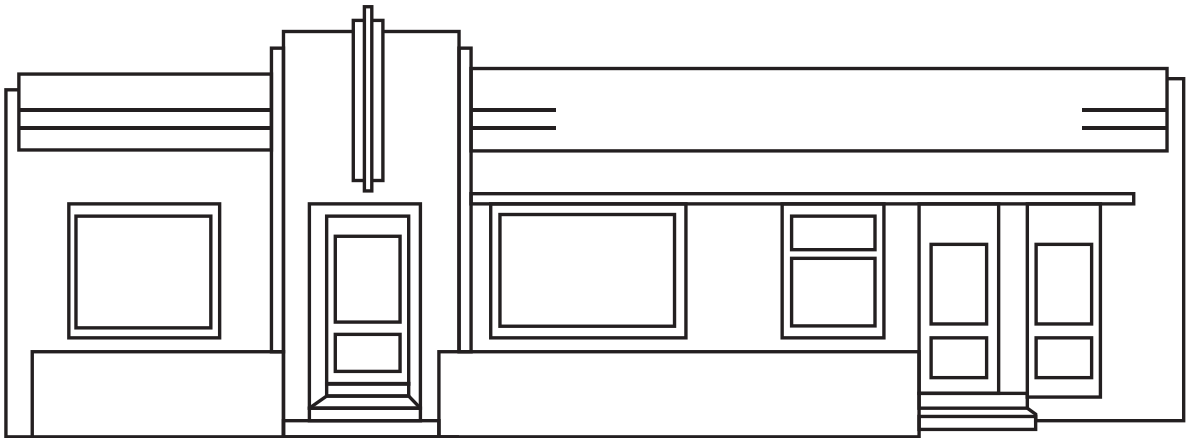


STARTERS		
<b>Crusty Irrewarra Ciabatta</b> w/ olive oil + aged balsamic (V, VG, O)	\$18	
<b>Arancini</b> (5) w/ pumpkin, feta, mozzarella + aioli (GF, V)	\$24	
<b>Baked Burrata</b> w/ cherry tomato, garlic pangrattato, dried cranberries + toasted ciabatta (V)	\$28	
<b>White Anchovies</b> w/ salted ricotta + toasted crostini (O)	\$18	
<b>Kingfish Crudo</b> w/ salmon caviar, ruby grapefruit, finger lime, pickled shallots + gin dressing (GF)	\$32	
<b>Freshly Shucked Oysters</b> ½ Dozen \$32   Dozen \$48 <b>Natural</b> w/ Mignonette sauce (GF) <b>Japanese</b> w/ soy, ginger, chili + mirin (GF) <b>Gratin</b> w/ garlic butter + gremolata <b>Kilpatrick</b> w/ bacon + chef's killer sauce		
<b>Chef's Oyster Tasting Plate</b> 3 of each flavour	\$55	
<b>Scallops</b> (4) w/ garlic herb butter + orange pangrattato	\$36	
<b>Parmesan Crumbed Prawns</b> w/ roasted pepper tartar sauce (GF)	\$28	
<b>Crispy Fried Baby Squid</b> flash fried served w/ roasted pepper tartar + herb tabouli (GF)	\$36	
KIDS (UNDER 12)		
<b>Meatballs</b> in rich sugo sauce w/ parmesan + crusty bread	\$18	
<b>Chicken Schnitzel</b> w/ crispy fries + beef jus	\$20	
<b>Steak</b> 200g porterhouse w/ charred greens, crispy fries + beef jus	\$24	
<b>Chocolate Mousse</b> fredo + cream	\$10	



# ROYAL MAIL HOTEL

## BIRREGURRA

SIDES		FROM THE SEA	
<b>Crispy Fries</b> w/ aioli + tomato sauce (GF, V, VGO, O)	\$16	<b>Fish of the Day</b> refer to specials board	\$46
<b>Side Salad</b> fennel, rocket, ruby grapefruit + parmesan (GF, V)	\$16	<b>Prawn &amp; Lobster Ravioli</b> w/ sage burnt butter & lemon cream sauce, parmesan + chives	\$46
<b>Charred Corn</b> on the cob w/ butter, feta, parmesan + herbs (GF, V, O)	\$18	<b>Royal Marinara</b> local mussels, prawns, scallops, fish, pipis, soft shell crab, Balmain bug, garlic, chili, fresh tomato w/ spaghetti + parmesan	\$52
<b>Truffle Mushrooms</b> w/ green goddess + fried sage (GF, V, VG)	\$18	<b>Mussel Stock Pot</b> Portarlington mussels, garlic, chili, house-made sugo + Irrewarra ciabatta	\$36
<b>Roasted Dutch Carrots</b> w/ parmesan, pomegranate + olive oil (GF, V, O)	\$18	DESSERT	
<b>Charred Greens</b> broccolini, zucchini & snow peas + green goddess dressing (GF, V, VG)	\$18	<b>Sticky Date Pudding</b> butterscotch sauce, cream + strawberries	\$16
<b>Roast Chat Potatoes</b> w/ truffle parmesan + mixed herbs (GF, V, O)	\$18	<b>Lemon Meringue Tart</b> berry compote + cream	\$16
GF – Gluten Free   GFO – Gluten Free Option V – Vegetarian   O – Onion Free   VG – Vegan   VGO – Vegan Option We love our menu. No changes please.			

FROM THE Paddock	
<b>Chicken Schnitzel</b> w/ apricot & fig cous cous, garlic yoghurt + lime aioli	\$40
<b>Chicken Pho</b> poached chicken breast, egg noodles, mushroom, carrot, bean shoots, bok choy, fresh herbs	\$46
<b>Beef Cheeks</b> 24-hour slow braised in rich red wine sauce served over parmesan mash w/ extra sauce + pea & spinach purée	\$48
<b>Surf &amp; Turf</b> porterhouse steak w/ scallops, fried octopus tentacles, crispy soft shell crab + garlic butter & lime aioli (GF)	\$55
<b>Steak</b> chargrilled F1 Wagyu 300g rump 5+ marble score cooked medium rare & served carved w/ charred greens, parmesan mash, beef jus + mustard (GF)	\$55
<b>Chargrilled Lamb Rump</b> blistered vine tomatoes, red chimichurri, green bean & olive salad (GF)	\$48
PATRICK'S WINE SELECTION	
<b>2022 Pieropan Soave</b> A perennial luncheon classic that year after year is a favourite Italian white. Pairs perfectly with nibbles or seafood dishes.	\$14/\$58
<b>2022 Vajra 'Langhe Rosso'</b> a tasty blend of Dolcetto, Barbera & Nebbiolo from Italy this full flavoured, plush & crunchy wine is great with seafood and meat alike.	\$13/\$52
<b>2019 Pondalowie Shiraz</b> notes of blackberry & poached stone fruit are complimented by clove & cedar spices, with a velveteen texture it is perfect for comforting winter meals such as pasta or slow cooked meat.	\$12/\$44