

The Royal Standard Hotel, Toora

Bistro Menu

Entrées, Snacks, Sharing & Smaller Dishes

Fresh Oysters

Natural (GF)

½ Dozen \$16
Full Dozen \$28

Kilpatrick (GF)

½ Dozen \$18
Full Dozen \$29

Bloody Mary Oyster Shots (GF) – fresh oysters, V8 juice, vodka, Worcestershire and Tabasco sauce
\$3 each

Garlic and Herb Ciabatta \$9

Cheesy Garlic Ciabatta \$10

Balsamic Tomato Bruschetta (3 pieces) (V/VEGAN)

Fresh tomato, basil, shallots, balsamic and olive oil served on crusty ciabatta bread **\$12**

Squid Salad (GF)

Lightly fried spiced squid served with salad greens, bean shoots, carrot, fried shallots, chilli, onion and capsicum topped with a Thai style dressing **\$16**

Buffalo Chicken Wings (GF)

Freshly fried chicken wings coated in a spicy buffalo sauce **\$16**

Pan Seared Scallops (GF)

Pan seared scallops served with chorizo, crispy pancetta, wilted rocket and lemon crème fraiche **\$16**
Add Rice \$3

Fishcakes

House made fishcakes of the day served with dipping sauce and salad greens **\$16**

House Made Soup of the Day accompanied by crusty ciabatta bread and butter **\$10**

Share Platter – Chef's selection of mixed entrees to share

For two \$25

For four \$50

Family Friendly Dining

In the interests of safety for small children, other diners and our staff please always ensure your little ones are fully supervised. When children crawl and run around the dining room they can easily be a hazard to themselves and others. Our children's playroom is always available for their use and amusement – again please keep a watchful eye on them at all times. It may also be pertinent to remind your children that Humphrey B. Bear is not a climbing frame!

Our kitchen is open 7 days from 12-2pm and 6-8.30pm with extended hours over holiday periods. Most meals are also available as take-away dishes.

Bookings, pre orders and take away orders please phone: 5686 2475

Thank you for choosing to dine at The Royal Standard Hotel. Please enjoy!

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Salads

Squid Salad (GF) - Lightly fried spiced squid served with salad greens, bean shoots, carrot, fried shallots, chilli, onion and capsicum topped with a Thai style dressing **\$24**

Caesar Salad - Cos lettuce, crispy pancetta, roasted cherry tomatoes, croutons, hard boiled egg and house made dressing **\$18**
Add Chicken \$6

Beetroot Salad (GF/V/VEGAN) - Freshly grated beetroot combined with pepitas, sunflower seeds, fresh carrot, salad greens and quinoa, tossed in a light apple cider and lime dressing **\$18**

Burgers

Toora Burger – Big beef burger pattie with lettuce, tomato, cheese, bacon, caramelised onion and Chef's house made sauce on a brioche bun served with chips and tomato relish **\$20**

Vegie Burger (V) – House made vegie burger with lettuce, tomato, cheese and Chef's house made sauce on a brioche bun served with chips and tomato relish **\$18**

Pasta

Vegetable Ragù (V) – Seasonal vegetable ragù served with pappardelle pasta and parmesan cheese **\$20**

Prawn Spaghetti - Prawns with garlic, white wine, lemon zest, olive oil, parsley and a hint of chilli **\$26**

Spaghetti Bolognese – Pork and beef bolognese in a tomato and basil sauce **\$24**

Seafood

Local Flake – Locally sourced gummy shark crisply beer battered or grilled **(GF)** with lemon, tartare sauce and your choice of salad or vegetables and chips or potatoes of the day
½ Serve \$20 **Full Serve \$26**

Local Rock Flathead Tails – Locally sourced rock flathead tails crisply beer battered or grilled **(GF)** with lemon, tartare sauce and your choice of salad or vegetables and chips or potatoes of the day **\$30**

Duo of Local Fish – A fillet each of flathead and flake, beer battered or grilled **(GF)** with lemon, tartare sauce and your choice of salad or vegetables and chips or potatoes of the day **\$28**

Pan Seared Scallops (GF) - Pan seared scallops served with chorizo, crispy pancetta, wilted rocket and lemon crème fraiche **\$26**
Add Rice \$3

Seafood Platter – Our famously delicious **Seafood Platter** - please see specials' board for today's selection

For one \$49

For two \$89

Swap Natural for Kilpatrick oysters at \$1 extra per oyster
Add Kilpatrick oysters at \$3 extra per oyster

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Meats

Traditional Chicken Parmigiana – Fresh crumbed chicken breast topped with Napoli sauce, ham and melted cheese served with your choice of salad or vegetables and chips or potatoes of the day **\$26**

Chicken Schnitzel – Fresh crumbed chicken breast served with gravy and your choice of salad or vegetables and chips or potatoes of the day **\$24**

Toora Chicken (GF) – Poached chicken breast stuffed with provolone cheese, pancetta, spinach and basil served on a bed of mashed potatoes and topped with a creamy garlic and herb sauce and your choice of salad or vegetables **\$28**

Scotch Fillet – 300gm scotch fillet cooked as you like it with your choice of salad or vegetables and chips or potatoes of the day **\$34**

Porterhouse – 300gm porterhouse cooked as you like it with your choice of salad or vegetables and chips or potatoes of the day **\$32**

Bratwurst – Traditional Bratwurst served with creamy mash, peas, bacon jam and a mustard sauce **\$24**

Roast of the Day – Please see specials' board for today's succulent choice served with roasted potatoes, vegetables and traditional gravy

½ Serve \$20

Full Serve \$26

Sauces & Sides

Add a sauce on the side to any dish for **\$3**

Traditional gravy
Creamy mushroom and herb gravy
Green peppercorn gravy

Creamy garlic and herb sauce **(GF)**
Garlic butter swirl **(GF)**
Trio of mustards **(GF)**

Bowl of rice **(GF)**, chips, mash **(GF)**, roast potatoes **(GF)** or fresh garden salad **(GF)** – Small **\$5** Large **\$8**

Bowl of seasonal green vegetables sprinkled with fetta, olive oil and toasted almonds **(GF)** **\$10**

Bowl of wedges with sour cream and sweet chilli sauce **\$8**

Bowl of battered onion rings and garlic mayo **\$9**

Bowl of vegetables **(GF)** - Small **\$6** Large **\$9**

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For the Little Ones

Small house made **Pizza** with napoli, cheese, ham and pineapple with a small soft drink or juice **\$14**

For **\$10** with a small soft drink or juice a choice of:

Party Pies with chips
Hand Crumbed Chicken Tenders with chips
House Made Battered Flake Bites with chips
Calamari Rings and chips
Spaghetti Bolognese

Tomato sauce and/or tartare sauce sachets available free with all meals.

Two scoops **Ice Cream** with chocolate or
strawberry topping **\$2**

Frog in a pond **\$2**

Just Desserts

The **Famous Toora Pub ice Cream Cake** - Vanilla and chocolate ice cream with a chocolate and peanut butter biscuit base and chocolate fudge sauce (**contains nuts**) – too big not to share! **\$14**

House made dark **Chocolate Mousse (GF)** with whipped cream and mixed berries **\$10**

Ice cream **Sundae** with our own caramel sauce, crystalized ginger and pistachio nuts, topped with whipped cream and a side of house made **Ginger and Pistachio Biscuit** **\$10**

Ice cream **Sundae** with house made **Brownie** and **Hot Chocolate Fudge** sauce topped with whipped cream and a maraschino cherry with or without crushed peanuts **\$10**

Pavlova (GF) with whipped cream and mixed berry coulis **\$8**

House made **Sticky Date Pudding** with whipped cream, ice cream and our own butterscotch sauce **\$12**

Hot Chocolate, Tea and locally sourced **Swig Coffee** is available from the bar at all times

Disclaimers

Our meals are all made in house with love, care and attention to detail. We source the majority of our ingredients locally where possible and practical. At times we can be very busy. During these periods please have patience with our kitchen and staff as we endeavour to serve you all as fast as we can. We don't always get it right but we do try hard to ensure you have a worthy experience. If you have comments on our service and or the quality of our product, positive or negative; it is all constructive and we appreciate your feedback please.

Menu Changes, Dietary Issues & Allergies

All care and concern is taken whilst preparing your meals to ensure your personal and dietary requirements are catered for. Please ensure you clearly state to our staff when ordering any particular food issues you have and we will do our utmost to comply. The responsibility of consuming dishes on these premises lies with the diner at all times. Please also be aware that our kitchen processes items that may be hazardous to some and not all ingredients contained in a dish are listed in the menu descriptions. Thus your vigilance and communication is imperative.

Vis menu changes – Please note that most of the time we can accommodate small menu changes at no cost but sometimes we will need to charge extra to fulfil your requests.

Our chips are not gluten free and we do not have a gluten free deep fryer. If you order something grilled it will be cooked with gluten free corn flour. Our potatoes of the day are always gluten free.