

TO START

HOMEMADE CHEESY JALAPENO POPPERS (V)	16
<i>ranch sauce</i>	
CRAIGS SMOKEY BBQ HOT WINGS (GF)	16
<i>celery, blue cheese dipping sauce</i>	
SUMMER PRAWN COCKTAIL (GF)	18
<i>mixed Australian prawns, rose sauce, shredded iceberg, freeze dried raspberry</i>	
HOT & COLD SMOKED SALMON TIAN (GF)	17
<i>creme fraiche, petite potato salad, parmesan wafer</i>	
CRISPY PORK BELLY BAO	17
<i>Japanese slaw, kewpie mayo</i>	
CHARCUTERIE TO SHARE	28.5
<i>cheeses, meats, olives, dips, pickled veg, crusty bread, crackers</i>	
THICK-CUT CIABATTA	10
<i>extra virgin olive oil, garlic butter</i>	

SIDES

BOWL OF FRIES	10
CLASSIC GREEK SALAD (GF)	10
ROCKET & PARMESAN SALAD (GF)	10
SAUTEED BABY CARROTS & GREENS (GF)	10
<i>garlic butter</i>	
ROAST DUCK FAT POTATOES (GF)	10
<i>aioli</i>	

MAINS

HERB & PRESERVED LEMON BARRAMUNDI FILLET (GF)	38
<i>roasted chat potatoes, sauteed baby spinach, tuscan nut & current salsa</i>	
STEAK OF THE MOMENT	
<i>see weekly specials</i>	
PANFRIED VEGETABLE DUMPLING BOWL (V)	27
<i>edamame, asparagus, corn, grape tomatoes, baby cucumber, spring onions, toasted sesame dressing</i>	
ROASTED ZAAATAR SPICED LOIN OF LAMB (GF)	48
<i>pistachio & mint gremolata, sweet potato puree, roasted summer vegetables</i>	
PARMESAN & FINE HERB CRUSTED PORK CUTLET	41
<i>Italian slaw, dijon mustard</i>	
THAI BBQ 1/2 CHICKEN (GF)	30
<i>fragrant coconut sauce, Asian herb salad, jasmine rice</i>	
LINGUINI MARINARA	37
<i>Australia king prawns, blue swimmer crab, Atlantic salmon "meatballs", garlic, basil, cherry tomatoes, chilli, olive oil</i>	
PAN FRIED VEAL SCALLOPINI (GF)	44
<i>lemon & sage burnt butter sauce, broccolini, potato galette</i>	
CHICKEN PARMIGIANA	29
<i>triple smoked ham, Napoli sauce, melted cheese, chips, salad</i>	
SALT SPICED CALAMARI (GFO)	27
<i>chips, salad, aioli, lemon</i>	
BEER BATTERED FLATHEAD TAILS (GFO)	27
<i>chips, salad, tartare, lemon</i>	
CRAIGS OPEN STEAK SANDWICH	28
<i>slow cooked BBQ beef brisket, lettuce, tomato, caramelised onion, chimmi-churri, herb mayo & chips</i>	
SUMMER CITRUS SEMIFREDDO (GF)	13
<i>citrus curd, lime yoghurt, candied lemon</i>	
MANGO STICKY RICE (GF, V)	13
<i>butterfly pea rice, sliced mango, coconut sauce</i>	
ESPRESSO MARTINI TRIFLE	13
<i>espresso martini jelly, mascarpone, chocolate brownie, mousse</i>	

DESSERTS

KIDS MENU

13 & UNDER

MAIN

HAM, CHEESE & PINEAPPLE PIZZA

TOASTED HAM & CHEESE SANDWICH W/ CHIPS

CHICKEN SCHNITZEL & CHIPS W/ SALAD

FISH & CHIPS W/ SALAD

SPAGHETTI BOLOGNAISE

2 PARTY PIES & CHIPS

DESSERT

KIDS BROWNIE W/ ICE CREAM

VANILLA ICE CREAM W/ TOPPINGS

1 MAIN COURSE + GLASS OF SOFT DRINK, \$14.5

+\$5 FOR DESSERT



CRAIG'S
ROYAL HOTEL
SUMMER MENU

SENIORS RECEIVE 10% DISCOUNT ON ALL MAINS
CONDITIONS APPLY

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

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products. Patron requests will be catered to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS