

TO START	<b>SOUP OF THE MOMENT</b> (LG, V)	15
	<i>w/ toasted sourdough</i>	
	<b>MEDLEY TOMATO BRUSCHETTA</b> (V)	17
	<i>buffalo mozzarella, baguette</i>	
	<b>CRISPY PORK BELLY</b> (LG)	18
	<i>w/ apple &amp; fennel slaw, chilli jam</i>	
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MAINS	<b>PUMPKIN RISOTTO</b> (LG, V)	27
	<i>goats cheese, toasted pine nuts, sage</i>	
	<b>CURRY OF THE DAY</b>	27
	<i>w/ coconut rice, roti</i>	
	<b>BEER BATTERED FLATHEAD TAILS</b> (LGO)	28
	<i>w/ chips, salad, house-made tartare sauce, lemon</i>	
	<b>SALT &amp; PEPPER CALAMARI</b> (LG)	28
	<i>w/ chips, salad, aioli, lemon</i>	
	<b>ROASTED VEG &amp; HALOUMI SALAD</b> (LG, V)	28
	<i>w/ baby carrot, sweet potato, capsicum, asparagus, baby beets, pesto</i>	
<b>CHICKEN PARMAGIANA</b> (LGO)	30	
<i>w/ triple smoked ham, napoli, cheese, chips, salad</i>		
<b>LINGUINI MARINARA</b>	32	
<i>w/ prawns, scallops, white fish, calamari, napoli, herbs</i>		
<b>PAN SEARED SALMON</b> (LG)	37	
<i>roasted chat potatoes, broccolini, capers &amp; dill sauce</i>		
<b>SOUS-VIDE LAMB RUMP</b> (LG)	48	
<i>w/ garlic mash, pea puree, asparagus, jus</i>		
<b>GREAT SOUTHERN PORTERHOUSE 300G</b> (LG)	56	
<i>chips, salad, choice of sauce</i>		
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SIDES	<b>ROAST DUCK FAT POTATOES</b> (LG) <i>w/ aioli</i>	10
	<b>BOWL OF FRIES</b> <i>w/ aioli</i> (LG)	11
	<b>MEDLEY OF VEGETABLES</b> (V) <i>garlic butter</i>	12
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DESSERTS	<b>APPLE &amp; WALNUT CRUMBLE</b>	15
	<i>w/ salted caramel ice-cream</i>	
	<b>DARK CHOCOLATE PANNA COTTA</b>	15
<i>w/ red wine poached seasonal plums</i>		
<b>BLOOD ORANGE UPSIDE DOWN CAKE</b>	15	
<i>w/ spiced syrup, labneh</i>		



# CRAIG'S

ROYAL HOTEL

## MENU

### 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