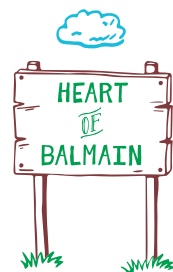




ROYAL OAK balmain MENU



MORE THAN
A Pub

SNACKS & SHARE PLATES

HOUSE PICKLES	6.0 GF V
MARINATED LOCAL OLIVES	7.0 GF V
RUSTIC BAGUETTE local olive oil or pepe saya butter	8.5 V
GARLIC & ROSEMARY PIZZETTA	9.0 V
SYDNEY ROCK OYSTERS 3 WAYS natural, mignonette, finger lime	(each) 4.5 GF
HOUSE MADE CHORIZO SAUSAGE ROLLS	15.0
POPCORN CHICKEN sriracha & shallots	15.5
ARANCINI pea & wood smoked mozzarella, aioli	15.5 V
DUCK LIVER PATE cornichons, melba toast	18.5
GIN & CITRUS CURED TASMANIAN SALMON	19.5 GF
SZECHUAN FRIED SQUID	19.5 GF
ROYAL OAK ANTIPASTO BOARD grilled marinated vegetables, chickpea dip, olives, fresh + aged cheese, spanish, italian charcuterie, sourdough	19.5 29.5

ROLLS & BURGERS

Served with CHIPS

all 19.50

CHICKEN KATSU BURGER slaw, tonkatsu sauce, kewpie mayo	
TOASTED CUBAN ROLL leg ham, pulled pork, swiss cheese, mustards, pickles	
CRYSTAL BAY PRAWN ROLL iceberg lettuce, marie rose sauce	
WAGYU CHEESEBURGER american mustard, ketchup, pickled beetroot, eschallots	

PASTA

BUTTERNUT PUMPKIN RISOTTO pepitas, fromage frais	26.5 GF V
BLUE SWIMMER CRAB RAVIOLI lemon butter, chives	31.5
PRAWN LINGUINI garlic, chilli & parsley	29.5

STEAK

Served with CHIPS, MASH
or CRUSHED NEW POTATOES, ROSEMARY SALT

200GM RUMP STEAK, RIVERINA NSW black angus, grain fed	23.5
250GM NEW YORK CUT SIRLOIN, CAPE GRIM TAS grass fed	28.5
300GM SCOTCH FILLET, RIVERINA NSW black angus, grain fed	37.5
250GM EYE FILLET, DARLING DOWNS QLD grain fed	39.5
CHOICE OF SAUCES cognac & peppercorn, port jus, roasted mushroom, béarnaise	extra sauce 2.5 GF

GROUP EATS

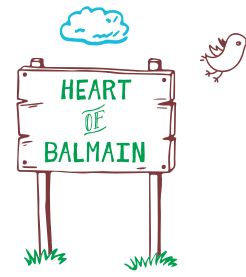
SLOW ROASTED LAMB SHOULDER 3 to 4 people greek salad, crushed new potatoes, rosemary salt, charred lemon, tzatziki	75.0 GF
2 KILO TOMAHAWK STEAK 3 to 4 people marble score 3, john dee, darling downs qld chimichurri sauce, steamed greens, large french fries	125.0 GF

MainS

CUMBERLAND SAUSAGES tomato chutney, peas & mash	25.5 GF
RED BEEF CURRY cucumber relish, jasmine rice	25.5
CORNEBEEF horseradish cream, cucumber pickles, mash	26.5 GF
SEAFOOD PIE potato crust, watercress & fennel salad	26.5
TWICE COOKED DUCK LEG firecracker sauce, chinese greens, steamed rice	27.5
MARINATED & GRILLED SPATCHCOCK rocket, avocado, lemon, chilli salt	28.5 GF
BEER BATTERED LAKES ENTRANCE (VIC) FLATHEAD tartare, chips & salad	29.5
STICKY PORK RIBS bbq corn, chilli plum sauce, salad & chips	36.5
PAN ROASTED CONE BAY BARRAMUNDI aromatic salad, cucumber, chilli & mint	32.5 GF
FISH OF THE DAY (see daily specials)	MP



ROYAL OAK balmain MENU



Salads

- HEIRLOOM TOMATO & FIG SALAD 19.5 GF V
buffalo mozzarella, sumac, chervil
- SMOKED CHICKEN SALAD 19.5
zucchini, new potatoes, freekeh, red onion, parsley, labna, nuts & seeds
- RARE BEEF SALAD 19.5 GF
coriander, mint, holy basil, peanuts, chilli and lime dressing
- CLASSIC GREEK SALAD 14.5 GF V
- SMASHED PEA, PERSIAN FETA & MINT SALAD 12.5 GF V
- ROCKET, NASHI PEAR & PARMESAN SALAD 12.5 GF V
- ICEBERG WEDGE 9.5 GF
caesar dressing, crispy bacon
- SUMMER SALAD 9.5 GF V
fresh herbs, green goddess dressing

Sides

- CRUSHED NEW POTATOES with rosemary salt 7.5 GF V
- HOUSE CHIPS WITH KETCHUP 8.5 V
- TRUFFLE & PARMESAN FRIES 9.5 GF V
- GRILLED ASPARAGUS with pecorino 12.5 GF V
- ROASTED CAULIFLOWER 13.5 GF V
caper, dijon & lemon dressing
- STEAMED GREENS local olive oil, sea salt 14.5 GF V

Desserts

- YOGHURT & HONEY CHEESECAKE V
saffron & pistachio gelato
- CHOCOLATE BROWNIE V
honeycomb, dulce de leche gelato
- VANILLA PANNA COTTA GF V
blueberries, raspberries, strawberries
- CRÈME BRÛLÉE GF V
- AUSTRALIAN CHEESE SELECTION
quince paste, muscatels, fruit loaf, lavosh
1 cheese 12.5 | 2 cheese 18.5 | 3 cheese 25.5 V
- BELLINGEN ARTISAN GELATO & SORBETS 6.5 GF V
- AFFOGATO 16.5 GF V

all 14.50

WHAT'S ON

NEW EVERYDAY

OYSTERS AND A GLASS OF FRENCH \$25

MONDAY

PIE & PINT OF KOSCIUSZKO PALE ALE \$25

chef's pie of the day

tuesday

RUMP & RED NIGHT

200gm 150 day grain fed angus rump steak with fries or mash and glass of house red \$25

WEDNESDAY

PARMY & A SCHOONER OF YOUNG HENRYS NEWTOWNER \$25

classic pub trivia in the main bar from 7pm

THURSDAY

SLOW COOKED THURSDAY & GLASS HOUSE WINE \$25

HAPPY HOUR 5-7PM

happy hour schooners, house wine & champagne

SUNDAY

ROAST OF THE DAY

choose from berkshire pork, riverina wagyu topside or white pyrenees lamb with traditional trimmings, vegetables roasted in duck fat, gravy - \$28

G - gluten free V - vegetarian 