

The Royal Hotel

Welcome

Welcome to the Royal Hotel Kent Town.

A hotel steeped in history, the Royal Hotel first started pouring beers for locals and travellers alike in early 1878. Since then we have seen many changes, but still offer the same great service.

Why not hold your next special event in one of our function rooms or beer garden? We boast an excellent choice of meeting and event facilities catering for corporate and private functions to weddings and gala dinners.

Offering everything for business and leisure, relax and enjoy all we have to offer at the Royal Hotel.

We look forward to seeing you again soon!

Mark Warren
Operations Manager

dining • functions • gaming • bars • beer garden

Starters

Grilled Turkish Bread	6.9
served with parmesan and herbs or garlic butter	
Wedges	9.9
crispy seasoned wedges, fried and served with sour cream and sweet chilli sauce	
Soup with Crusty Bread Roll	8.9
ask our friendly floor staff for the soup of the day	
S&P Squid (GF)	12.9
crisp coated Australian squid, seasoned and served with aioli	
Hot Chips	5.9
served with garlic aioli	

Royal Tasting Plate for 2	29.9
saffron arancini, s&p squid, tempura prawns with thai dressing, kalamata olives, prosciutto, crispy chorizo, creamy danish fetta, beetroot dip, marinated mushrooms, pickled local octopus and toasted pita	
Trio of Dips	16.9
beetroot dip, caramelised french onion dip and tzatziki served with toasted pita breads and garnished with a rocket salad	
Marinated Seafood Salad (GF)	14.9
with octopus, prawns, squid and mussels. dressed with lime and a hint of chilli	

Oysters

	½ doz.	doz.
Natural (GF)	12.9	23.9
served chilled on ice with lemon and dipping sauce		

	½ doz.	doz.
Kilpatrick (GF)	12.9	23.9
with grilled bacon and royal kilpatrick sauce		

Salads

Vietnamese BBQ Pork (GF)	19.9
marinated bbq pork fillet served on a salad of wombok cabbage, bok choy, choy sum, mint, cucumber and coriander drizzled with a light lime chilli dressing and garnished with crisp rice noodles	
Salad and Veg Bar as Main	7.9

Huon Smoked Salmon Salad (GF)	22.9
with rocket, spanish onion, semi dried tomatoes, capers and green beans with a French vinaigrette	
The Royal Caesar Salad	18.9
baby cos lettuce, crisp prosciutto, white anchovies, grated parmesan, herb croutons, poached egg and caesar dressing. <i>add chicken +4.0</i>	

Main Dishes

Crispy Skin Chicken Breast	24.9
served on the bone, pocketed with asparagus, southcape brie, prosciutto and herbs on a potato rosti with basil oil	
Linguine	21.9
with grilled prawns, chorizo sausage, cherry tomatoes, chilli, basil, ev olive oil, rocket and parmesan	
Thai Basil and Chilli Stir Fry	19.9
prawns and chicken, wok tossed with Asian greens, Thai noodles, Thai basil and chilli	

Beef and Red Wine Pie	19.9
slow cooked beef with shiraz and herbs, served with creamy mashed potato and topped with a flaky pastry crust	
Roast of the Day (GFA +.50c)	16.9
prime cuts with roasted potato, gravy and accompaniments	
Curry of the Day	21.9
served with saffron rice, roti and mango chutney	
Grilled Lambs Fry	16.9
herb crusted lambs fry with creamy mash, bacon and rich gravy	

From the Grill

The Royal Mixed Grill 19.9

char grilled kangaroo, chorizo sausage, rosemary and garlic scented lamb loin chop and marinated chicken served with creamy mashed potato and topped with a beef glaze

300g or 500g Veal Rump (GF) 19.9 / 25.9

served with crispy kipfler potatoes with a sea salt and rosemary seasoning

Kangaroo Fillet (GF) 23.9

char grilled kangaroo fillet served on a crispy polenta cake with wilted bok choy and a citrus glaze

250g Select Black Angus Scotch Fillet (GF) 25.9

hand selected grain fed Adelaide Hills beef served with crispy kipfler potatoes with a sea salt and rosemary seasoning

250g Select Black Angus Eye Fillet (GF) 26.9

hand selected grain fed Adelaide Hills beef served with crispy kipfler potatoes with a sea salt and rosemary seasoning

The Royal Surf and Turf 32.9

250g eye fillet of beef cooked to your liking with a mix of prawns, seared half shell scallops and mussels smothered in a thermidore sauce

choice of beef glaze, tomato jam, or hollandaise sauces

party or gala dinner?
corporate function
or meeting?

we make it easy...
call us today 8363 4888



GF: gluten free, GFA: gluten free option available
V: vegetarian, VOA: vegetarian option available

Seafood

King George Whiting (GFA) 28.9

battered, grilled or crumbed and served with fries and lemon aioli

The Royal Seafood Platter 28.9

a combination of crisp coated SA whiting fillets, scallops, prawns and squid served with fries, handmade tartare sauce and lemon

Barramundi (GF) 24.9

pan fried Australian barramundi fillet marinated in lemongrass, ginger, garlic and chilli, served on a banana leaf and coconut jasmine rice with a red curry sauce

S & P Squid (GF) 19.9

crisp coated, Australian squid, seasoned and served with rocket salad, aioli and fries

Snapper Fillet (GF) 28.9

pan fried South Australian snapper on soba noodles with bok choy, shitake mushrooms and tensuysu soya broth

Fish and Chips (GFA) 16.9

grilled, battered or crumbed served with tartare sauce

Burgers

Royal Angus Burger 14.9

prime angus beef burger, char grilled and served with smoky bacon, swiss cheese, salad leaf, tomato, spanish onion and tomato jam

Royal Garden Burger (V) 12.9

marinated and grilled vegetables, fetta cheese, salad greens and house made aioli

Royal Chicken Burger 14.9

marinated chicken tenderloins, grilled and served with smoky bacon, swiss cheese, rocket, tomato and garlic aioli

Schnitzels

all schnitzels served with chips and your choice of rich gravy, pepper, dienne, mushroom or hollandaise sauce.

Beef Schnitzel	15.9	Chicken Schnitzel	16.9
King Size Beef Schnitzel	20.9	King Size Chicken Schnitzel	22.9

Toppings

Parmigiana rich tomato sauce and grilled cheese	2.5	Meatlovers ham, salami, pepperoni and grilled cheese	2.5
Mexican spicy salsa, jalapeno's, grilled cheese, corn chips, sour cream and guacamole	2.5	Aussie bacon, onion, cheese and bbq sauce	2.5
Tropical ham, pineapple and grilled cheese	2.5	Rio bacon avocado and grilled cheese	2.5
Garlic Prawns creamy fresh garlic prawns	6.0	King Size Toppings	+1.0

Desserts

Sticky Date Pudding served warm with butterscotch sauce	8.9	Citrus Tart served with raspberry sorbet and passionfruit coulis	8.9
Ice Cream Sundae with either chocolate, strawberry or caramel topping, crushed nuts and a wafer	8.9	Vanilla Bean Pannacotta served with whipped chantilly cream and mixed berry compote	8.9
Coffee and Cake please see staff for today's cake selections	8.9	Cheese Plate for One blue cheese, brie and gouda with water crackers and dried fruit salad	12.9

Coffee & Tea

Flat White	3.5	Hot Chocolate	4.0
Cappuccino	3.5	Mocha	4.0
Latte	3.8	Chai Latte	4.0
Long Black	3.5	Vienna Coffee	4.0
Espresso	2.8	Liqueur Coffee Irish, Mexican, Italian, Jamaican or Roman	8.5
Macchiato	2.8		
Tea	3.5	Soy Milk	+0.5

White Wine

	<i>bottle</i>	<i>glass</i>		<i>bottle</i>	<i>glass</i>
hardy's riddle chardonnay	19.0	5.0	bridgewater mill sauv blanc	37.0	8.5
uleybury unwooded chardonnay	30.0	8.0	bent creek sauv blanc	40.0	
schild estate chardonnay	35.0		trevor jones gris blanc	35.0	8.5
pewsey vale riesling	35.0	8.5	hahndorf hill white mischief	40.0	
hardy's riddle sauv blanc	19.0	5.0	hardy's riddle fruity white	19.0	5.0
babich sauv blanc	35.0	8.5	banrock station moscato	21.0	6.0
			brown brothers moscato	35.0	

Red Wine

	<i>bottle</i>	<i>glass</i>		<i>bottle</i>	<i>glass</i>
hardy's pursuit shiraz	22.0	6.5	schild estate merlot	40.0	8.0
blue rock shiraz	30.0	7.5	grant burge hillcot merlot	45.0	
harbord barossa shiraz	35.0	8.5	hardy's riddle cab merlot	19.0	5.0
st hallet faith shiraz	37.0		hardy's riddle shiraz cab	19.0	5.0
hardy's pursuit cab sauv	22.0	6.5	pikes 'the red mullet'	30.0	8.0
blue rock cab sauv	30.0	8.0	tatachilla partners cab shiraz	28.0	7.9
schild estate cab sauv	40.0		wirra wirra church block	40.0	
tatachilla cab sauv	45.0				

Sparkling Wine

	<i>bottle</i>	<i>glass</i>		<i>bottle</i>	<i>glass</i>
hardy's riddle brut	19.0	5.0	bridgewater mill brut	34.0	8.5
sir james brut	29.0	7.5	jacobs creek sparkling moscato	22.0	6.5
banrock station sparkling shiraz	29.0	7.5	uleybury sparkling rosé	35.0	8.5

Chilled Reds

	<i>bottle</i>	<i>glass</i>		<i>bottle</i>	<i>glass</i>
blue rock trio rosé	30.0	8.0	rockford alicante bouchet	42.0	9.0

Lo Carb

	<i>bottle</i>		<i>bottle</i>	
lindemans early harvest sparkling	30.0		lindemans early harvest sem sav blanc	30.0
lindemans early harvest shiraz	30.0			

Premium Wines

	<i>bottle</i>		<i>bottle</i>
RMS cabernet	70.0	kilikanoon oracle shiraz	110.0
taylors st andrews cab sauv	75.0	petaluma coonawarra cab merlot	110.0
penfolds bin 407 cab sauv	75.0	st hallet old block shiraz	120.0
les belles femmes shiraz	75.0	elderton command shiraz 1995	125.0
lindemans limestone ridge shiraz cab	75.0	E & E black pepper shiraz	130.0
leasingham classic clare shiraz	80.0	henschke cyril cab sauv 2006	150.0
gladstones shiraz	90.0	wolf blass platinum shiraz 2005	200.0
gladstones cab sauv	90.0	penfolds RWT 2006	225.0
tatachilla foundations shiraz	100.0	penfolds bin 707 2007	270.0
penfolds bin 389 cab shiraz	100.0		
