

Entrée

GARLIC BREAD

Add Cheese \$2 || Spinach and Artichoke \$6

CREAMY SPINACH AND ARTICHOKE COB LOAF

Chef special creamy spinach and artichoke dip

BUFFALO WINGS

Special seasoned crispy skin wings tossed in our hot sauce served with blue cheese dipping sauce

HONEY SOY & SESAME WINGS

Lightly seasoned crispy skin wings tossed in our own honey soy sauce topped with mixed sesame seeds

BOWL OF WEDGES

Served with sour cream and sweet chilli

BOWL OF ONION RINGS

CHIPS & GRAVY

SWEET POTATO CHIPS AND AIOLI

Tapas

SALT & PEPPER CALAMARI (6)

Served with side salad & garlic aioli

BAO BUN (2)

Karaage chicken, wasabi aioli and pickled ginger

Pork belly, sweet soy sauce and slaw

GRILLED SCALLOPS (4)

Grilled scallops served with fresh lemon

HOUSEMADE HALOUMI FRIES

Tossed in paprika served with tomato relish

PUMPKIN AND FETA ARANCINI BALLS (4)

Resting on a romesco sauce drizzled with balsamic glaze

Salad

THAI BEEF SALAD

Thai style salad with ginger and coriander dressing with sweet & salty macadamia nuts

Add Prawns \$7 || Calamari \$7 || Chicken \$5 || Beef \$5

Pasta

CARBONARA

Diced bacon, mushroom, shallots, garlic all pan-seared and finished with a creamy white wine sauce and shaved parmesan

Add Prawns \$7 || Chicken \$5 || Calamari \$7

VEGETARIAN MEDITERRANEAN PASTA

Mediterranean Pasta with tomatoes, artichoke, mushroom, roasted capsicum, garlic, olives and topped with feta

Add Prawns \$7 || Chicken \$5 || Calamari \$7

\$8

\$14

\$11

\$11

\$11

\$10

\$7

\$10

\$19

\$16

\$14

\$14

\$18

\$14

\$14

Royal Favourites

PANKO CRUMBED LAMB CUTLETS (2)

\$24

PANKO CRUMBED LAMB CUTLETS (3)

\$30

Golden fried panko crumb served with 2 choice of sides and gravy

ROYAL CHICKEN SCHNITZEL

\$19

Golden fried panko crumb served with 2 choice of sides

ROYAL CHICKEN PARMIGIANA

\$22

Golden fried panko crumb topped with house made napoli sauce, leg ham off the bone, grated mozzarella cheese and served with 2 choice of sides

BEER BATTERED FLATHEAD FILLETS

\$19

Tempura beer battered flathead served with chips, salad and garlic aioli sauce with lemon wedge

SEAFOOD BASKET

\$19

Battered fish, scallop, crab meat, crumbed prawns and calamari served with chips, salad and garlic aioli with lemon wedge

ROYAL RISSOLES

\$16

Served with creamy mash potato, vegetables and gravy

BUTTER CHICKEN

\$16

Served with poppadoms, rice and naan bread

BEEF SHORT RIBS

\$28

Served with chips and coleslaw in sticky BBQ sauce

Mains

LEMON PEPPER CALAMARI

\$23

Served with chips, salad, garlic aioli sauce and lemon wedge

GRILLED CHICKEN BREAST & AVOCADO (GF)

\$27

Topped with fanned avocado, hollandaise sauce with sweet potato chips and dressed salad

CRISPY SKIN PORK BELLY (GF)

\$28

Served on a bed of sweet potato mash with steamed vegetables and apple chutney

GRILLED ATLANTIC SALMON FILLET (GF)

\$32

Served with sweet potato mash, steamed vegetables with hollandaise sauce

ROAST OF THE DAY

\$18

"Please ask our friendly staff"

Served with roast vegetables, steamed vegetables and gravy

BANGERS & MASH

\$14

Pork sausages served on a bed of creamy mash and onion gravy

CREAMY GARLIC PRAWNS (GF)

\$26

Served with fragrant rice and lemon wedge

Steaks

Premium Yardstick beef pasture fed and finished on grain for minimum of 120 days from Mungindi feedlot. Minimum AUS-MEAT marbling core of 2+. Required meat colour of 1B-3 and fat colour of 0-3.

All steaks served with 2 choices of sides and gravy (All GF)

PREMIUM RUMP 250G

\$23

Rich marbling, grilled on open flame char, creating rich and lasting decadent creamy flavour

PREMIUM RUMP 500G

\$33

Rich marbling, grilled on open flame char, creating rich and lasting decadent creamy flavour

PREMIUM PORTERHOUSE 300G

\$32

Rich marbling, silky smooth texture & unrivalled juiciness, grilled on open flame char creating rich and lasting decadent creamy flavour

PREMIUM RIB FILLET 250G

\$36

Rich marbling with robust caramel undertone, lean and sweet notes combined

TOPPERS

Creamy Garlic Prawns \$7 || Surf & Turf \$9 || Calamari \$7 || Onion Rings \$4 Avocado and Hollandaise Sauce \$7

SIDES

\$4

Chips || Sweet Potato Chips || Wedges || Creamy Mash Potato || Garden Salad || Sautéed Vegetable

SAUCES

\$3

Dianne || Mushroom || Creamy Garlic || Pepper || Hollandaise Sauce

Burgers

STEAK SANDWICH (REQUEST- GF TOAST)

\$17

Rib fillet steak with caramelized onion, lettuce, tomato and beetroot served with chips

Add Bacon \$2 || Cheese \$2 || Egg \$2

WORKS BEEF BURGER

\$20

Char-grilled beef patty, lettuce, tomato, onion, egg, beetroot, BBQ sauce, bacon & cheese served with chips

CHICKEN BURGER

\$17

Lettuce, tomato, jalapenos, aioli, bacon & cheese served with chips

Kids Menu

KIDS FISH AND CHIPS

\$12

KIDS NUGGETS AND CHIPS

\$12

KIDS STEAK AND CHIPS

\$14

Wine

150ML	250ML	BOTTLE
Champagne		
MUMM CORDON ROUGE		
FRANCE, RIEMS Fresh – Bold – Intense Ripe Fruits.		
Bubbles		
JACOB'S CREEK 200ML CHARDONNAY PINOT NOIR		
SOUTH EASTERN AUSTRALIA Rich yet structured with generous citrus fruit flavours enhanced with creamy nutty yeast characters.		
JACOB'S CREEK RESERVE PROSECCO		
SOUTH EASTERN AUSTRALIA A naturally refreshing acidity with succulent pear and citrus flavours and a slightly sweeter finish.		
MUMM PETIT CORDON		
NEW ZEALAND, MARLBOROUGH New Zealand's terroirs meets Champagne know how. Petit Cordon has refreshing notes of citrus fruits, grapefruit and blood orange.		
House Wine		
BAY OF STONES CHARDONNAY		
\$6	\$9	\$22
SOUTH EASTERN AUSTRALIA The palate is round and generous, with fresh stone fruit, subtle oak and a soft, creamy finish.		
BAY OF STONES SHIRAZ		
\$6	\$9	\$22
SOUTH EASTERN AUSTRALIA A soft, approachable medium-bodied shiraz with vibrant fruit flavours.		
White Wines		
JACOB'S CREEK COOL HARVEST SAUVIGNON BLANC		
\$7	\$10	\$27
SOUTH EASTERN AUSTRALIA Harvested in the cool of the night, intensifying the zestiness and refreshing taste of the wine.		
THE GRAYLING SAUVIGNON BLANC		
\$8	\$11	\$30
NEW ZEALAND, MARLBOROUGH This delicious Marlborough Sauvignon Blanc full aromas of ripe gooseberry and melon revealing full fruit intensity, giving a well-balanced Sauvignon Blanc with a vivacious, crisp acidity.		
STONELEIGH WILD VALLEY SAUVIGNON BLANC		
NEW ZEALAND, MARLBOROUGH Combining passionfruit and citrus flavours, the palate is rich and textural with a generous mouth-feel that balance out the acidity.		
JACOB'S CREEK RESERVE CHARDONNAY		
\$7	\$10	\$27
ADELAIDE HILLS Complex yet elegant with white peach characters, a creamy texture and refined finish.		
STONELEIGH WILD VALLEY PINOT GRIS		
\$8	\$11	\$30
NEW ZEALAND, MARLBOROUGH This pale lemon-gold wine opens with aromas of stone fruit and summer meadow. The palate is dry and mouthfilling.		

Rosé

150ML	250ML	BOTTLE
JACOB'S CREEK LE PETIT ROSÉ		
\$7	\$10	\$27
SOUTH EASTERN AUSTRALIA Australian Rosé with a little French style.		
Moscato		
JACOB'S CREEK TWIN PICKINGS MOSCATO ROSÉ		
\$7	\$10	\$27
SOUTH EASTERN AUSTRALIA A perfect entertainer, this light but generous wine offers soft fruit sweetness, a slight spritz and a sense of fun.		
Red Wines		
JACOB'S CREEK BAROSSA SIGNATURE SHIRAZ		
\$8	\$11	\$30
SOUTH AUSTRALIA A premium Shiraz which captures the true essence of the Barossa with its bold flavours, ripe tannins and satisfying long finish.		
JACOB'S CREEK RESERVE CABERNET SAUVIGNON		
\$7	\$10	\$27
SOUTH AUSTRALIA Elegant yet untense with vibrant flavours of plum and tobacco leaf, and a long, supple finish.		
WIRRA WIRRA CHURCHBLOCK		
\$11	\$14	\$39
SOUTH AUSTRALIA A balanced full-bodied wine showing rich red and black fruits with cedar oak influences.		
GEORGE WYNDHAM BIN 999 MERLOT		
\$7	\$10	\$26
SOUTH AUSTRALIA Fresh black cherry and cassis with cedar oak. Full depth red with a purple hue.		
STONELEIGH WILD VALLEY PINOT NOIR		
\$8	\$11	\$30
NEW ZEALAND, MARLBOROUGH A palate bursting with flavours of strawberry, raspberry, boysenberry and dark cherry, all complemented by subtle savoury and toasty notes.		
Premium Reds		
ST HUGO CABERNET SAUVIGNON		
SOUTH AUSTRALIA, COONAWARRA Richly concentrated fruit flavours combined with stylish and sympathetic oak supported by long, silky, fine-grained tannins and balanced acidity.		
ST HUGO SHIRAZ		
SOUTH AUSTRALIA, BAROSSA VALLEY Powerful aromas of chocolate and plum combine beautifully with flavours of rich dark berries and spice. This smooth, complex wine was definitely made to savour!		



Menu

Oshea Royal Hotel



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