

ROYAL OAK PENOLA

STRAIGHT UPS

GARLIC BREAD ^v	\$8	PUMPKIN, SAGE + ORANGE ARANCINI (4) ^v	\$16
add cheese	+ \$2	salsa verde, pecorino	
MALAYSIAN CHICKEN SATAY SKEWERS (4)	\$16	BURRATA	\$16
cucumber, red onion salad, charred lime		blood orange mamalade, frisee, cherry tomato, pepitas, balsamic vinaigrette	
PRAWN + GINGER DUMPLINGS	\$16	SA OYSTERS (6) ^{GF}	\$26
pan fried, red onion + tomato salad, crispy rice cracker, gyoza sauce		natural, mignonette or bacon, kilpatrick sauce	

MAINS

ROAST BEETROOT + EGGPLANT SALAD ^{GFO}			\$24
mandarin, sundried cherry tomatoes, goats cheese, dill, red onion, rocket, flatbread			
add chicken or fish			+ \$6
CORIANDER + LIME MARINATED QUAIL ^{GF}			\$34
rosemary chat potatoes, garlic, spinach, grapes, chimichurri			
PAN ROASTED BARRAMUNDI ^{GF}			\$34
roasted pumpkin, asparagus, pine nuts, watercress, maple, citrus			
KING PRAWN LINGUINE			\$34
chilli, garlic, cherry tomato, white wine, ciabatta			
HERB CRUMBED PORK CUTLET			\$35
sweet potato puree, white cabbage + sultana slaw, seeded mustard, parmesan			
300G LOCALLY SOURCED SCOTCH FILLET ^{GF}			\$38
parmesan + chive pommes aligot, charred broccolini, red wine jus			
LAMB BACKSTRAP ^{GFO}			\$34
couscous, mint, tomato, capsicum, olives, chickpeas, tzatziki			

SIDES

SAUCES + TOPPINGS		GARDEN SALAD ^{GF, V}	\$10
gravy pepper mushroom diane red wine jus	+ \$2	cherry tomato, carrots, red onion, lettuce, maple + citrus dressing, parmesan	
parmigiana	+ \$3		
hawaiian	+ \$4	STEAMED GREENS ^{GF, V}	\$10
creamy garlic prawns	+ \$12	seasonal vegetables	
TRUFFLE CHIPS ^v	\$10	POTATO WEDGES ^v	\$10
aioli		sweet chilli sauce, sour cream	
BATTERED ONION RINGS ^v	\$10		
aioli			

25% SENIORS DISCOUNT: MONDAY TO FRIDAY LUNCH (EXCLUDES STRAIGHT UPS, EXPRESS LUNCH + PUBLIC HOLIDAYS)
V = VEGETARIAN | GF = GLUTEN FREE | MANAGEMENT DOES NOT GUARANTEE MEALS ARE WITHOUT TRACES OF ALLERGY ITEMS
PUBLIC HOLIDAYS WILL INCUR A 15% SURCHARGE ON ALL MEALS AND BEVERAGES | CREDIT TRANSACTIONS INCUR A 1% SURCHARGE

CLASSICS

SALT + PEPPER SQUID garden salad, fries, aioli, lemon	\$25
ROAK BURGER ^{GFO} 200g black onyx beef burger, american cheese, bacon, lettuce, tomato, battered onion rings, roak burger sauce, potato bun, chips	\$25
HIMALAYAN CHICKEN CURRY spinach, cherry tomatoes, saffron rice, papadam, mixed pickle chutney	\$28
300G FREE RANGE CHICKEN SCHNITZEL garden salad, sauce of choice, fries	\$26
300G BEEF SCHNITZEL garden salad, sauce of choice, fries	\$26
BEER BATTERED HAKE garden salad, fries, tartare, lemon	\$26

PLANT BASED MENU

STRAIGHT UPS

VEGAN FALAFEL lemon tahini mayo	\$14
VEGAN PUMPKIN ARANCINI ^{GF} (4) tomato chutney, vegan cheese	\$14

MAINS

ROAK VEGAN BURGER plant based patty, lettuce, tomato, vegan cheese, beetroot relish, vegan aioli, beetroot bun, chips	\$22
VEGAN PARM plant based schnitzel, napoli sauce, vegan cheese, chips, salad	\$22
ROAST BEETROOT + EGGPLANT SALAD mandarin, sundried cherry tomatoes, dill, red onion, rocket, flatbread	\$24

DESSERT

ORANGE + ALMOND CAKE ^{GF} raspberry sauce, dried apricot, vanilla coconut ice cream	\$14
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KIDS MENU

ALL SERVED WITH ICE CREAM + TOPPING

CHICKEN DINO NUGGETS, FRIES, SAUCE	\$13
KIDS CHEESEBURGER, FRIES ^{GFO}	\$13
KIDS FISH + CHIPS	\$13
CHICKEN OR BEEF SCHNITZEL, CHIPS	\$13
PENNE, BACON, PARMESAN, CREAM	\$13

DESSERT

POACHED PEAR CRUMBLE ^V caramel sauce, vanilla ice cream, cinnamon biscuit	\$15
PASSIONFRUIT CREME BRULEE ^{GF} orange compote	\$15