



Champagne And Sparkling By The Glass

NV SP Tattinger Prestige <i>Cuveé Reims, France</i>	15
NV Canti Prosecco DOC <i>Cassano Belbo, Italy</i>	10
NV Chandon Brut <i>Yarra Valley, VIC</i>	15

White Wines By The Glass

2016 Jim Barry Lodge Hill Riesling <i>Clare Valley, SA</i>	13
2016 Heggies "500 Above" Chardonnay <i>Eden Valley, SA</i>	11
2016 Opawa Sauvignon Blanc <i>Marlborough, NZ</i>	12
2016 Cape Mentelle "Georgiana" Sauvignon Blanc <i>Margaret River, WA</i>	13
2016 Under & Over Pinot Gris <i>King Valley, VIC</i>	10
2016 Koonara "Flowers For Lucy" Moscato <i>Limestone Coast, SA</i>	13

Rosé By The Glass

2015 La Vieille Ferme Cotes du Ventoux <i>Rhone, France</i>	12
--	----

* A 10% public holiday surcharge applies



Red Wine By The Glass

2016 Opawa Pinot Noir <i>Marlborough, NZ</i>	13
2014 Chrismont Merlot <i>King Valley, VIC</i>	16
2012 Evans & Tate "Metricup Road" Cabernet Merlot <i>Margaret River, WA</i>	13
2015 Jim Barry "The Cover Drive" Cabernet Sauvignon <i>Clare Valley, SA</i>	14
2015 Zeppelin "Big Bertha" Shiraz <i>Barossa Valley, SA</i>	12
2015 Evans & Tate "The Go Between" Shiraz <i>Margaret River, SA</i>	10
2016 Wirra Wirra "Catapult" Shiraz <i>McLaren Vale, SA</i>	14
2015 Running With Bulls Tempranillo <i>Barossa Valley, SA</i>	13

Dessert Wines By The Glass

De Bortoli "Noble One" Botrytis Semillon <i>Riverina, NSW</i>	16
Mr Riggs "Sticky End" Botrytis Reising <i>Barossa Valley, SA</i>	12

* A 10% public holiday surcharge applies



Beers And Cider

Premium & Crafts (Bottle)

Crown Lager	10
Brooklyn Lager	12
Burleigh Brewing 28 Pale Ale	12
White Rabbit Dark Ale	11
Rogers Amber Ale	10
Stone & Wood Pacific Ale	11
Asahi	10
Corona	10

Draught (415ml)

Royal Lager	9
James Squire 150 Lashes	10
Sapporo	10

Light

Cascade Premium Light	7
-----------------------	---

Cider

Thatchers	10
-----------	----

Premium House Pour Spirits (30ml)

Johnnie Walker Black Label	9
Ketel One Vodka	9
Pampero Especial Rum	9
Bulleit Straight Bourbon	9
Tanqueray London Dry Gin	9

* A 10% public holiday surcharge applies



Coffee And Tea

Cappuccino, Flat White, Latte, Espresso Macchiato, Piccolo Latte, Ristretto Americano, Long Black, Doppio Long Macchiato, Chai Latte	4.50
--	------

Shot of Vanilla or Caramel Syrup	1
Extra Shot of Espresso	1

Liqueur Coffee

Caribbean – Captain Morgan Black	12
French – Cointreau	12
Greek – Ouzo	12
Irish – Jameson Irish Whiskey	12
Irish Cream – Bailey’s	12
Italian – Disaronno	12
Jamaican – Tia Maria	12
Mexican – Kahlua	12
Roman – Opal Bianca	12
Royal Lager	9
James Squire 150 Lashes	10
Sapporo	10

* A 10% public holiday surcharge applies



The Royal Cocktails

\$16 Each

Classics

Premium Martini

Ketel One Or Tanqueray '10' Gin, Vermouth, Olives
Prepared and served to your liking: classic, dry, dirty or with a twist?

Cosmopolitan

Ketel One Citrus, Cointreau, Cranberry, Lime, Orange Zest
Make like a Manhattan socialite with this classy modern classic cocktail.

Pierre Collins

Tanqueray, Green Chartreuse, Lemon, Sugar Syrup, Soda
Enjoy this delightfully tangy afternoon cocktail, a riff on the traditional Tom Collins

Butterscotch Espresso Martini

Ketel One Vodka, Tia Maria, Butterscotch Schnapps, Espresso Coffee
Everyone loves an espresso martini. Try one with butterscotch to chase those blues away!

Chamomile Sour

Chamomile Infused Pampero Bianco Rum, Raw Sugar Syrup, Lime
A house specialty, created by our own bartender Andrew Hall

Queens Park Swizzle

Bundaberg Small Batch, Lime, Raw Sugar Syrup, Bitters, Mint
This dry variation of a mojito was created in Trinidad in the 1920's. Let us take you back to those traditional, tropical shores...

Rob Roy

JW Black, Sweet Vermouth, Bitters, Lemon Twist
Scotch martini. A true classic

Kir Royal

Chambord, Prosecco, Blackberry
Simple, sweet and elegant. What's not to like?

Old Fashioned

Bulleit Straight Bourbon, Sugar Syrup, Bitters, Orange Zest
The simplest way to appreciate a good cocktail, sit back and enjoy some class...

* A 10% public holiday surcharge applies



Bar Meals

Available 11am - 10pm

Oysters three ways

\$4 each

Natural

red bush lime caviar (gf, h)

Florentine

baby spinach, Mornay sauce, Grana Padano (h)

Kilpatrick

Worcestershire sauce, ketchup, smoked bacon, tabasco sauce (gf)

Calamari & chips

with rustic fries and lime aioli (h)

22

Tempura king prawns

wasabi Kewpie mayonnaise (h)

20

Charcuterie

pork and pistachio terrine, Serrano ham, Wagyu bresaola, black truffle soppressa, cornichons, toasted ciabatta, condiments

32

Taleggio and parmesan arancini

truffle aioli (gf)

16

Marinated mixed olives

rosemary and sea salt grissini (h, v)

14

Grilled saganaki cheese

lemon, baby herbs (h, v)

14

Mini beef Wellingtons

smashed peas, onion jam

19

Fish and chips

beer-battered flathead filets, simple salad, rustic fries, tartare sauce (h)

14

Classic Caesar salad

cos lettuce, garlic croutons, serrano ham, shaved pecorino cheese, anchovy dressing, soft boiled egg

16.50

Add Cajun chicken

5

gf - gluten free | h - halal | v - vegetarian
 * A 10% public holiday surcharge applies



Burgers And Sandwiches

Wagyu burger

Wagyu beef, maple cured bacon,
vine-ripened tomato, rocket, gruyere cheese,
onion, mild mustard, BBQ sauce 24

Royal with cheese

Wagyu beef, maple cured bacon, pickles,
American jack cheese, mild mustard, ketchup 22

Club sandwich

maple cured bacon, free range egg,
sliced turkey breast, vine-ripened tomato,
cos lettuce, avocado, cranberry, mayonnaise 22

Croque monsieur

shaved leg ham, gruyere cheese, Dijon mustard,
cheese sauce 16

all served with rustic fries and aioli
gluten-free bread available on request

Cheese Platter

Australian cheese plate

blue, double brie, cheddar, lavosh, oatey jones,
quince paste, grapes 24

* A 10% public holiday surcharge applies



* A 10% public holiday surcharge applies