



MENU

PLEASE ASK OUR FRIENDLY STAFF FOR DESSERT AND CHEF SPECIAL MENUS

SHARING

- TASTING BOARD** \$12
SELECTION OF TWO HOMEMADE DIPS, MARINATED FETA, OLIVES, SALAMI & PROSCIUTTO. SERVED WITH CRUSTY CONTINENTAL BREAD & DUKKAH.
- SPANISH MEATBALLS** \$14
LIGHTLY SPICED BEEF AND CHORIZO BALLS, TOSSED IN SOFRITO SAUCE. SERVED WITH TOASTED CIABATTA.
- CHILEAN ASADO SKEWERS** \$14
FLAMED PORTERHOUSE SKEWERS WITH ONION AND RED CAPSICUM ACCOMPANIED BY TRADITIONAL CHILEAN PEBRE SALSA.
- CHEESE & BACON CROQUETTES** \$12
CRISPY GOLDEN FRIED, WITH MELTED CHEESE, AND BACON. SERVED WITH GARLIC AIOLI.
- PULLED PORK FRIES** \$14
CRISPY GOLDEN FRIES WITH, BBQ PULLED PORK, BACON, ONION, JALAPENOS, AND MELTED CHEESE. TOPPED WITH CRISPY COLESLAW.
- QUESADILLAS** \$12 V
MEXICAN SPICED CORN AND BEANS IN TOASTED FLOUR TORTILLAS WITH JACK CHEESE AND FRESH SALSA.
- WINGS** \$14
CRISPY FRIED CHICKEN WINGS TOSSED IN BUFFALO SAUCE. SERVED WITH RANCH DIPPING AND CELERY STICKS.

PIZZAS

- GARLIC PIZZA** \$8 V
GARLIC, CHEESE AND OREGANO.
- LITTLE ITALY** \$15 V
NAPOLI SAUCE, FRESH TOMATO, SCAMORZA BIANCA, OREGANO & FRESH BASIL LEAVES.
- BBQ AUSSIE** \$15
HAM, BACON, TOMATO, ONION, MOZZARELLA, BBQ SAUCE.
- VEG – 0** \$15 V
ROASTED PUMPKIN, SPINACH, MUSHROOM, SPANISH ONION, RED PEPPERS & MOZZARELLA CHEESE DRIZZLED WITH BASIL PESTO OIL.
- HAWAIIAN** \$15
CARAMELISED PINEAPPLE, HAM, MOZZARELLA CHEESE.
- LAMB KOFTA** \$15
SPICED LAMB, RED ONIONS, MOZZARELLA ON A NAPOLI BASE GARNISHED WITH FRESH TOMATO, HUMMUS, SUMAC YOGURT AND WILD ROQUETTE.
- BIANCA** \$15
PROSCIUTTO, CHERRY TOMATOES, SCARMOZA BIANCA CHEESE, NAPOLI, AND FRESH BASIL.
- GARLIC PRAWN** \$15
MARINATED TIGER PRAWNS, WITH CHEESY BÉCHAMEL, SPANISH ONIONS, RED CAPSICUM AND MOZZARELLA.
- BBQ CHICKEN SUPREME** \$15
CHICKEN, CAPSICUM, PINEAPPLE, SPANISH ONION, MUSHROOM & BBQ SAUCE.
- LAZY GRINGO** \$15
HOT CALABRESE SALAMI, TOMATO, MOZZARELLA, CAPSICUM, BACON, ONION, JALAPEÑOS & CHILLI EMULSION.

SIDES

- SEASONAL GREENS** \$7 V/GF
SAUTÉED IN GARLIC & EXTRA VIRGIN OLIVE OIL.
- GREEK SALAD** \$8 V/GF
COS LETTUCE, OLIVES, TOMATO, FETA, SPANISH ONION, & CUCUMBER.
- CREAMY MASH POTATO** \$6 V/GF
WITH WHITE TRUFFLE OIL.
- BOWL OF CHIPS** \$9 V/GF
SERVED WITH GARLIC AIOLI & TOMATO SAUCE.
- SWEET POTATO CHIPS** \$8 V/GF
WITH ROSEMARY SALT AND PARMESAN AIOLI.
- POTATO WEDGES** \$10 V
SERVED WITH SOUR CREAM & SWEET CHILLI SAUCE.



MAIN MEALS

LEMON PEPPER CALAMARI LEMON PEPPER DUSTED SQUID, FLASH FRIED & SERVED WITH CHIPS, GARDEN SALAD & TARTARE SAUCE	\$21.9 GF
PANKO CRUMBED CALAMARI JAPANESE-STYLE CRUMBED CALAMARI, SERVED WITH CHIPS, GARDEN SALAD & TARTARE SAUCE,	\$19.9 GF
BEER BATTERED FISH & CHIPS BEER BATTERED FLATHEAD FILLETS, SERVED WITH CHIPS, A GARDEN SALAD & TARTARE SAUCE.	\$19.9
ROASTED PUMPKIN RISOTTO ROASTED PUMPKIN, CARAMELISED ONIONS, SPINACH, TOASTED PINENUTS. GARNISHED WITH PARMESAN & ROQUETTE.	\$16.9 V/GF
BEEF & MUSHROOM RISOTTO THINLY SLICED BEEF, SAUTÉED MUSHROOMS & GREEN PEPPERS, ARBORIO RICE WITH FRESH HERBS & PARMESAN.	\$16.9
LINGUINE PUTTANESCA TOMATO, OLIVES, CAPERS, RED PEPPERS AND ANCHOVIES, SAUTÉED WITH FRESH CHILLI AND GARLIC, FINISHED WITH FRESH BASIL AND GARNISHED WITH PARMESAN AND ROQUETTE.	\$16.9
LINGUINI MARINARA PRAWNS, PIPIS, SCALLOPS, CALAMARI, SHRIMP & MUSSELS TOSSED IN A CLASSIC MARINARA SAUCE WITH A HINT OF CHILLI.	\$17.9
GNOCCHI RAGU SLOW BRAISED BEEF IN A RICH TOMATO AND RED WINE SAUCE, TOSSED WITH SWEET POTATO GNOCCHI, AND GARNISHED WITH ROQUETTE AND PARMESAN CHEESE.	\$17.9
PENNE CARBONARA SAUTÉED BACON, TOSSED WITH GARLIC CREAM AND FRESH HERBS. GARNISHED WITH ROQUETTE AND PARMESAN.	\$16.9
RMH VEGO BURGER FALAFEL PATTY WITH QUINOA, COUSCOUS, CHICKPEA, AND HARISSA ROASTED VEGIES, IN A BRIOCHE BUN, WITH HOUSE MADE RELISH. SERVED WITH CHIPS.	\$17.9
AMERICAN CHEESEBURGER CHAR-GRILLED BEEF BURGER IN BRIOCHE BUN TOPPED WITH BACON, MELTED AMERICAN CHEDDAR, LETTUCE, TOMATO, SPANISH ONION, PICKLES, MUSTARD & TOMATO SAUCE. SERVED WITH CHIPS.	\$19.9
SOUTHERN-FRIED CHICKEN BURGER DEEP-FRIED SOUTHERN-STYLE CHICKEN FILLET ON BRIOCHE BUN WITH COLESLAW, BACON, SWEET-CHILLI AIOLI, LETTUCE, TOMATO & CHEDDAR CHEESE. SERVED WITH CHIPS.	\$19.9
VEAL SCHNITZEL VEAL ESCALOPE, CRUMBED IN SAGE BREADCRUMBS, SERVED WITH CHIPS & SALAD AND YOUR CHOICE OF SAUCE: FIELD MUSHROOM, PEPPER, GARLIC BUTTER (GF)	\$23.9
CHICKEN PARMAGIANA CHICKEN BREAST SCHNITZEL TOPPED WITH VIRGINIAN HAM, NAPOLI SAUCE & MOZZARELLA. SERVED WITH CHIPS & A GARDEN SALAD.	\$19.9
STEAK SANDWICH CHARGRILLED SCOTCH FILLET, IN TOASTED CIABATTA WITH BACON, CARAMELISED ONION, MELTED CHEESE, HOUSE MADE RELISH, LETTUCE AND TOMATO. SERVED WITH CHIPS SALAD AND WHOLE PICKLE.	\$21.9
300G PORTERHOUSE STEAK COOKED TO YOUR LIKING, SERVED WITH CHIPS & SALAD, AND YOUR CHOICE OF SAUCE: FIELD MUSHROOM, PEPPER, GARLIC BUTTER (GF), RED WINE JUS (GF).	\$26.9 GF
CHICKEN WRAP MOROCCAN SPICED CHICKEN TENDERLOINS, ENCASED IN A FLOUR TORTILLA, WITH LETTUCE, TOMATO, CUCUMBER, ONION, SHREDDED CHEESE & RANCH SAUCE. SERVED WITH CHIPS.	\$17.9
PESTO CHICKEN GRILLED BASIL PESTO CHICKEN TENDERLOINS, ON A ROASTED VEGETABLE AND CARAMELISED ONION PASTRY TART, WITH A WILD ROQUETTE AND CHERRY TOMATO SALAD. DRESSED WITH BALSAMIC AND OLIVE OIL	\$19.9
ATHENA SALAD GREEK SALAD MADE WITH CRISP COS LETTUCE, TOMATO, CUCUMBER, SPANISH ONION, MARINATED FETA & KALAMATA OLIVES. DRIZZLED WITH HERB-INFUSED OLIVE OIL & LEMON DRESSING. ADD: LEMON PEPPER CALAMARI OR CHAR-GRILLED CHICKEN BREAST.	\$14.9 V/GF \$19.9
PULLED LAMB SALAD SLOW BRAISED LAMB, ON A MEXICAN SHREDDED SALAD, DRESSED WITH A MILD CHILLI AND LIME DRESSING, GARNISHED WITH BEANS, CORN CHIPS AND SALSA FRESCA.	\$19.9

ROYAL MELBOURNE HOTEL

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UNFORTUNATELY WE DON'T SPLIT BILLS. PLEASE NOTE AMEX CARRIES A 3% SURCHARGE