

STARTERS

GARLIC BREAD	9.50
- ADD CHEESE + 1.00	
- ADD CHEESE AND BACON + 2.00	
ARANCINI ALLA FUNGI	11.00
traditional Italian finger food 4 pcs - crumbed & fried rice ball with mushroom, truffle and mozzarella filling	
ARANCINI MARGHERITA	11.00
traditional Italian finger food, 4 pcs - crumbed & fried rice ball w tomato & mozzarella filling	
BRUSCHETTA	13.00
Italian style grilled bread brushed w garlic and topped w olive oil, mozzarella, tomato, pesto, basil	
- ADD ANCHOVY + 1.50	
ANTIPASTO PLATTER	22.00
Sicilian/ Ligurian mixed olives, prosciutto, pepperoni, sunblast tomato, marinated egg plant, artichoke, house dip, balsamic sw turkish bread	
SALT AND PEPPER CALAMARI	15.00
Royal prepared, crispy fried slices of squid sw lemon and aioli	
BOWL OF CHIPS	9.00
w gravy	
- ADD CHEESE + 1.00	
CHICKEN WINGS	8pcs 13.00 / 16pcs 18.00
crisp coated w spicy buffalo or sticky honey soy ginger sauce	
DUCK SPRING ROLLS (3PCS)	16.50
sw chilli & soy dipping sauce + kewpie mayo salad	
POTATO WEDGES	10.00
sw sour cream & sweet chilli or choice of tomato, BBQ or chipotle sauce	

SALADS / LIGHT MEALS

INSALATE MISTA (GF)	9.95
mixed leaves w tomato & mustard vinaigrette	
INSALATE DI RUCHETTA (GF)	18.50
rocket, pear, shaved parmesan w balsamic dressing	
CAESAR SALAD	18.95
cos lettuce, bacon, croutons, hard boiled egg, caesar dressing & grana padano cheese	
- ADD CHICKEN, CALAMARI OR ANCHOVIES + 6.00	
PUMPKIN SALAD (GF)	18.95
roasted pumpkin, rocket, pepitos, sultanas, dukkah, grilled haloumi, pomegranate dressing	
BEETROOT AND FETTA INSALATA	20.00
roasted beetroot, rocket, fetta, red onion w balsamic dressing	
QUICHE LORRAINE	18.90
sw insalata mista	

THE ROYAL HOTEL

TOOWOOMBA

FOR EVERYONE



ROYAL ROAST

sw potato bake, seasonal greens, roast carrot, sweet potato, beetroot, onion & gravy
- ADD CHIPS + 2.00

PORK (GFO)	21.95
BEEF (GFO)	23.95
CHICKEN (GFO)	22.95

ROYAL SEASONAL

PAN FRIED FILLET OF SALMON	29.50
sw mash, broccoli, caper vinaigrette & lemon	
STICKY SALMON FILLET	32.50
sw basmati rice, Vietnamese sauce, pak choy, lime wedge	
BANGERS AND MASH (GF)	21.95
sw broccoli & gravy	

ROYAL FAVOURITES

Served w mixed salad & chips or vegetables (add chips + 2.00)

CHICKEN SCHNITZEL & GRAVY	25.50
CHICKEN PARMIGIANA	27.50
NAKED CHICKEN PARMIGIANA (GF)	26.50
BBQ'd fillet topped w sugo, eggplant, fior di latte mozzarella	
SLOW COOKED CHIPOTLE PORK RIBS	32.50
HOME MADE BEEF RISSOLES	20.95
CRUMBED OR PAN FRIED BARRA	28.50
SALT & PEPPER CALAMARI	19.50

BURGERS, SANDWICHES

PREMIUM BEEF BURGER	23.50
beef pattie, tomato, lettuce, cheese, caramalised onion, beetroot, burger sauce, chips	
- ADD BACON, FRIED EGG + 3.50ea	
CHICKEN KARAGE BURGER	24.50
fillet of chicken breast, asian sauce, nori, slaw, bacon, cheese, chips	
STEAK SANDWICH	24.50
rib fillet on toasted Turkish, beetroot, caramalised onion, tomato, lettuce, cheese slice, burger sauce, chips	
- ADD BACON, FRIED EGG + 3.00ea	

STEAKS

All grain fed, seasoned with sea salt and cooked to your request.

Served w mixed salad & chips or vegetables

- ADD CHIPS + 2.00	
CLUB T-BONE 200gm (GF)	28.00
RUMP 200gm	27.50
RIB FILLET 300gm	44.00
OP RIB 450gm	52.00
WAGYU NEW YORK CUT STRIPLOIN MS8/9 300gm	51.50
EYE FILLET 200gm	39.50

SAUCES (GF)	3.00	
• PEPPERCORN	• CREAMY GARLIC	• AIOLI
• MUSHROOM	• GRAVY	• FIRE STARTER
• DIANNE	• WORCESTERSHIRE	• MUSTARD TRIO
EXTRA SAUCE	+ 3.00	

SIDES & TOPPERS

FRESH BROCCOLI	9.00
topped w lemon caper vinaigrette	
MASHED POTATO	9.00
sw a drizzle of white truffle oil	
BEER BATTERED ONION RINGS	6.00
SALT AND PEPPER CALAMARI	7.50
FRIED EGG & BACON (GF)	7.50
PRAWNS (3) (GF)	7.50
sautéed garlic and white wine sauce	
MIXED SEAFOOD	12.50
pan fried calamari, prawns, salmon & barra bites	

PASTA

BEEF LASAGNA	23.00
house made sw insalate mista	
PAPPARDELLE RAGU	23.00
Ribbons of egg pasta cooked al dente sw slow cooked beef ragu	
MEDITERRANEAN LINGUINE	23.50
long pasta noodles cooked al dente sw roasted red capsicum, tomatoes, artichoke, kalamata olives, spinach & garlic topped w shaved parmesan	
LINGUINE AGLIO E OLIO	22.95
sw italian sausage, evo, sea salt, garlic, chilli & parsley	
SPINACH & RICOTTA CANNELLONI	21.95
pasta tubes w house made filling of creamy spinach & ricotta cheese sw napoli sauce & garlic bread	
LINGUINI CARBONARA	23.00
long pasta noodles cooked al dente sw guanciale, bacon, creamy sauce topped w shaved grana padano cheese	
LINGUINI MARINARA	28.00
long pasta noodles cooked al dente sw prawns, barra, salmon and calamari pcs sw garlic, olive oil, tomato sugo, cherry tomatoes, fennel & basil and garlic bread	
RISOTTO (GF)	21.50
pumpkin, garlic, onion, spinach leaves & chorizo topped w sunflower seeds & grana padano cheese	
GNOCCHI AL SORRENTINA (GF) (VG)	20.00
sugo, cherry tomato, basil, shaved parmesan	

GLUTEN FREE GNOCCHI WITH CHOICE OF SAUCE, ADD 3.00

HAND STRETCHED PIZZAS

Preservative free, 12 inch.

MARGHERITA	20.00
tomato sugo, mozzarella, basil	
- ADD ANCHOVIES + 3.00	
PEPPERONI	22.50
tomato sugo, pepperoni, olives, capers, red onion, mozzarella	
MUSHROOM & PROSCIUTTO	23.00
mixed exotic mushrooms, truffle oil, prosciutto, red onion topped w mozzarella	
ORTOLANA (VG)	22.50
Tomato sugo, artichoke, olives, mozzarella, mushroom, red onion, cherry tomato	
TUTTO CARNE	22.50
sugo, sausage, ham, pepperoni, bacon, red onion, mozzarella	
GAMBERI PICCANTI	23.00
tomato sugo, prawns, artichoke, garlic, chilli, olive oil, mozzarella, rocket	
ALLA NORMA	22.50
tomato sugo, ham, eggplant, mozzarella, basil, shaved pana gradano cheese	

9 INCH, VERY LOW GLUTEN BASE, ADD 3.00

THE ROYAL HOTEL TOOWOOMBA

FOR EVERYONE



PIZZA AND PASTA EXTRAS

EXTRAS I : anchovies, ham, bacon or exotic mushrooms	3.00
EXTRAS II : prosciutto, pepperoni, artichoke or mozzarella	4.50

(V) Vegetarian, (GF) Gluten free, Take-aways \$2.00 extra

BAMBINI / KIDS

10 years and under (includes a soft drink, ice cream)

LINGUINI BOLOGNAISE (GFO)	15.00
LINGUINI NAPOLI (GFO)	15.00
tomato sugo, parmesan cheese	
BAMBINI PIZZA MARGHERITA	15.00
tomato sugo, cheese	
CRUMBED FISH AND CHIPS	15.00
with tomato sauce	
CRISPY CHICKEN NUGGETS	15.00
chips and tomato or BBQ sauce	
CHICKEN SCHNITZEL	15.00
chips and tomato sauce	

DOLCI / DESSERTS

TIRAMISU	12.00
traditional, homemade, Italian trifle made w coffee, mascarpone, sponge	
FAMOUS ROYAL STICKY DATE PUDDING	12.00
sw butterscotch sauce, cream & scoop ice cream	
CRÈME BRÛLÉE	13.00
creamy custard topped w caramelized sugar, mint & strawberry	
AFFOGATO (GF)	12.00
coffee espresso shot served w scoop ice-cream & savoiardi	
- ADD LIQUEUR + 6.50	
Frangelico, Tia Maria, Kahlua, Baileys	
- ADD ICE CREAM + 2.00	

COFFEES

• LONG BLACK	• CAPPUCCINO	• MACCHIATO
• FLAT WHITE	• LATTE	• PICCOLO
• SHORT BLACK	• PICCOLOCINO	
EXTRAS	1.00	
shot / mug / soy		

LIQUEUR COFFEE

IRISH COFFEE	Long black w/ shot of Irish whisky & cream
MEXICAN	Long black w/ shot of Kahlua & cream
BAILEY'S	Long black w/ shot of Bailey's & cream

TEAS

• ENGLISH BREAKFAST	• CHAMOMILE
• EARL GREY	• CHAI
• PEPPERMINT	- ADD LATTE + 0.50