strawberries (gf) • 12

Chocolate & walnut brownie, chocolate sauce,
vanilla ice cream, caramel popcorn • 12

(gf) = gluten free | (v) = vegetarian | (vegan) = vegan

We endeavour to be as accurate as possible with our ingredients,
but if you have any specific dietary needs please ask our staff for guidance.



PLEASE ORDER AT THE BAR & OUR STAFF WILL DELIVER YOUR MEALS TO YOUR TABLE

156 NORTON ST, LEICHHARDT NSW 2040 | THEROYALLEICHHARDT.COM.AU

(02) 9569-2638 | HELLO@THEROYALLEICHHARDT.COM.AU

