



R O Y A L o n G E O R G E

LUNCH

Soup of the day – chef's daily creation served with house garlic bread	7.5
Dips – chef's selection of house made dips served as a trio with grilled breads	11.5
Deli plates – Vegetarian, selected local and imported delicacies including stuffed baby peppers, black olives and house prepared marinated artichokes	12.5
Seafood , the freshest in Tasmanian salmon, Spring bay mussels and many other delicious fishy selections	16.5
All day breakfast – smoky bacon, roasted cherry tomatoes, button mushrooms and poached eggs, served with toasted French loaf	11.50
BLT – grilled smoky bacon, roma tomato, Houn valley mesculan served in fresh French baguette with house mayo & fries	9
RCB – roasted chicken breast tossed through tarragon mayo, in French baguette with lettuce greens shaved Parmesan, Lebanese cucumber, & fries	9
GLB – seasoned lamb fillet grilled and sliced in French baguette with fresh eggplant jam, melted provolone, rocket, & fries	9
Market fish of the day – daily fresh selected market fish grilled & served atop classic salad nicoise	18.5
Steak sandwich – bacon, cheddar, caramelised onion, egg, salad & fries	12
Australian king prawns – stuffed with fetta, mint, lemon, wrapped in Kataifi pastry & lightly baked in olive oil	13/17
Calamari salad – marinated calamari squid with lime, lemongrass and mint tossed through mesculan salad of Lebanese cucumber shallots and green papaya	12/16
Miso pork salad – local pork fillet marinated with miso, sesame, & leatherwood honey, char grilled and tossed through Asian leaf and hokkien noddle salad	12\16
Caesar salad - chicken	14.5
- smoked salmon	15
Garden salad -	6.5
Side of fries –	4.5
Wedges – sour cream & sweet chilli	6.5
Steamed vegetables –	4.5