

ALL DAY BREAKFAST

EGGS ON TOAST (GFO) EGGS POACHED, FRIED OR SCRAMBLED, SERVED WITH BACON ON CRUSTY SOURDOUGH	17
SMASHED AVO (GFO) WITH TOMATO, RED ONION, FETTA, PARSLEY, POACHED EGG, DUKKAH ON CRUSTY SOURDOUGH	22
SUMMER SPICED BIRCHER MUESLI (V) HONEY AND YOGURT SOAKED OATS WITH COCONUT, DRIED FRUIT, PEPITAS AND BERRIES	17
B.L.A.T CRISPY (GFO) BACON, LETTUCE, TOMATO AND SMASHED AVO ON A TOASTED TURKISH ROLL	18
EGG AND BACON ROLL (GFO) CRISPY BACON, FRIED EGG, CHEESE AND HP SAUCE	16

SIDES

TOMATO	4
AVOCADO	5
SMOKED SALMON	5
MUSHROOM	4
BACON	4.5
HASH BROWN	4.5
BRATWURST	4.5
EGG	2
MEREDITH GOATS CHEESE	5

CRAIG'S ROYAL HOTEL

CORNER BAR MENU | ATRIUM MENU AVAILABLE UPON REQUEST

TO SHARE

ARANCINI (3)(V) ROASTED SWEET POTATO, SAGE, PUMPKIN SEED AND FETTA, WITH PAPRIKA AIOLI	14.5
CRISPY PRAWN TWISTERS (5) WITH NAM JIM AIOLI, PICKLED GINGER, CUCUMBER AND BEAN SHOOT SALAD	16.5
CRISP CAULIFLOWER FLORETS (GF, V) "KUNG PAO" SAUCE	15
PORK BELLY BITES WITH HOME MADE BBQ SAUCE, APPLE AND CELERIAC SLAW	17
OVEN BAKED COBB LOAF (V) GARLIC BUTTER, OLIVE OIL	18
CRAIGS FARMHOUSE PLATTER PICKLED VEG, CHEESE, COLD CUT MEATS, ARTISAN SOURDOUGH	28.5
BOWL OF FRIES (V)	9

MORE SUBSTANTIAL

CHICKEN CARBONARA PASTA WITH BACON, CHICKEN, SPRING ONIONS, CREAM AND PARMESAN CHEESE	22.5
STEAK SANDWICH (GFO) WITH CHIPS, LETTUCE, TOMATO, AIOLI, CHAR GRILLED STEAK AND CARAMELISED ONIONS	26
MIXED GRAIN SALAD (GF, V) WILD RICE, QUINOA AND LENTILS, FRESH HERBS, NUTS, CURRANTS, POMEGRANATE, WITH A CITRUS YOGURT DRESSING	18.5
CAESAR SALAD BACON, EGG, ANCHOVIES, CROUTONS AND CAESAR DRESSING	20
SOUTHERN FRIED CHICKEN BURGER CRUNCHY SLAW, TOASTED BUN, SERVED WITH CHIPS	22
VEG BURGER (V) WITH FIELD MUSHROOM, HALOUMI, CAPSICUM AND HOMMUS	20
TRADITIONAL FISH AND CHIPS FRESHLY BATTERED FISH FILLETS AND TARTARE SAUCE, SERVED WITH CHIPS AND SALAD	26
CHICKEN PARMIGIANA DOUBLE SMOKED HAM, NAPOLI AND CHEESE BLEND, SERVED WITH CHIPS AND SALAD	28.5

(GF) GLUTEN FRIENDLY (GFO) GLUTEN FRIENDLY OPTION
(V) VEGETARIAN (VO) VEGETARIAN OPTION