



SHARES

garlic bread (v)	12
garlic butter, focaccia	
arancini pumpkin and feta (v)	16
romesco, aioli, shaved parmesan	
firedust squid	18
chilli, sweet chilli aioli	
salt and vinegar potato chats (v / vgoa)	12
truffle aioli	
cheeseburger spring rolls	15
pickle salsa, burger sauce	
lamb kofta sausage rolls	16
tomato chutney	
guochong chicken bites	16
sriracha mayo	
maple glazed carrots (gr / vg / v)	12
dukkah, evo	
pork belly bites	18
chilli, kung pao sauce	
chips	12
aioli, tomato sauce	
guacamole & corn chips (gr / vg / v)	15
coriander, chilli	
corn ribs (gr / vg / v)	16
sriracha mayo	
chicken, cheese and jalapeno quesadilla	18
sour cream, coriander, chilli	
meat and cheese plate	25
salami, prosciutto, aged cheddar, olives, toasted focaccia	

LUNCH SPECIAL

chicken schnitzel or fish & chips
with a glass of chapel hill

\$19

food allergies please be aware that all care is taken when catering for special requirements. it must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

GR (reduced gluten) GROA (reduced Gluten option available) V (vegetertain) V (vegetarian Option Available) VG (vegan) VGOA (vegan option available)



10% Surcharge applies on Public Holidays.

MAIN AFFAIR

battered barramundi (groa)	28
chips, salad, lemon, tartare	
oak burger (groa)	27
house made wagyu patty, pepper bacon aioli, thyme, caramelised onions, jack cheese, butter leaf lettuce, chips	
beef rendang pie	23
mash, broccolini, gravy	
royal oak chicken schnitzel	26
herbed and parmesan crumbed schnitzel, chips, salad with your choice of gravy, wild mushroom or peppercorn	
make it a parmi	+4
banh mi, pork belly or tofu (vgoa)	23
mayo, pickled carrot, pate, cucumber, coriander, soy sauce, chips	
green mango salad (gr / v / vg)	22
mangos, julienne carrots, cucumber ribbons, nahm jim dressing, julienne basil, coriander, shallots	
add grilled chicken	+6
add tofu	+5
crispy skin salmon (gr)	30
crispy chat potatoes, pickle cucumber, capers, spring onion, dill, chargrilled broccoli, pepper mayo, orange vinaigrette dressing	
lamb shanks (gr)	30
mash, maple glazed dutch carrots, red wine jus	
house made lentil lasagne (vg)	24
chips, salad	
oak signature cut steak	POA
salt and vinegar crispy chat potatoes, dutch carrots, broccolini & forest mushroom sauce w choice of gravy, wild mushroom or peppercorn (see fridge for today's selection)	

DESSERT

house made oreo brownie (vg).....	12
sticky date pudding with captain morgan rum sauce (v).....	12



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