



# The Royal Oak

18 LIDCOMBE 78

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<b>Antipasto for Two</b>	28
San Daniele prosciutto (16 months), salami, mortadella, Parmigiano Reggiano, pickled vegetables, marinated olives & charred pane di casa	
<b>Bruschetta (2pcs)   V</b>	10
Diced tomato marinated with basil, oregano, garlic & extra virgin olive oil on charred pane di casa	
<b>Garlic Bread (4pcs)</b>	14
House-made garlic butter on pane di casa	
<b>Arancini (4pcs)</b>	17
Deep fried crumbed balls of beef & pork ragu risotto with smoked mozzarella. Served with Napolitana sauce & topped with Parmigiano Reggiano	
<b>Buffalo Wings (10pcs)</b>	17
Chicken wings tossed in hot sauce served with blue cheese mayo & celery batons	
<b>Loaded Chicken Bites (250g)</b>	21
Diced chicken breast marinated in a dry herb mix & deep fried. Topped with cheese sauce, crispy bacon & sliced jalapenos	
<b>Calamari Fritti</b>	19
Calamari lightly dusted in flour & deep fried. Served with aioli & lemon	
<b>Duck Croquette (4pcs)</b>	20
Pulled confit duck served with a spicy plum sauce	
<b>Chips</b>	10
Served with chipotle mayo	
<b>Wedges</b>	12
Served with sour cream & sweet chilli	
<b>Sweet Potato Fries</b>	13
<b>BBQ baby octopus</b>	24
Served with parsley, fresh chilli, celery & capsicum salad	

## PUB CLASSICS

<b>Chicken Schnitzel</b>	26
In-house crumbed chicken breast served with chips, slaw & choice of sauce	
<b>Make it a Parm</b> +\$5 (Napolitana sauce, ham & provolone cheese)	
<b>Cheeseburger</b>	20
200g Angus beef patty with lettuce, tomato, American cheese, house-made pickles & special sauce on a potato bun. Served with chips <b>Add streaky bacon + \$2</b>	
<b>Southern Fried Chicken Burger</b>	22
Crumbed chicken fillets, lettuce, tomato, chipotle mayo, grilled pineapple & American cheese on a potato bun. Served with chips	
<b>Fish &amp; Chips</b>	28
Battered John Dory fillets served with chips, salad & tartar sauce	

## SOMETHING EXTRA

<b>Confit Duck</b>	29
2 Duck merrylands with 4 bean salad, eshallots, red wine vinegar dressing, jus & crispy kale	
<b>Barramundi</b>	39
Crispy skin barramundi with sautéed chat potatoes, fennel, capers & cherry tomatoes	

## GRILL

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

<b>Sirloin 300g</b>	37
<b>T-bone 350g</b>	40
<b>Rump 250g</b>	28

**Sides |** mash potato, garden salad, seasonal vegetables or chips

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

**Make it surf & turf**  
Add creamy garlic prawns +\$8

# ROYAL OAK HOTEL BISTRO

## PASTAS

<b>Linguine Marinara</b>	31
Prawns, calamari & mussels cooked in a garlic & white wine sauce	
<b>Fettucine Boscaiola</b>	30
Fettucine in a creamy mushroom & bacon sauce	
<b>Lasagne</b>	29
House-made fresh pasta sheets layered with béchamel, our house-made bolognese sauce, Parmigiano Reggiano & mozzarella	
<b>Spaghetti Bolognese</b>	29
Spaghetti with veal & pork mince slow-cooked in a rich tomato sauce	
<b>Classic Spaghetti Carbonara</b>	29
Guanciale with egg yolks, Parmigiano Reggiano & freshly cracked pepper	
<b>Mushroom Risotto   V   Optional VG</b>	28
Medley of mushrooms, truffle, mascarpone & Parmigiano Reggiano	
Add chicken +\$5	
Add prawn + \$8	
<b>Pork Belly Ragu</b>	31
Maccheroni Calabresi in our signature pork belly ragu	

## SALADS

<b>Caprese   V</b>	15
Tomato, buffalo mozzarella, basil & oregano	
<b>Caesar Salad   V   VG</b>	17
Cos lettuce, bacon, croutons, Parmigiano Reggiano & egg tossed in a classic Caesar dressing	
Add chicken +\$6	
<b>Garden Salad   V   VG</b>	11
Mix leaf, cucumber, tomato & red onion with honey mustard dressing	

## SIDES

<b>Rosemary Chat Potatoes</b>	15
Roasted chat potatoes in duck fat	
<b>Charred Asparagus</b>	15
Tossed in garlic butter	
<b>Creamy Mash</b>	8
Make it truffle +\$2	
<b>Seasonal Mixed Steamed Vegetables</b>	10

## PIZZA

<b>Garlic &amp; Herb Crust</b>	16
<b>Margherita</b>	25
Tomato, fior di latte & basil	
Add olives +\$2	
Add anchioves +\$2	
<b>Capricciosa</b>	29
Tomato, fior di latte, ham, mushroom, artichokes & olives	
<b>Vegetarian</b>	28
Tomato, fior di latte, mushroom, eggplant, capsicum, onions & olives	
<b>Prosciutto</b>	30
Tomato, fior di latte, rocket, Parmigiano Reggiano & topped with San Daniele prosciutto	
<b>The Spice Father</b>	30
Tomato, fior di latte, spicy salami, nduja & chilli flakes	
<b>Meat Lovers</b>	30
Tomato, fior di latte, ham, pepperoni, beef, bacon & topped with barbeque sauce	
<b>Garlic Prawn</b>	30
Tomato, fior di latte, prawns, fresh chilli & crushed garlic	
<b>Chicken Peri Peri</b>	28
Tomato, fior di latte, grilled chicken tenderloin, red onion, baby spinach & topped with peri peri mayonnaise	
<b>Hawaiian</b>	29
Tomato, fior di latte, ham & pineapple	
<b>Pepperoni</b>	30
Tomato, fior di latte & pepperoni	
<b>Supreme</b>	30
Tomato, fior di latte, pepperoni, capsicum, olives, minced beef, mushrooms, pineapple & bacon	

## WHITE BASE

<b>Patate</b>	28
Fior di latte, potato, rosemary & Italian sausage	

V- Vegetarian VG - Vegan on request | Roast special on Sundays

Please inform our staff of any food allergies. Our kitchen is not allergen-free, but we take extra precautions to minimise cross-contamination, using separate utensils & gloves.




# THE Royal Oak

LIDCOMBE

## DRINKS

## 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
Maretti - Pinot Grigio			60
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	7	11	55
Maretti - Barolo			115
Maretti - Langhe			60
Maretti - Nebbiolo			70
Babo - Chianti			60
Georges Duboeuf - Beaujolais *			58
New Blood - Shiraz			27

*SERVED CHILLED\**

### SPARKLING

			
Dal Zotto Pucino - Prosecco	10	16	50
Lark Hill Blanc de Blanc	16	20	65
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
Pimm's Jug	30



150ml



250ml



Bottle