

WEEKLY SPECIALS

Monday

250g Grain fed rump steak special (gf) • 14.9

Tuesday

Spaghetti with pork & veal ragu,
parmesan • 14.9

Wednesday

Beef & mushroom pie, peas, mash • 14.9
add pinot • 6

Thursday

Fried chicken, hot sauce,
house dill pickles • 14.9
add house beer • 5

Friday

Meat Raffle

Sunday

Sunday Roast • 23

The Royal
Botanical
Bar • Dining

Share your photos with us!
@theroyalleichhardt



Snacks and Shares

Chicken and corn croquettes, chive, truffle aioli, tomato fondue, parmesan • 12

Stuffed zucchini flowers, ricotta, preserved lemon, anchovy, crushed peas, mint oil • 16

Salmon tartar, harissa, chive, avocado, crispy rice cracker (gf) • 18

Sichuan pepper fried squid, green garlic mayonnaise, chilli, lemon • 16

Seasoned potato wedges, sweet chilli, sour cream (v) • 12

Beef brisket bao bun, pickled cucumber, gochujang mayo, butter lettuce, sesame, coriander (2) • 13

Cured meats, jamon serrano, wagyu bresaola, pork and fennel salami, pickles, toast • 32

Two Hands

Fish taco, beer battered fish, jalapeño, cucumber salsa, herbs, red cabbage, yuzu mayo, salmon roe (2) • 14

Chicken taco, grilled marinated chicken thigh, slaw, salsa, crispy skin, spicy mayo (2) • 13

Beef burger, tomato, Zuni pickle, special sauce, butter lettuce, American cheddar, chips • 19

Korean katsu chicken burger, spicy shaved cabbage, house kimchi, tahini mayo, seaweed mayo, butter lettuce, chips • 19

double it up • 5 | add bacon • 2 | add extra cheese • 2

Mushroom, feta & pine nut pizza, garlic roasted mushroom, persian feta, mozzarella, toasted pine nuts, parsley (v) • 18

Pepperoni pizza, pepperoni, jalapeño, nap sauce, mozzarella, roasted onion, basil • 17

The Eats

Roasted yellow squash & green zucchini, sheep's milk yoghurt, watercress, grilled broccolini, dill oil, pistachio, radicchio (v) (gf) • 19

add grilled marinated chicken • 6

Poke bowl - brown rice, pickled cucumber, seaweed, tobiko, edamame, avocado, daikon, cabbage, coriander, chilli soy dressing (v) (gf) • 20

add salmon • 6 | add tofu • 4

Slow cooked eggplant, spinach and seaweed purée, roasted onion, grains, nuts (vegan) • 21

Linguine pasta, cherry tomatoes, Cloudy Bay clams, basil, garlic, chilli, white wine, olive oil (vo) • 26

Pan roasted barramundi, smoked tomato, charred broccolini, salsa verde, pine nuts, pangrattato (gf) • 30

Miso salmon, edamame beans, heirloom carrots, sesame, coriander oil, avocado and yuzu purée (gf) • 32

Beer battered market fish, chips, mushy peas, tartare sauce, lemon • 22.5

Chicken schnitzel, coleslaw, chips, gravy • 22

Chicken parmi, double smoked ham, homemade tomato marinara, cheese, coleslaw, chips • 25

12 hour slow roasted pork, witlof, pickled celery, walnut, watercress, apple and saffron sauce • 28

Braised shoulder of lamb, mint pesto, sheep's milk labna, crispy quinoa, charred sweet potato, lemon oil (gf) • 29

Little Tackers

Chicken nuggets, chips • 10.5

Beer battered fish, veg or chips • 10.5

Spaghetti bolognese • 10.5

Fried squid, veg or chips • 10.5

Kids cheeseburger, chips • 10.5

The Grill

250g Grain fed rump • 25

250g Tajima Wagyu skirt steak ms4 • 34

300g O'Connor pasture fed scotch fillet • 35

220g Grain fed beef fillet • 42

500g Pinnacle pasture fed t-bone • 55

250g Kangaroo rump, wattle seed • 28

Roasted half chicken • 24

Split Yamba prawns, sauce vierge • 35

With your meat, choose a selection of one potato side, one vegetable side, and a sauce

The Sides

POTATO

Crispy chips, sea salt, aioli (v) • 8

Roasted potatoes, rosemary, garlic (v) • 8

Mashed potato (gf) (v) • 8

VEGETABLE

Chargrilled pumpkin, smoked paprika yoghurt, brown butter, lime (v) • 9

Slow roasted carrot, caramelised onion, pesto (v) • 9

Garden salad, tomato, cucumber, pickled onion, basil, oregano (vegan) • 9

Steamed broccolini, olive oil, crushed soy almonds (vegan) • 10

pepper | gravy | mushroom chimichurri | horseradish cream

The Treats

Sticky date pudding, butterscotch sauce, double cream • 14

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

Cheese & lavosh • 28

(gf) = gluten free | (v) = vegetarian | (vo) = vegetarian optional | 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.