

THE ROB ROY HOTEL

NO SUPRISSES

Garlic & herb bread V	7
Thick cut chips with aioli V	8
Wedges, sour cream & sweet chilli V	9
Sweet potato wedges with lime salt & aioli V	10

SMALL PLATES

Baby nachos, cheese, avocado, sour cream & salsa V GF	10
Antipasto, cold cut meats, house marinated vegetables, breads	14pp
Panko crumbed & fried buttermilk chicken tenderloins, chipotle mayo (3)	14
Tomato braised meatballs, pecorino zest (4)	12
Arancini mushroom with thyme & truffle oil (3) V	14
Salt and Pepper Squid (6)	14
Haloumi, orange, fennel, peas and black olives (3) V	14

SALADS

Caesar, cos lettuce, egg, pancetta, croutons, anchovies	20
add grilled chicken	+4
Haloumi, quiona, asparagus, peas, lentils dressed in zesty lemon oil V GF	24

V = Vegetarian

VFO = Vegan Friendly Option

GF = Gluten Free

GFO = Gluten Friendly Option



**TAKEAWAY FOOD & BOOZE AVAILABLE
SEE STAFF FOR DETAILS**

ROY'S PUB CLASSICS

Soup, bread - ever changing, ask the staff	POA
Steak sandwich, marinated porterhouse, bacon, egg, tomato, cheese, caramelised onion, lettuce, HP aioli, house relish	24
SA line caught garfish (2), coopers beer battered, slaw, chips, tartare	25
Roy's house made pie – ever changing, ask the staff	POA
Chicken or beef schnitzels – prepared in house, chips, slaw with gravy, pepper, mushroom or dienne sauces	24
Classic parmigiana, Roy's tomato sauce, ham, mozzarella	26

MAINS

Melanzane, classic Italian eggplant & vegetable bake, pear and rocket salad V	25
Spinach and ricotta cannelloni, made fresh in house V	25
Gnocchi, braised veal ragu, basil, parmesan	E 18 M 25
Pappardelle pasta, tomato braised meatballs, parmesan	E 17 M 24
Maple and mustard glazed pork sirloin, sweet potato, caramelised onion, roasted green apple and jus GF	32
300g Sirloin, potato bake, beans, onion ring and jus	35
Chargrilled lamb rump, potato bake, ratatouille, falafel crumb, jus GF	33
Barramundi pan fried, potato bake, spinach, tomato, capers, anchovies, black olives and basil GF	31
1kg Mussels with tomato and chilli, ciabatta bread GFO	33

SIDES

Greek Salad, feta, cucumber, kalamata olives, red onion, capsicum, tomato, oregano, lemon & olive oil V GF	14
String beans, peas and asparagus with chili & garlic V GF	10
Rocket, pear, parmesan salad V GF	12

TAXPAYER BURGERS

All served with thick cut chips

Al Capone Beef, smoked mozzarella, caramelised onions, sundried tomato and jalapenos	19
Wesley Snipes beef, smoked bacon, cheese, tomato, greens, aioli, and tomato relish	19
Martha Stewart Grilled chicken breast with prosciutto, guacamole, tomato, greens, and aioli	19
Bean Burger Mexican chilli bean patty, grilled haloumi with sour cream, chilli relish, guacamole V	19
GF bun	2.5

PIZZA 12"

Margherita Roy's tomato sauce, fior di latte, fresh tomato, fresh basil, oregano V	21
Hawaiian Roy's tomato sauce, mozzarella, shaved ham, pineapple	22
Prosciutto Roy's tomato sauce, fior di latte, San Daniele prosciutto, rocket, mushrooms, truffle oil	25
Roy Royale Roy's tomato sauce, mozzarella, salami, shaved ham, pancetta, pulled lamb, red onion, smoked capsicum, basil	24
Capricciosa Roy's tomato sauce, fior di latte, shaved ham, mushroom, artichoke, olives	22
Hot Salami Roy's tomato sauce, mozzarella, salami, chilli, anchovies, olives	22
Mushroom Roy's tomato sauce, fior di latte, a selection of mushrooms, rocket, truffle paste V	22
GF base	3

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SOMETHING SWEET

CHEESE SELECTION

All \$11 per 50g

Barossa Artisan Cheese, Mini Camembert

Luigi Guffanti 1876 - Taleggio (Angaston SA)

Herve Mons Fromager Affineur, Comte (Tunnels) 15 months (Rhone-Alpes France)

Alexandrina Cheese Co, Mt Jagged Mature Red Wax (Mt Compass SA)

La Vera, Adel Blu (Newton SA)

DESSERT

Espresso panna cotta with chocolate soil and cinnamon hazelnut brittle 14

Lavender crème brulee with almond biscotti 14

Chocolate fondant, apple and rhubarb compote, chocolate soil, vanilla ice cream 14

DRINK SPECIALS

FRIDAY KNOCK OFFS

4pm - 7pm

Campari Milano \$10

Espresso Martini \$10

Pint of Super Dry or Coopers Pale Ale \$6

House Sparkling, white or red \$5

Base Spirits \$5

FUNCTIONS MADE EASY

QUEEN ST BALLROOM

COCKTAIL | 180 SEATED | 90

Boasting sophisticated black and white styling with copper finishes and an artificial verticle garden wall the Queen Street Ballroom provides a chic backdrop for any style of event.



COMPLEMENTARY IN-HOUSE FACILITIES

Exclusive bar

Screen

Verticle garden wall

Cordless microphone

Projector with HDMI connectivity

Audio with smart device connectivity

Access to private outdoor area

Alternative spaces can be available, please enquire with our team for details. We look forward to helping make your next event something memorable!

See staff for more details | functions@robroyhotel.com.au

ROY'S KITCHEN

Monday to Thursday

Lunch | 12 to 2.30pm

Dinner | 5 to 9pm

Friday to Sunday

All Day Dining | 12 to 9pm



106 Halifax St Adelaide SA 5000

8223 5391

Functions | Group Bookings | Events | Pre-Orders

e: functions@robroyhotel.com.au

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