



## MENU ————— PLEASE ASK OUR FRIENDLY STAFF FOR DESSERT AND CHEF SPECIAL MENUS

### SHARING

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<b>TASTING BOARD</b> SELECTION OF TWO HOUSEMADE DIPS, MARINATED FETA, KALAMATA OLIVES, SALAMI & PROSCIUTTO; SERVED WITH CRUSTY CIABATTA & DUKKAH.	\$16
<b>CALAMARI</b> LEMON PEPPER-DUSTED SQUID WITH GARLIC AIOLI & LEMON.	\$14 GF
<b>CRAB</b> TEMPURA SOFT SHELL CRAB WITH JAPANESE MAYONNAISE AND WASABI PEA DUST.	\$14
<b>ARANCINI BALLS</b> WILD MUSHROOM & THYME RISOTTO BALLS, WITH CAMEMBERT SAUCE.	\$14
<b>QUESADILLAS</b> CHILLI CON CARNE, PICKLED ONION & JACK CHEESE IN TOASTED TORTILLA; WITH PICO DE GALLO & HABANERO CREAM.	\$14
<b>CHICKEN WINGS</b> CRISPY FRIED WINGS WITH YOUR CHOICE OF SAUCE - BUFFALO (MED), HABANERO (HOT).	\$14
<b>LOADED FRIES</b> PHILLY CHEESE STEAK FRIES WITH PEPPERCORN SAUCE, BACON, JALAPEÑO & MELTED CHEESE.	\$14
<b>RIBS</b> GRILLED BBQ PORK RIBS WITH STICKY BOURBON SAUCE.	\$15

### PIZZAS

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<b>GARLIC PIZZA</b> GARLIC, OREGANO & MOZZARELLA.	\$9 V
<b>LITTLE ITALY</b> (VEGAN CHEESE - EXTRA \$3) NAPOLI SAUCE, FRESH TOMATO, MOZZARELLA, SCAMORZA BIANCA, OREGANO & FRESH BASIL LEAVES.	\$15 V
<b>BBQ AUSSIE</b> HAM, BACON, TOMATO, ONION, MOZZARELLA & BBQ SAUCE.	\$15
<b>VEG - 0</b> (VEGAN CHEESE - EXTRA \$3) ROASTED PUMPKIN, SPINACH, MUSHROOM, SPANISH ONION, RED PEPPERS & MOZZARELLA, DRIZZLED WITH BASIL PESTO OIL.	\$15 V
<b>HAWAIIAN</b> FRESH PINEAPPLE WITH HAM & MOZZARELLA.	\$15
<b>SURF &amp; TURF</b> GRILLED BEEF WITH GARLIC PRAWNS, CAPSICUM, SPANISH ONION & MOZZARELLA CHEESE WITH CHEESY BECHAMEL.	\$15
<b>ZORBA</b> ROASTED LAMB, BABY SPINACH, CARAMELISED ONION, SEMI DRIED TOMATO, FETA & TZATSIKI.	\$15
<b>FAJITA</b> MEXICAN-SPICED CHICKEN WITH GRILLED PEPPERS, SPANISH ONIONS, SOUR CREAM, GUACAMOLE AND SALSA FRESCA.	\$15
<b>LAZY GRINGO</b> HOT CALABRESE SALAMI, TOMATO, MOZZARELLA, CAPSICUM, BACON, ONION, JALAPEÑOS & CHILLI EMULSION.	\$15

### SIDES

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<b>BACON MASH</b> CREAMY MASHED POTATO INFUSED WITH BACON.	\$8
<b>SEASON GREENS</b> SAUTEED IN GARLIC & EXTRA VIRGIN OIL.	\$7 V/GF
<b>GREEK SALAD</b> COS LETTUCE, OLIVES, TOMATO, FETA, SPANISH ONION & CUCUMBER.	\$7 V/GF
<b>BOWL OF CHIPS</b> SERVED WITH GARLIC AIOLI & TOMATO SAUCE.	\$9 V/GF
<b>SWEET POTATO CHIPS</b> SERVED WITH ROSEMARY SALT & PARMESAN AIOLI.	\$8 V/GF
<b>POTATO WEDGES</b> SERVED WITH SOUR CREAM & SWEET CHILLI SAUCE.	\$10 V/GF



## MAIN MEALS

<b>LEMON PEPPER CALAMARI</b> LEMON PEPPER-DUSTED SQUID, FLASH FRIED & SERVED WITH CHIPS, GARDEN SALAD, TARTARE SAUCE & LEMON WEDGE	\$22 GF
<b>PANKO CRUMBED CALAMARI</b> JAPANESE-STYLE CRUMBED CALAMARI, SERVED WITH TARTARE SAUCE, CHIPS & GARDEN SALAD.	\$22
<b>BEER BATTERED FISH &amp; CHIPS</b> BEER BATTERED FLATHEAD FILLETS, SERVED WITH CHIPS, A GARDEN SALAD & TARTARE SAUCE.	\$22
<b>PEPPERED STEAK RISOTTO</b> PEPPERED STRIPS OF SIRLOIN STEAK & MIXED MUSHROOM MEDLEY, WITH WILD ROCKET & PARMESAN.	\$19 GF
<b>BEETROOT RISOTTO</b> BAKED BEETROOT & WILD RICE WITH CREAMED BRIE, CRUSHED HAZELNUTS & WILD ROQUETTE.	\$18 V/GF
<b>VEGAN PASTA</b> PENNE RATATOUILLE WITH SLOW ROASTED SEASONAL VEGETABLES, WITH PUMPKIN & SAGE PESTO.	\$18 V
<b>LINGUINI MARINARA</b> PRAWNS, PIPIS, SCALLOPS, CALAMARI, SHRIMP & MUSSELS TOSSED IN A CLASSIC MARINARA SAUCE, WITH A HINT OF CHILLI.	\$21
<b>GNOCCHI RAGU</b> SLOW BRAISED LAMB IN A RICH TOMATO & RED WINE SAUCE WITH HOUSEMADE SWEET POTATO DUMPLINGS, GARNISHED WITH WILD ROQUETTE & PARMESAN.	\$18
<b>VEGO BURGER</b> FALAFEL PATTY PACKED WITH QUINOA, COUS COUS AND CHICKPEAS, SERVED ON A BRIOCHE BUN WITH GRILLED MUSHROOM, ROASTED CAPSICUM, LETTUCE, TOMATO, GRILLED CHEESE & HOUSE MADE RELISH. SERVED WITH CHIPS.	\$18 V
<b>WAGYU BURGER</b> TWO PATTIES OF BEEF, WITH LETTUCE, TOMATO, BACON, CHEESE, ONION, AND RMH SPECIAL SAUCE. SERVED ON A BRIOCHE BUN WITH WHOLE PICKLE AND CHIPS.	\$20
<b>CHICKEN BURGER</b> SOUTHERN FRIED CHICKEN BREAST ON A BRIOCHE BUN, WITH JALAPEÑO SLAW, SWISS CHEESE, BACON, FRIED GREEN TOMATOES AND SAUCE. SERVED WITH CHIPS.	\$20
<b>GERMAN SCHNITZEL</b> A GIGANTIC PORK SCHNITZEL, SERVED WITH LEMON, SIDE OF CHIPS & YOUR CHOICE OF SAUCE: FIELD MUSHROOM, PEPPER, GARLIC BUTTER (GF).	\$26
<b>CHICKEN PARMIGIANA</b> CHICKEN BREAST SCHNITZEL TOPPED WITH VIRGINIA HAM, NAPOLI SAUCE & MOZZARELLA. SERVED WITH CHIPS & A GARDEN SALAD.	\$22
<b>STEAK SANDWICH</b> 200G SCOTCH FILLET IN A TOASTED CIABATTA ROLL, WITH SAUTÉED MUSHROOMS, SWISS CHEESE, ONION, BACON & AIOLI.	\$23
<b>300G PORTERHOUSE STEAK</b> CHAR-GRILLED TO YOUR LIKING, SERVED WITH CHIPS & SALAD, AND YOUR CHOICE OF SAUCE: FIELD MUSHROOM, PEPPER, GARLIC BUTTER (GF), RED WINE JUS (GF).	\$30 GF
<b>PORK BELLY SANDWICH</b> CRISPY PORK BELLY ON TOASTED CIABATTA WITH ASIAN SLAW, CUCUMBER RIBBONS AND MAPLE DRESSING. SERVED WITH CHIPS.	\$21
<b>SCOTCH FILLET</b> 300G CHAR-GRILLED TO YOUR LIKING WITH CARAMELIZED ONION AND BACON MASHED POTATO, GREEN BEANS, ONION RINGS & RED WINE JUS	\$32
<b>ATHENA SALAD</b> GREEK SALAD MADE WITH CRISP COS LETTUCE, TOMATO, CUCUMBER, SPANISH ONION, MARINATED FETA & KALAMATA OLIVES. DRIZZLED WITH HERB-INFUSED OLIVE OIL & LEMON DRESSING. <b>ADD:</b> LEMON PEPPER CALAMARI OR CHAR-GRILLED CHICKEN BREAST OR HALOUMI.	\$16 V/GF \$20
<b>CHICKEN WRAP</b> PERI-PERI CHICKEN TENDERS ENCASED IN A FLOUR TORTILLA WITH LETTUCE, TOMATO, CUCUMBER & AIOLI. SERVED WITH CHIPS.	\$18
<b>CHICKEN SALAD</b> DUKKAH-CRUSTED BREAST OF CHICKEN TOSSED WITH ROAST PUMPKIN, CHICKPEAS AND WILD ROCKET SALAD, DRESSED WITH SPICED TAHINI YOGHURT.	\$22

### ROYAL MELBOURNE HOTEL

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