

STARTERS

NATURAL OYSTERS
finger lime & ginger mignonette (gf) - 4ea

MARINATED OLIVES
with grissini (v) - 10

ZUCCHINI FLOWERS
stuffed with stracciatella, stewed
tomatoes (v) - 16

SEMOLINA DUSTED CALAMARI
aioli, lemon - 17

PUMPKIN & TALEGGIO ARANCINI
ancient grains, black garlic mayonnaise
(v, gf) - 14

PORTARLINGTON MUSSELS
fennel, chorizo, smoked tomatoes, chilli
& garlic (gf) - 19

DUCK & APRICOT RILLETTE
beetroot marmalade, pistachio,
caperberries, toasted baguette - 18

VILLANI PROSCIUTTO DI PARMA
treviso, blood orange & gorgonzola
dressing, grissini - 18

SALUMI MISTI
selection of olives, duck rillette,
prosciutto, buffalo mozzarella, grissini
- 28

PIZZAS

GARLIC & ROSEMARY
with olive oil (v) - 12

MARGHERITA
San Marzano tomato, basil, & buffalo
mozzarella (v) - 20

PORCINI MUSHROOM
fontina, oregano & truffle (v) - 21

CALAMARI
garlic, red peppers, capers, rocket,
chilli - 23

POTATO & PANCETTA
taleggio & rosemary - 23

ROASTED PUMPKIN
caramelised onion, goats cheese, baby
spinach, pine nuts (v) - 22

SPICY SALAMI
mushroom, red onion, roasted peppers,
fior di latte & chilli flakes - 23

PROSCIUTTO DI PARMA
rocket, shaved parmesan, fior di latte &
truffle oil - 23

*** vegan, dairy-free & gluten-free pizzas
available upon request**

LIGHT LUNCH

Weekdays from 12pm - 4pm

VEAL SCHNITZEL
herb & parmesan crumbed;
fennel, green almonds & orange salad,
lemon - 20

RIGATONI BOLOGNESE
parmesan & basil - 18

PIE OF THE DAY
served with seasonal sides - 18

150g WAGYU BURGER
served medium; cos lettuce, tomato,
mustard pickles & swiss cheese and
shoestring fries - 20

MAINS

ORA KING SALMON
BBQ cucumber, asparagus, Jerusalem
artichoke & broad beans - 29

OXTAIL RAGOUT GNOCCHI
lemon, horseradish & black kale - 27

BBQ HALF CHICKEN
saffron fregola, broccolini & runner
beans - 30

CAULIFLOWER RISOTTO
smoked crème fraîche, grana padano
(v) - 22

PORK COTOLETTA
herb & parmesan crumbed;
fennel, green almonds & orange salad,
lemon - 27

250G SCOTCH FILLET
parsley & caper salad, hand cut chips,
red wine sauce - 38

SIDES & SALADS

BABY BEETROOTS
puy lentils, goat's feta & chardonnay
dressing (v) - 12

HONEY ROASTED CARROTS
chilli, puffed grains & labneh (v) - 12

ROCKET & PARMESAN
aged balsamic (v) - 10

CHEESY POLENTA CHIPS
tomato relish (v) - 11

SHOESTRING FRIES
aioli & tomato sauce (v) - 9

SWEET & SAVOURY

SAXON'S TIRAMISU
chocolate glazed, smoked mascarpone
ice cream, savoirdi biscuits (v) - 13

WHITE CHOCOLATE TART
raspberries & basil (v) - 13

SELECTION OF CHEESE
served with lavosh & fig paste

Delice de Bourgogne
Petite comte
Berry's creek tarwin blue

single - 9 double - 17 trio - 24

\$10 PIZZAS

Tuesdays from 6pm

Sundays from 4pm



545 Church Street, Richmond | www.royalsaxon.com | info@royalsaxon.com
TAG US #ROYALSAXON

BEER

ON TAP

FURPHY, GEELONG, VIC - 6.5 / 9.5
BUDVAR PILSNER, CESKE BUDEJOVICE, CZECH REPUBLIC- 8.5
HEINEKEN, NETHERLANDS - 10.0
KIRIN, JAPAN - 7.5 / 11.0
BLUE MOON BELGIAN WHITE, COLORADO, USA - 7.5 / 11.0
LITTLE CREATURES BRIGHT ALE, FREMANTLE, WA - 7.5 / 11.0
KOSCIUSZKO PALE ALE, JINDABYNE, NSW - 7.5 / 11.0
JAMES SQUIRE 'THE SWINDLER' TROPICAL PALE ALE, NSW - 7.5 / 11.0
PANHEAD 'QUICKCHANGE' XPA, NEW ZEALAND - 7.5 / 11.0
KAIJU! ROBOHOP INDIA PALE ALE, DANDENONG, VIC - 7.5 / 11.0
BRIDGE ROAD CELTIC RED, BEECHWORTH, VIC - 7.5 / 11.0
CARLTON DRAUGHT, ABBOTSFORD, VIC- 5.5 / 8.0
PIPSQUEAK APPLE CIDER, YARRA VALLEY, VIC - 7.5 / 11.0

WINES

BUBBLES

NV PAUL LOUIS, LOIRE VALLEY, FRANCE, BLANC DE BLANCS - 11.0
NV REDBANK 'EMILY' BRUT CUVÉE, KING VALLEY, VIC - 10.0
NV LAURENT-PERRIER, TOURS-SUR-MARNE, FRANCE, PINOT / CHARD - 19.0
NV PAUL LOUIS, LOIRE VALLEY, FRANCE, ROSE - 13.0

WHITE

'18 SIDEWOOD, ADELAIDE HILLS, SA, SAUVIGNON BLANC - 13.0
'17 LEEUWIN ESTATE, MARGARET RIVER, WA, RIESLING - 13.0
'16 TENUTA MACCAN, DOC FRIULI GRAVE, ITALY, PINOT GRIGIO - 13.0
'17 CARAGUILES 'COCHON VOLANT', LANGUEDOC, FRANCE, BLANC - 12.0
'17 TAI NUI, MARLBOROUGH, NZ, SAUVIGNON BLANC - 11.0
'17 GIANT STEPS, YARRA VALLEY, VIC, CHARDONNAY - 13.0

ROSATO / ROSÉ

'17 RAMEAU D'OR, COTES DE PROVENCE, FRANCE, ROSE - 13.0

RED

'17 SAVE OUR SOULS, MORNINGTON PENINSULA, VIC, PINOT NOIR - 13.0
'16 ARTURO, HEATHCOTE, VIC, MALBEC - 13.0
'16 DOWIE DOOLE B.F.G, MCLAREN VALE, SA, GRENACHE - 14.0
'17 VITE COLTE "ROSSOFUOCO" PIEDMONT, ITALY, BARBERA D'ASTI - 14.0
'13 MONTE ANTICO, TUSCANY, ITALY, CAB / MERLOT / SANGIOVESE - 12.0

SIGNATURE COCKTAILS

SAXON 75 - 16.0

Citadelle Gin, Paul Louis Sparkling Rose and sunshine.
What better way to enjoy spring!

MADAME PAMPLEMOUSSE - 20.0

This old Italian gets a French makeover with Citadelle gin, Pampelle and Lillet rosé. Ou la la!

BLUE BANANA COLADA - 20.0

Banana spiced rum, curacao, pineapple juice, coconut cream n dreams!

PORNSTAR MARTINI - 20.0

The evolution of the iconic Melbourne favourite: a white chocolate and passionfruit martini!

ELDERPINE SOUR - 20.0

Plantation Pineapple fat-washed rum meets St Germain Elderflower Liqueur in this refreshing twist on a classic sour.

AFTERBURNER - 20.0

A delicious rum espresso martini to put a kick in your night. Bacardi Fuego, Frangelico, espresso and chilli infused caramel to fire up the dancefloor!

LEMON MERINGUE PIE - 20.0

Refresh your night with this coconut and citrus sour. It's all about Plantation 3 Rum, lemon sherbet and limoncello here, with a lime-zest garnish.
Delicious!

SMOKEY ORCHARD - 20.0

A sweet and savoury delight: this little number sees apple liquor stirred down with Ardbeg Whisky and St Germain Elderflower Liqueur, topped with apple juice and a smoked thyme sprig.

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