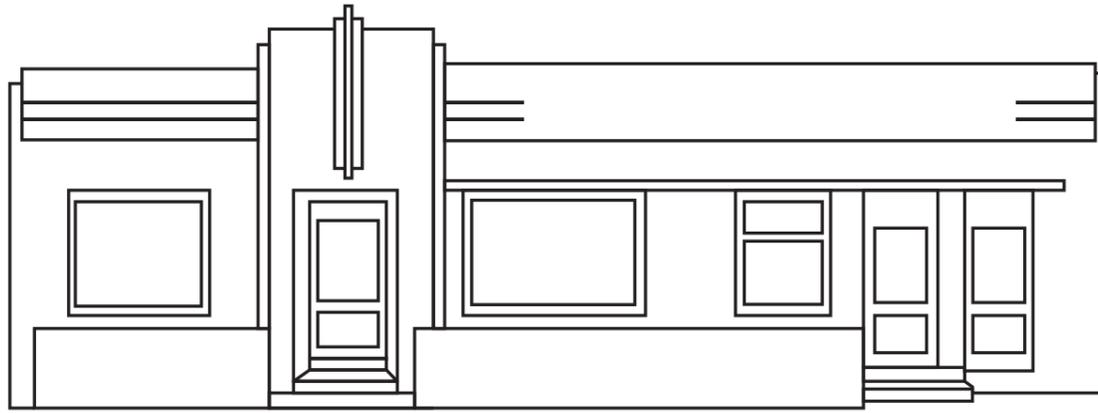


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## STARTERS, SIDES & SHARE PLATES

<b>Crusty Irrewarra Ciabatta</b> w/ olive oil + aged balsamic (V, VG, O)	<b>\$18</b>
<b>Crispy Shoestring Fries</b> w/ aioli + tomato sauce (GF, V, VGO, O)	<b>\$16</b>
<b>Avocado + Tomato Guacamole</b> w/ sour cream & corn chips (GF, V)	<b>\$22</b>
<b>Tomato Prosciutto Bruschetta</b> w/ Persian feta + balsamic glaze	<b>\$22</b>
<b>Burrata Caprese</b> w/ tomato, basil, olive oil + crispy ciabatta (V, O)	<b>\$28</b>
<b>3 Cheese Board</b> cheddar, blue & brie w/ fruit, crostini & crackers (V)	<b>\$28</b>
<b>Grilled Broccolini</b> w/ zucchini + green goddess dressing (GF, V, VG, O)	<b>\$18</b>
<b>Roast Chat Potatoes</b> w/ truffle parmesan + mixed herbs (GF, V, O)	<b>\$18</b>
<b>Arancini</b> w/ pumpkin, feta & mozzarella + garlic aioli (GF, V)	<b>\$24</b>
<b>White Anchovies</b> w/ salted ricotta + toasted crostini (O)	<b>\$18</b>
<b>Freshly Shucked Oysters</b> ½ Dozen \$32   Dozen \$48 <b>Natural</b> w/ Mignonette sauce (GF) <b>Japanese</b> w/ pickled ginger + wasabi mayo (GF) <b>Bloody Mary</b> oyster shot, cracked pepper + celery (GF) <b>Gin Cucumber</b> w/ fennel vinaigrette (GF)	
<b>Chef's Oyster Tasting Plate</b> 3 of each flavour (GF)	<b>\$55</b>
<b>Scallops (4)</b> w/ garlic, herb & pomegranate butter + orange, chorizo & basil oil (GF, O)	<b>\$36</b>
<b>Tuna Tartare</b> w/ mango, avocado, lime + toasted crostini	<b>\$32</b>
<b>Beef Carpaccio</b> w/ pickled fennel, fried capers, water cress, burnt garlic mayonnaise + toasted crostini (O)	<b>\$28</b>



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# ROYAL MAIL HOTEL

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## BIRREGURRA

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### SALADS

<b>Smoked Chicken Caesar</b> cos, white anchovies, bacon croutons, parmesan, cold set poached egg, dijon caesar dressing (O)	<b>\$36</b>
<b>Summer Mixed Grain Salad</b> w/ roast pumpkin, sweet potato & beetroot + cranberries, orange, pistachios, Persian feta, pomegranate, citrus yoghurt (V, O)	<b>\$32</b>
<b>Add smoked chicken breast</b>	<b>+\$12</b>

### KIDS (UNDER 12)

<b>Battered Whiting</b> w/ shoestring fries, coleslaw + lime mayonnaise (O)	<b>\$16</b>
<b>Chicken Skewers</b> w/ honey soy dressing + shoestring fries (GF, O)	<b>\$17</b>
<b>Pork Schnitzel</b> w/ shoestring fries, coleslaw + lime mayonnaise (O)	<b>\$18</b>
<b>Frog In The Pond</b>	<b>\$8</b>

### PUB CLASSICS

<b>Pork Schnitzel</b> w/ citrus coleslaw, crispy fries + lime aioli (O)	<b>\$39</b>
<b>Flash Fried Squid</b> w/ feta & beetroot summer salad + lime aioli (GF)	<b>\$34</b>
<b>Creamy Gnocchi</b> w/ blue cheese, sage & walnut sauce (V, O)	<b>\$38</b>

### FROM THE SEA

<b>Fish of the Day</b> refer to specials board	<b>\$44</b>
<b>Royal Marinara</b> local mussels, prawns, scallops, fish, pipis, blue swimmer crab, Balmain bug, garlic, chili, fresh tomato w/ spaghetti + parmesan	<b>\$49</b>
<b>Mussel Stock Pot</b> Portarlington mussels, garlic, chili, house-made sugo + Irrewarra ciabatta	<b>\$34</b>

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## FROM THE Paddock

<b>Prosciutto Rolled Chicken Breast</b> stuffed with camembert, pistachio & sundried tomato pesto + carrot & pumpkin purée (GF, O)	<b>\$44</b>
<b>Lamb Rack</b> w/ carrot & pumpkin purée, smashed chats, grilled nectarine + chunky salsa verde (GF)	<b>\$48</b>
<b>Dukkah Lemongrass Kangaroo Fillet</b> w/ radicchio, blue cheese, fig, & orange salad + orange mustard vinaigrette (GF)	<b>\$44</b>
<b>Surf &amp; Turf</b> porterhouse steak w/ scallops, king prawn, half blue swimmer crab, pickled calamari + garlic butter & lime aioli (GF, O)	<b>\$52</b>
<b>Steak</b> chargrilled F1 Wagyu 300g rump 5+ marble score cooked medium rare & served carved w/ charred greens, shoestring fries + mustard & beef jus (GF)	<b>\$55</b>

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## DESSERT

<b>New York Baked Cheesecake</b> w/ caramel sauce, strawberries + compote (GF)	<b>\$16</b>
<b>House-made Tiramisu</b> w/ coffee cream + strawberries	<b>\$16</b>

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## PATRICK'S WINE SELECTION

<b>2022 Weaver Sauvignon Blanc</b> subtle, fragrant, tropical & beautifully fresh, magic with a seafood platter, some freshly shucked oysters or just by itself in the sun!	<b>\$12/\$48</b>
<b>2022 Nocturne 'Treeton' Chardonnay</b> this "perfectly judged complex full flavoured but not too much of anything" chardonnay a fantastic pairing for poultry dishes.	<b>\$13/\$52</b>
<b>2020 Brown Magpie Pinot Noir</b> a locally produced pinot perfect for pairing with meat dishes, it features layers of raspberry fruit framed with tannins, finishing with a light grip.	<b>\$12/\$52</b>

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GF - Gluten Free | GFO - Gluten Free Option  
V - Vegetarian | O - Onion Free | VG - Vegan | VGO - Vegan Option

We love our menu. No changes please.

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