Menu

STARTERS Garlic Bread v Add bacon +2 | Add cheese +2 Nachos GF 17 Braised Mexican brisket, jalapeños, corn chips, cheese, sour cream & quacamole **Creamy Seafood Chowder** 19 Poached barramundi, prawns, smoky bacon, corn & parmesan **Loaded Fries** 18 Crispy fries topped with bacon, grilled chicken, mozzarella, BBQ sauce & aioli Pumpkin & Feta Arancini v 16 Pesto aioli, tomato salsa & parmesan Southern Fried Wings GF 17 Southern fried spiced wings tossed with house-made BBO or Frank's hot sauce Braised Wagyu Beef Ravioli 19 Spicy tomato sauce & parmesan

BURGERS	
Served on brioche buns with chips	
Gluten Free Bun +2	
Angus Grilled patty, cheese, lettuce, tomato, beetroot, bacon & house-made BBQ sauce	22
Double Royal Double Wagyu patties, bacon, cheese, pickles, onion & Royal special sauce	23
Portuguese Grilled Chicken Grilled chicken breast, lettuce, onion, Peri Peri sauce & chimichurri aioli	22
Meat Lovers Wagyu patty, bacon, pork belly, cheese, lettuce, onion & house-made BBQ sauce	23
Veggie v, vgo Plant based patty, lettuce, tomato, avocado & chimichurri aioli	17

SALADS Vietnamese v Cucumber, cabbage, carrot, fried shallots, toasted peanuts & Nuoc Cham sauce Caesar 16 Baby cos, Caesar dressing, garlic croutons, bacon, parmesan & egg 17 Poke Bowl ve Wild rice, roasted peppers, cucumber, cherry tomatoes, edamame, carrot & green goddess dressing **UPGRADE YOUR SALAD** Grilled Chicken GE Sautéed Beef GF Garlic Prawns GF Haloumi Cheese GF. V

Please note: our menu contains allergens and is prepared in a kitchen with nuts, shellfish and gluten. While efforts are taken to accommodate dietary needs, we can't guarantee our food will be allergen free.

MAINS Chicken Schnitzel 21 Panko crumbed chicken breast with seasoned chips & house salad or mash & veg **Beer Battered Ling** 25 With seasoned chips, house salad & aioli Salt & Pepper Squid GF 26 With seasoned chips, house salad & aioli Grilled Saltwater Barramundi 32 Vietnamese salad, fried kipflers & chilli lime aioli Spinach & Ricotta Ravioli v 25 Tossed in pesto cream with asparagus, roasted pumpkin & semi-dried tomatoes **Prawn Linguine** 30 Garlic roasted prawns, cherry tomatoes, chilli, peas & herb butter Chermoula Roasted Chicken Breast GF 32 Green pea risotto & steamed asparagus Junee Lamb Shoulder Ragu 32 Rigatoni with slow-braised lamb ragu, tomato, garlic, parsley & parmesan Rack of BBO Pork Ribs 42 Seasoned chips, slaw, buttered corn cob & house-made BBO sauce + check out our specials board!

STEAKS	
Served with chips & salad or mash & veg	3
200g Rump GF Riverina Region, grass-fed	27
250g Sirloin GF Riverina Region, grass-fed	34
300g Scotch Fillet GF Darling Downs, grain fed	38
350g Ribeye GF Darling Downs, grain fed	48

TOPPERS	
Add to any schnitzel or steak	
Chicken Parmigiana Napoli sauce, double smoked ham & melted cheese	6
Royal Ranger Grilled bacon, house made BBQ sauce & mozzarella cheese	7
Garlic Prawn Garlic fried prawns (5) tossed in creamy garlic sauce	9

BISTRO TRADING HOURS

Lunch 12:00pm - 2:30pm Dinner 5:30pm - 8:30pm

SAUCE & SIDES Sauces ALL ARE GF 2 Gravy, peppercorn, creamy mushroom, béarnaise & Diane Steamed Vegetables GF, V 6 Bowl Of Chips & Aioli GF, V 8 Tossed Garden Salad GF, V 6

KIDS Sausages, Mash & Veg GF 12 Chicken Nuggets, Chips & Salad 12 Cheeseburger & Chips 12 Linguine, Tomato Sauce & Cheese V 12 Fish & Chips 12 Chicken Schnitzel, Chips & Salad 12 Make it a parmi +2

DESSERT

Ask our friendly staff for today's options!

