



The Royal Oak

18

LIDCOMBE

78

46 RAILWAY ST, LIDCOMBE NSW 2141

WWW.ROYALOAKLIDCOMBE.COM.AU

(02) 9649 7083

FOLLOW US

ON INSTAGRAM



ON FACEBOOK



TO SHARE

Antipasti for Two 28

San Daniele prosciutto (16 months), salami, mortadella, Parmigiana Reggiano, pickled vegetables, marinated olives & charred pane di casa

Bruschetta (2pcs) | V 10

Diced tomato marinated with basil, oregano, garlic & extra virgin olive oil on charred pane di casa

Garlic Bread (4pcs) 14

House made garlic butter on pane di casa

Arancini (4pcs) 17

Deep fried rice balls cooked in veal & pork ragu, smoked mozzarella served on Napolitana sauce & topped with parmesan flakes

Polenta Chips 15

Fried polenta chips served with creamy blue cheese sauce

Buffalo Wings (10pcs) 17

Chicken wings tossed in hot sauce served with blue cheese, mayo & celery batons OR Korean style spicy sauce

Loaded Chicken Bites 21

Diced chicken breast marinated & deep fried topped with melted cheese, crispy bacon & sliced jalapeno

Calamari Fritti 19

Calamari dusted in flour & deep fried served with aioli & lemon

Duck Croquette 20

Pulled confit duck merrylands with spicy plum sauce

Pork Ribs (whole rack) 35

Slow cooked pork ribs marinated in house made smokey BBQ sauce

Chips 10

Served with chipotle mayo

Wedges 10

Served with sour cream & sweet chilli

Sweet Potato Fries 13

PUB CLASSICS

Chicken Schnitzel 26

With chips, slaw & choice of sauce
make it a Parmi +\$5

Cheese Beef 20

Double patty with lettuce, tomato, American cheese, house made pickles & sauce on a potato bun. Served with chips
Add streaky bacon + \$2

Southern Fried Chicken Burger 22

Crumbed chicken thigh, lettuce, chipotle mayo, grilled pineapple & cheese. Served with chips

Fish & Chips 28

Battered John Dory fillets served with tartare sauce & chips

Blue Eye Trevella 37

Served with potato gratin, broccolini & lemon

Lamb Shank 29

Slow braised lamb shank with lemon thyme & leek served with polenta torta

GRILL

Served with choice of 2 sides & choice of sauce
All grass fed

Sirloin 300gr 35

T-bone 350gr 37

Rump 250gr 28

Sides | mashed potato, garden salad, seasonal vegetables or chips

Sauce | gravy, mushroom, peppercorn, hollandaise red wine jus
Extra Sauce \$2

Make it Surf & Turf:
Add creamy garlic prawns +\$8

BISTECCA 1KG \$125

T-bone served with creamy mashed potato, broccolini & roasted marinated capsicum
Choice of sauce

(May take up to 45mins)

ROYAL OAK HOTEL BISTRO

PASTAS

Fettuccine Boscaiola	30
Mushroom & bacon in creamy sauce	
Cannelloni	32
Fresh pasta tubes filled with osso bucco & béchamel sauce	
Lasagne	29
Layers of fresh pasta sheets with béchamel, beef & pork ragu, parmesan & mozzarella cheese	
Spaghetti Bolognese	29
Spaghetti with pork & veal cooked in Italian tomatoes	
Spaghetti Carbonara	29
Guanciale with egg yolks, parmesan & cracked pepper	
Mushroom Risotto V Optional VG	28
Medley of mushroom, truffle, mascarpone & parmesan	
Add chicken +\$5	
Add prawn + \$8	
Pork Belly Ragu	31
Maccheroni Calabrese in our signature pork belly ragu	
Ravioli	28
House made pumpkin & parmesan ravioli topped with burnt butter & sage	

SALADS

Caprese V	15
Tomato, buffalo mozzarella, basil & oregano	
Caesar Salad V VG	19
Cos lettuce, bacon, croutons, anchovies & egg	
Add chicken +\$6	
Garden Salad V VG	11
Mix leaf, cucumber, tomato, red onion with honey mustard dressing	

PIZZA

Patate	28
Fiore di latte, potato, rosemary & Italian sausage	
Garlic & Herb Crust	16
Margherita	25
Tomato, fiore di latte & basil	
Add olives +\$2	
Add anchioves +\$2	
Capricciosa	29
Tomato, fiore di latte, ham, mushroom, artichoke, black olives	
Vegetarian	28
Tomato, fiore di latte, mushroom, eggplant, capsicum, onions, olives	
Prosciutto	30
Tomato, fiore di latte, rocket, prosciutto San Daniele, shaved parmesan	
The Spice Father	30
Tomato, fiore di latte, spicy salami, nduja & chilli flakes	
Meat Lovers	30
Tomato, fiore di latte, ham, pepperoni, beef, bacon & topped with BBQ sauce	
Garlic Prawn	30
Tomato, fiore di latte, prawns, fresh chilli & crushed garlic	
Chicken Peri Peri	28
Tomato, fiore di latte, grilled chicken tenderloin, red onion, baby spinach & topped with peri peri mayonnaise	
Hawaiian	29
Tomato, fiore di latte, ham & pineapple	
Pepperoni	30
Tomato, fiore di latte, pepperoni	
Supreme	30
Tomato, fiore Di latte, pepperoni, capsicum, minced beef, mushrooms, pineapple & bacon	

SIDES

Potato Gratin	15
Baked layers of potato & mortadella with parmesan & cream	
Broccolini	11
Sauteed with garlic and a touch of chilli	

Creamy Mash	8
Make it truffle +\$2	
Coleslaw	8
Seasonal Mix Steamed Vegetables	10

DRINKS

THE Royal Oak

LIDCOMBE

MENU

WHITE WINE

			
Apple Tree Flat - Chardonnay	7.5	9	25
Cloud St - Pinot Grigio	7.5	9	25
Weemala - Pinot Gris	9	12.5	35
Weemala - Riesling	9	12.5	35
Wemala - Sauvignon Blanc	9	12.5	35
Fontavera - Pinot Grigio	11	16	45
Okiwi Bay - Marlborough Sauvignon Blanc	9	12	30
Belena - Moscato	10.5	15	40
Hungerford - Pink Moscato	14	20	55
Maretti - Pinot Grigio			60
Angas & Bremer Pinot Grigio			35
Logan Clementine - De La Mer			55
Unico Zelo - Jade & Jasper			55
Unico Zelo - Pollen			55

RED WINE

			
Apple Tree Flat - Shiraz	7.5	9	25
Apple Tree Flat - Merlot	7.5	9	25
Weemala - Pinot Noir	9	12.5	35
Fontavera - Sangiovese	11	16	45
La Boca - Malbec	11	15	40
Reverie - Gamay *	11	16	45
Maretti - Chianti	13	19	55
Maretti - Barolo			115
Maretti - Langhe Rosso			60
Maretti - Langhe Nebbiolo			70
Babo - Chianti			60
Georges Duboeuf - Beaujolais *			58
New Blood - Shiraz			27

SERVED CHILLED*

SPARKLING

			
Dal Zotto Pucino - Prosecco	10	16	50
Tropo Sparkling			50
Matho Prosecco			50
Veuve Clicquot Brut NV			200
Moet & Chandon Brut NV 200ml			40
Moet & Chandon Brut NV 750ml			150

ROSE

			
Petit Amour Rose	10	15	40
Unico Zelo - Origami Rose			50
Le Fou - Rose			50
AIX - Rose			75

COCKTAILS

Aperol Spritz	14
Espresso Martini	18
Margarita	18
Midori Splice	18
Lychee Martini	18
Amaretto Sour	18
Negroni	18
Porn Star Martini	18
Old Fashioned	18
Pimms Jug	30



150ml



250ml



Bottle