



ROYAL MELBOURNE HOTEL – TAKEAWAY FOOD MENU

ARANCINI BALLS –	Wild mushroom & thyme risotto balls, with camembert sauce.	\$14 (v)
CHICKEN WINGS –	Crispy fried wings with your choice of sauce. Bourbon BBQ, Buffalo (med), Habanero (Hot)	\$14
RIBS –	Grilled BBQ pork ribs with sticky bourbon sauce.	\$15

PIZZA

GARLIC PIZZA	Garlic & mozzarella cheese.	\$9 (v)
LITTLE ITALY (vegan cheese Extra \$3)	Napoli sauce, fresh tomato, mozzarella, scamorza Bianca, oregano & fresh basil leaves.	\$15 (v)
BBQ AUSSIE	Ham, bacon, tomato, onion, mozzarella, BBQ sauce.	\$15
VEG – O (vegan cheese Extra \$3)	Roasted pumpkin, spinach, mushroom, Spanish onion, red peppers & mozzarella cheese drizzled with basil pesto oil.	\$15 (v)
HAWAIIAN	Caramelised pineapple, ham, mozzarella cheese.	\$15
ITALIAN MEATBALL	Pork meatballs, tomato sugo, Spanish onions, scamorza cheese with wild rocket & grana padano	\$15
SURF & TURF	Grilled Beef with garlic prawns, capsicum, Spanish onion & mozzarella cheese with cheesy bechamel	\$15
ZORBA	Roasted Lamb, baby spinach, caramelised onion, semi dried tomato, feta & tzatziki	\$15
FAJITA	Mexican-spiced chicken with grilled peppers, Spanish onion, sour cream, guacamole & salsa fresca.	\$15
LAZY GRINGO	Hot Calabrese salami, tomato, mozzarella, capsicum, bacon, onion, jalapeños & chilli emulsion.	\$15

SIDES

BOWL OF CHIPS	Served with garlic aioli & tomato sauce.	\$9 (v/gf)
POTATO WEDGES	Served with sour cream & sweet chilli sauce.	\$9 (v)

MAIN MEALS

LEMON PEPPER CALAMARI Lemon pepper dusted squid, flash fried & served with chips, garden salad, tartare sauce & lemon wedge	\$22 (gf)
PANKO CRUMBED CALAMARI Japanese-style crumbed calamari, served with tartare sauce, chips & garden salad.	\$22
BEER BATTERED FISH & CHIPS Beer battered flathead fillets, served with chips, a garden salad & tartare sauce.	\$22
PEPPERED BEEF RISOTTO Peppered strips of sirloin steak & mushroom medley, with wild roquette & parmesan.	\$19 (gf)
BEETROOT RISOTTO Baked beetroot & wild rice with creamed brie, crushed hazelnuts & wild roquette	\$18(v/gf)
VEGAN PASTA Penne Ratatouille with slow roasted seasonal vegetables, with pumpkin & sage pesto	\$18 (v)
LINGUINI MARINARA Prawns, pipis, scallops, calamari, shrimp & mussels tossed in a classic marinara sauce with a hint of chilli.	\$21
GNOCCHI RAGU Slow braised lamb in a rich tomato & red wine sauce with house made sweet potato dumplings, garnished with wild roquette & parmesan.	\$18 (V)
VEGO BURGER – Falafel patty packed with quinoa, couscous and chickpeas, served on a brioche bun with grilled mushroom, roasted capsicum, lettuce, tomato, grilled cheese & house home-made relish. Served with chips	\$18 (V).
WAYGU BURGER – 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
CHICKEN BURGER – Southern fried chicken breast on a brioche bun, with jalapeño slaw, Swiss cheese, bacon, fried green tomatoes and sauce. Served with chips.	\$20
CHICKEN PARMIGIANA – Chicken breast schnitzel topped with Virginia ham, Napoli sauce & mozzarella Served with chips & a garden salad.	\$22
STEAK SANDWICH – 200g Scotch fillet in toasted ciabatta roll, with sautéed mushrooms, Swiss cheese, onions, bacon and aioli. Served with chips	\$23
PORK BELLY SANDWICH – Crispy pork belly on toasted ciabatta with Asian slaw, cucumber ribbons and maple dressings. Served with chips.	\$21
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. <u>ADD: lemon pepper calamari or char-grilled chicken breast or Haloumi.</u>	\$16 (v/gf) \$21
GREEK SALAD Cos lettuce, olives, tomato, feta, Spanish onion, & cucumber.	\$18 (v/gf)
CHICKEN WRAP – Peri Peri Chicken tenders encased in a flour tortilla with lettuce, tomato, cucumber & aioli served with chips.	\$18



ROYAL MELBOURNE HOTEL – TAKEAWAY DRINKS MENU

SPARKLING BOTTLE

Rothbury Estate Sparkling Cuvee	\$20
T’Gallant Sparkling Prosecco	\$25

WHITE BOTTLE

Rothbury Estate Semillion Sauvignon Blanc	\$20
T’Gallant Pinot Grigio	\$25
Juliet Moscato	\$25

RED BOTTLE

Rothbury Estate Cabernet Sauvignon Merlot	\$20
Seppelt The Drives Shiraz	\$25
St Huberts Pinot Noir	\$25

WHITE & RED WINE 250 ml can

T’Gallant Processo	\$8
Squeeling Pig Pinot Grigio	\$8
Squeeling Pig Spritzed Rose	\$8
T’Gallant Moscato	\$8

BEER

Great Northern Super crisp 375ml can	\$4
Melbourne Bitter 375ml can	\$4.50
4 Pines Indian Summer Ale	\$5

SOFT

Coke 375ml can	\$2
Coke no sugar 375 ml can	\$2
Lemonade 375 ml can	\$2
Franklins Water 400ml	\$3

SPIRITS

Canadian Club 375 ml can	\$6
Jim Beam 375 ml can	\$6
Smirnoff Double Black Vodka	\$9