

ANTIPASTI

Freshly shucked oysters with chardonnay vinegar, shallots and black pepper (GF) ~ 3.5 each

Marinated olives with grilled ciabatta and grissini (V) ~ 9

Semolina dusted calamari, pickled onion mayonnaise and lemon ~ 16

Chargrilled octopus with almonds, chorizo and kohlrabi (GF) ~ 16

Burrata, heirloom tomatoes, zucchini flowers and aged balsamic (V)(GF) ~ 18

Hervey Bay scallops on the shell with bagna cauda and brioche crumbs ~ 18

SALUMI MISTI ~ selection of local and imported cured meats, house pickled vegetables and rosemary focaccia ~ 23

Add fresh Italian buffalo mozzarella ~ 6

HOUSEMADE PASTA

Roasted butternut pumpkin ravioli, sage and amaretti (V) ~ 23

Braised wild rabbit pappardelle, marjoram and pangrattato ~ 26

Potato gnocchi of slow cooked lamb shoulder, green olives and parsley vinaigrette ~ 26

Vongole clam linguini, broccoli, chilli, and Colatura di Alici ~ 27

GLUTEN FREE OPTIONS AVAILABLE. ASK YOUR WAITER.

MAINS

Herb crumbed pork cotoletta with fennel, orange and ricotta salad and lemon ~ 29

Ora King salmon with asparagus, broad beans and walnut oil dressing (GF) ~ 34

250g scotch fillet, caper and parsley salad, hand cut chips and bearnaise sauce (GF) ~ 36

Wild mushroom 'pithivier' pie, jerusalem artichoke and taleggio (V) ~ 28

Corn-fed chicken breast with potato puree, peas and charred leeks (GF) ~ 32

SIDES & SALADS

Spring herbs and leafy greens with verjuice (V)(GF) ~ 9

Roasted broccoli, chilli, fried shallots and black garlic vinaigrette (V) ~ 10

Cosberg, radicchio, gorgonzola dressing and candied hazelnuts (V)(GF) ~ 10

Smoked beetroot, chard and goat's curd (V) ~ 12

Sweet potato wedges (V)(GF) ~ 9

Shoestring fries (V)(GF) ~ 9

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PIZZA

Garlic & rosemary (V) ~ 12

Margherita - San Marzano tomato, basil and buffalo mozzarella (V) ~ 20

Roast pumpkin, caramelised onion, goat's cheese, baby spinach and pine nuts (V) ~ 22

Grilled zucchini, artichoke, caramelised onion, goat's cheese and pangrattato (V) ~ 22

House made Italian sausage, chicory, smoked scamorza and roasted chilli ~ 21

Crystal Bay prawns, yellow witlof, peas, chilli flakes and lemon ~ 23

Spicy salami, mushrooms, red onion, roast peppers, fior di latte and chilli flakes ~ 23

Prosciutto di parma, rocket, shaved parmesan, fior di latte and truffle oil ~ 23

GLUTEN FREE BASES AVAILABLE


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DOLCE

Tiramisu - Savoirdi finger biscuits soaked in coffee liqueur, layered with mascarpone cheese ~ 12

Goats curd panna cotta, strawberry sorbet and basil ~ 12

White chocolate tart, blueberries and lemon balm ~ 12

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