



THE
ROYAL DAYLESFORD

EST. 1916

BISTRO MENU
All Day Dining

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DIPS & BREADS

BRUSCHETTA ^{V/GF} \$14.5
HERITAGE TOMATO, FRESH PICKED BASIL,
BALSAMIC PEARLS & BUFFALO MOZZARELLA

GARLIC BREAD ^{V/GF} \$9.5
WARM ARTISAN BREAD WITH HERB, GARLIC
BUTTER AND PECORINO CHEESE

BREAD PLANK ^V \$19.5
STONE BAKED FOCACCIA, CIABATTA AND
GRISSINI WITH COLD PRESS OLIVE OIL,
BALSAMIC VINEGAR AND HOUSE DIPS

NIBBLES

ROYAL NACHOS ^{V/GF} \$16.5
LAYERED WITH MELTED CHEESE AND TOPPED WITH
SALSA, SOUR CREAM, GUACAMOLE & JALAPENOS

SPICY CHICKEN WINGS ^{GF} \$14.5
COATED IN OUR SPECIAL BLEND OF HERBS
AND SPICES, SERVED WITH SLAW AND LEMON

PORK BONBON \$15.5
CRISPY PORK, APPLE PUREE, WATERCRESS
AND KOHLRABI REMOULADE

CLASSIC SOUZOUKAKIA \$14.8
SPICED AND BAKED GREEK MEATBALL IN A RICH
TOMATO SAUCE AND MELTED CHEDDAR CHEESE
SERVED WITH TOASTED CIABATTA

CREAMY GARLIC PRAWNS ^{GF} \$18.5/24.5
PAN SEARED PRAWNS IN A CREAMY
GARLIC SAUCE SERVED ON A BED OF BASMATI RICE

CALAMARI ^{GF} \$17.8/24
CRISPY SQUID W/GARLIC AND LEMON MAYO,
CHILLI AND A GREEN SALAD
MAIN SIZE SERVED WITH STEAKHOUSE CHIPS

CLASSIC

ROYAL BURGER WITH CHEESE \$24.9
WAGYU BEEF PATTIE TOPPED WITH MELTED
CHEESE, BACON, SLICED BEETROOT, FRIED EGG,
LETTUCE, TOMATO, HOUSE RELISH, GARLIC MAYO
AND GHERKIN ON A BRIOCHE BUN

CLASSIC CAESAR SALAD ^{GF} \$20.9
(ADD CHICKEN \$4)
HAND CHOPPED ROMAINE SALAD TOSSED
IN CAESAR DRESSING W/ CROUTONS, BACON,
WHITE ANCHOVIES AND SHAVED
PARMESAN CHEESE

TRADITIONAL CHICKEN PARMA \$24.5
CRUMBED CHICKEN BREAST, NAPOLI,
VIRGINIAN HAM, CHEDDAR CHEESE,
CHIPS & SALAD

FISH AND CHIPS \$23.9
BEER BATTERED FLAKE FILLET, ZESTY
MAYO W/ CHIPS AND SALAD

THAI BEEF SALAD ^{GF} \$24.5
TENDER BEEF STRIPS MARINATED IN HOUSE
MADE SPICES, SERVED ON LOCAL GREENS
WITH EGG NOODLES AND FRIED SHALLOTS

FROM THE GRILL

ALL STEAKS ARE CHARGRILLED & SERVED
W/ CHOICE OF 2 SIDES & A SAUCE:
- CHIPS, SALAD, VEG OR MASH
- CLASSIC GRAVY, MUSHROOM, PEPPER OR GARLIC BUTTER

PORTERHOUSE ^{GF} \$36
300G - A FIRM CUT WITH RICH FLAVOUR,
APPROVED O'CONNORS BREED

SCOTCH FILLET ^{GF} \$39.9
300G - TENDER, JUICY AND FINELY MARBLED,
CERTIFIED BLACK ANGUS

STEAK SANDWICH ^{GF} \$24.9
CARAMELISED ONION, LETTUCE, SLICED
TOMATO, BACON, EGG, HOUSE RELISH,
GARLIC MAYO AND RUSTIC BREAD WITH
STEAKHOUSE CHIPS

MAINS

PLEASE SEE OUR DAILY SPECIALS BOARD FOR MORE OPTIONS

SLOW COOKED LAMB STROGANOFF	\$26.9
TOSSED THROUGH RIGATONI PASTA, AGED PARMESAN, CREME FRAICHE AND SOFT HERBS	
BRAISED RIVERINA LAMB SHANK ^{GF}	\$31.9
SLOW COOKED SHANK, CREAMY MASHED POTATO, AND GREEN BEANS TOPPED WITH GREMOLATA	
SEAFOOD SPAGHETTI	\$29.5
PRAWNS, SCALLOPS, MARKET FISH AND CALAMARI TOSSED WITH TOMATO, FENNEL, SAFFRON, GARLIC, CHILLI AND PARSLEY	
OTWAY PORK BELLY ^{GF}	\$30.9
TWICE COOKED WITH HERBED MASHED POTATO, HONEY GLAZED PARSNIP, KOHLRABI REMOULADE AND BRAISING JUS	
SALAD OF HEIRLOOM BEETS ^{V/GF}	\$15.9
(ADD CHICKEN \$4) MARINATED HEIRLOOM BEETROOTS, PERSIAN FETA, TOASTED HAZELNUTS AND CITRUS DRESSING	

SIDES

STEAKHOUSE CHIPS ^V	\$9.5
SERVED WITH CITRUS MAYO AND TOMATO SAUCE	
WEDGES ^V	\$9.5
WITH SOUR CREAM & SWEET CHILLI	
BREAD	\$4
CHOICE OF GRISSINI, FOCACCIA, GLUTEN FREE OR CIABATTA	
MIXED GREEN VEG ^{V/GF}	\$9
SEASONAL VEG TOSSED WITH HERB AND TRUFFLE INFUSED OLIVE OIL	
CREAMED DESIREE POTATO	\$6.5
ROYAL GARDEN SALAD ^{V/GF}	\$6.5

PIZZA 9"

(GLUTEN FREE BASE AVAILABLE UPON REQUEST - \$4)

GARLIC CHEESE	\$11.5
MELTED MOZZARELLA & CONFIT GARLIC	
MARGARITA ^V	\$14.5
FRESH TOMATO, BUFFALO MOZZARELLA & BASIL	
AUSSIE	\$16
SMOKED LEG HAM, CRISPY RASHER BACON, EGG & MOZZARELLA	
HAWAIIAN	\$15.5
SMOKED LEG HAM, JUICY PINEAPPLE & MOZZARELLA	
ROYAL SPECIAL	\$19.9
SMOKED HAM, BACON, SALAMI, CAPSICUM, ONION, SEMI DRIED TOMATOES & MOZZARELLA,	
ISTRA MEATLOVERS	\$19.9
SMOKED HAM WITH BACON, SALAMI, SAUSAGE & MOZZARELLA ON A BBQ BASE	
BBQ CHICKEN	\$19.5
BBQ SAUCE BASE, SUCCULENT SEASONED CHICKEN, BACON, SPRING ONIONS & MOZZARELLA	
SEAFOOD	\$22.5
PRAWNS, SCALLOPS, SMOKED SALMON, CAPERS, MOZZARELLA, WILD ROCKET & LEMON	
ROAST PUMPKIN & ZUCCHINI ^V	\$17.5
ROASTED PUMPKIN, ZUCCHINI, SEMI DRIED TOMATOES, FETA & MOZZARELLA	
CALABRESE	\$19.9
HOT SALAMI, HAM, CAPSICUM, OLIVES, CHILLI, MUSHROOMS & MOZZARELLA	
PEPPERONI	\$16.5
HOT SALAMI, CHILLI FLAKES & MOZZARELLA	
PULLED PORK	\$18.5
BBQ BASE W/ PULLED PORK, CARAMELISED ONION, ROASTED RED PEPPERS, CHEESE & GARLIC AIOLI	
SPANISH	\$19.5
DEEP PAN BASE SUGO, SMOKED CHORIZO, SPANISH ONION, CHARGRILLED CAPSICUM, CHILLI FLAKES AND HANDPICKED BASIL	
TANDOORI CHICKEN	\$19
CHICKEN, CAPSICUM, RED ONION & SPICED YOGHURT	

KIDS

ALL SERVED WITH CHIPS & TOMATO SAUCE

HAWAIIAN PIZZA	\$9.9
CHICKEN NUGGETS	\$9.9
FISH BATTERED FLATHEAD TAILS	\$9.9
BURGER BEEF PATTIE, CHEESE, LETTUCE, MAYO	\$9.9

COFFEE

SHORT BLACK	\$4.0
SHORT MACCHIATO	\$4.1
LONG MACCHIATO	\$4.1
LATTE	\$4.1
CAPPUCCINO	\$4.1
FLAT WHITE	\$4.1
LONG BLACK	\$4.1
HOT CHOCOLATE	\$4.1
SELECTION OF TEAS	

DESSERTS

APPLE AND RHUBARB CRUMBLE ^{V/GF} GRANNY SMITH APPLES AND RHUBARB SERVED WITH VANILLA BEAN ICE CREAM	\$14
STICKY DATE PUDDING ^{GF} SERVED WITH SALTED CARAMEL AND VANILLA BEAN ICE CREAM	\$12.5
VANILLA CREME BRULEE ^{GF} WITH PISTACHIO BISCOTTI	\$16.9
LEMON TART HOUSE BAKED LEMON TART, ITALIAN MERINGUE, BERRY COULIS	\$15.9
FROG IN THE SNOW A CHOCOLATE FROG HIDING IN TWO SCOOPS OF "SNOW" WITH RAINBOW SPRINKLES	\$5.9

CLASSIC COCKTAILS

ESPRESSO MARTINI YOUR CHOICE OF TRADITIONAL OR WITH BAILEYS	\$17
GRASSHOPPER VODKA, CREME DE CACAO, CREME DE MENTHE & CREAM	\$18
NEGRONI GIN, CAMPARI AND SWEET RED VERMOUTH	\$19
TRADITIONAL DAIQUIRI WHITE RUM WITH LIME & SUGAR	\$17
PENICILLIN WHISKY, SINGLE MALT WHISKY, LEMON, GINGER & HONEY	\$20

COCKTAIL SPECIALS AND OTHER COCKTAILS
AVAILABLE UPON REQUEST AT THE BAR.