# ROYAL OAK PENOLA

## STRAIGHT UPS

GARLIC BREAD v add cheese	\$8 + \$2
BUFFALO CHICKEN BITES slaw, blue cheese sauce	\$18
PRAWN + GINGER DUMPLINGS laksa broth, tomato, coriander, fried shallots	\$18
BEEF BRISKET + CORN CROQUETTES slow cooked beef brisket, truffle aioli, parmigiano	\$16
BAKED ROSEMARY + GARLIC CAMEMBERT v candied pecans, balsamic, ciabatta	\$24
1/2KG MUSSEL PUTTANESCA POT GFO cherry tomatoes, olives, red chilli, oregano, ciabatta	\$24

## CLASSICS

SALT + PEPPER SQUID garden salad, fries, aioli, lemon	\$26
ROAK BURGER GFO mayura station wagyu burger, bacon, american cheese, caramelised onion, pickled cucumber, battered onion rings, roak burger sauce, brioche bun, chips	\$28
THAI GREEN CHICKEN CURRY GF yellow rice, cucumber salad, corn chips	\$28
<b>300G FREE RANGE CHICKEN SCHNITZEL</b> garden salad, choice of sauce, fries	\$26
<b>300G BEEF SCHNITZEL</b> garden salad, choice of sauce, fries	\$26
LITTLE BANG BEER BATTERED HAKE garden salad, fries, tartare, lemon	\$26
STEAK FRITES 300g msa grass fed sirloin, garden salad, chips	\$38

## MAINS

GREEK SALAD v tomato, cucumber, olives, feta, hummus, pita bread ADD CHICKEN OR SMOKED SALMON	\$24 + \$8
CHILLI CRAB + PRAWN LINGUINE GFO confit garlic, cherry tomato, chives, white wine	\$34
PARMESAN + SAGE CRUSTED PORK CUTLET white cabbage remoulade, buttered white beans, smoky seeded mustard	\$36
OVEN BAKED SNAPPER GF parsnip + white bean hash, vongole, chives, tamarind sauce	\$36
CABERNET BRAISED BEEF CHEEK GF paris mash, brussel sprouts, roasted carrots	\$36
TUSCAN CHICKEN GFO cherry tomatoes, olives, spinach, basil, bread	\$32
<b>250G PANCETTA WRAPPED EYE FILLET</b> GF crispy kipflers, smoky snow peas, sprout + cabbage salad, red wine jus	\$54

## SIDES

CHIPS v aioli or tomato sauce	\$10
BATTERED ONION RINGS v aioli	\$10
SEASONAL ROASTED VEGETABLES GF, V	\$10
STEAMED GREENS GF, V	\$10
POTATO WEDGES v sweet chilli sauce, sour cream	\$12

20% 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 + BEVERAGES

# ROYAL OAK PENOLA

\$24

\$15

### PLANT BASED

#### STRAIGHT UPS

VEGAN SPRING ROLLS GF \$16 onion relish, sweet chilli sauce

#### MAINS

ROAK VEGAN BURGER GFO \$22

plant based patty, lettuce, tomato,
vegan cheese, beetroot, vegan aioli,
charcoal bun, chips

**VEGAN PARMI** \$22 plant based schnitzel, napoli sauce,

GREEK SALAD GF, V tomato, cucumber, olives, feta,

zucchini + corn fritters, hummus, pita bread

vegan cheese, chips, salad

#### DESSERT

VEGAN CRUMBLE
peaches, berries, thyme + lime syrup
coconut ice cream

## KIDS

CHICKEN DINO NUGGETS \$14
chips, sauce

KIDS CHEESEBURGER \$14
chips, sauce

KIDS FISH + CHIPS \$14
CHICKEN OR BEEF SCHNITZEL \$14
chips, sauce

ALL INCLUDE ICE CREAM + TOPPING
CHILDREN 15 YEARS AND YOUNGER ONLY

### SAUCES + TOPPINGS

GRAVY | PEPPER | MUSHROOM + \$3
DIANE | RED WINE JUS GF

PARMIGIANA + \$4
HAWAIIAN + \$4
CREAMY GARLIC PRAWNS + \$12

## DESSERT

DUBAI CHOCOLATE MOUSSE date, pistachio, crispy kataifi	\$15
PEACH + BERRY CRUMBLE v lime, honey, vanilla ice cream	\$15
AFFOGATO GF ice cream, espresso, liqueur (kahlúa, frangelico or baileys)	\$16

# WHAT'S ON

TUESDAY
CURRY NIGHT

THURSDAY
STEAK NIGHT

SUNDAY \$25 ROAST

20% SENIORS DISCOUNT MONDAY - FRIDAY LUNCH (CONDITIONS APPLY)