Starters & Share

Chips o	of the House (gf)	Small 6	Large 10
Choice o	of gravy or sauces		
Garlic Bread			8
Garlic Bread - Cheese Cheese and bacon			10
Chicken Tenders served with aioli or spicy mayo		12	
Hand-Cut Crispy Calamari (gfo)		14	
	Served with house-made tartare a	and lemon	
2	Smoked Chicken Wings (gf)		¹ / ₂ kg 14
X	Served with choice of sauce Buffa	alo,	Kilo 20
	Asian BBQ, Jalapeno Ranch or no	rmal sauces	
Loaded Chips with Smoked Meat16House-smoked Brisket / Pulled pork (subject to availability)served with cheese sauce and smokey BBQ sauce			16
Nachos (vo gf)		18	
Corn chips, chilli con carne, cheese sauce,			
sour cream, house guacamole and fresh salsa			

Pasta of the day

Please see Pasta Board at the Bistro

Burgers & Sangas'

ALL SERVED WITH CHIPS

Hamburger 180g Beef patty, lettuce, tomato, beetroot, cheese	18
Vegetarian Burger (v)	18
Veg patty, lettuce, tomato, beetroot, cucumber, cheese	
Steak Sandwich	20
150g rib fillet, lettuce, tomato, beetroot,	
caramelised onion, cheese, BBQ sauce and garlic aioli	
Barra Burger	20
House made beer-battered barramundi, lettuce, tomato, house-made tartare and aioli	
Chicken Schnitty Burger	20
Schnitzel, lettuce, tomato, beetroot and spicy mayo	
Club Sandwich	22
Chicken, avocado, bacon, cheese, lettuce, tomato	
sauces served on 3 slices of sour dough	
Gluten free rolls and bread subject to availability	

Mains

+ Choice of 2 sides - mash, vegies, chips, house slaw Sauces: Gravy, Mushroom, Peppercorn, Garlic, Diane - Extra Gravy/ sauce \$2.50

PUB FAVS

Bangers and Mash		18
2 large sausages served on mash, peas		
and choice of gravy/ sauce		
Extra sausage \$3, Add choice of 2 sides \$5		
Rissoles +	Lite 18	22
Pork Chops + (1 or 2 pork chops)	Lite 20	25
Crumb Steak +		25
STEAK		

JICAN

T-Bone 300g + (gf)		35
Rump Steak 400g + (gf)		40
Locally sourced yearling		
3 Star MSA 300g Rib Fillet + (gf	Lite 18	39

TOPPERS

)
3
3
3



19

Caesar Salad Add chicken \$3 Cos lettuce, bacon, parmesan, crunchy croutons, egg, drizzled with Caesar dressing

Salad of the Day Please see Bistro board for options

V - Vegetarian, VO - Vegetarian Option GF - Gluten Free, GFO - Gluten Free Option mont

Chicken Par Traditional - n Additional Fla Aussie - nap sa Royal - nap sa Mexican - nap

Please see dessert board for details. GF option and lactose free ice-cream available.

SEAFOOD

Flathead (battered), Salad and Chips	18
Whiting (crumbed), Salad and Chips	18
Creamy Garlic Prawns w Rice and Salad (gf)	
Served in a creamy garlic sauce with turmeric rice and salad, lemon, house-made tartare	
Barramundi + Lite 18	25
Grilled (<i>gf),</i> crumbed (<i>GFO</i>) or battered Lemon and house made tartare	
Seafood Basket + Small 25	30
Beer battered fish, crumbed prawns, scallops	
CHICKEN	
Chicken Schnitty +	22
Marinated Chicken Breast w Creamy Garlic Sauc	e + 25
Chicken Parmi <i>(*gravy extra)</i>	25
Traditional - nap sauce, bacon, cheese	
Additional Flavours	27
Aussie - nap sauce, bacon, egg, cheese	
Royal - nap sauce, bacon, smoked meat, cheese, smokey b	bq sauce
Mexican - nap sauce, bacon, jalapenos, cheese, guacamole	2
Hawaijan - nan sauce hacon nineannle cheese	

Hawaiian - nap sauce, bacon, pineapple, cheese

Pommy - nap sauce, bacon, mash, gravy, cheese

Kids' Meals \$10

Suitable for children 12 and under. Meals include chips, popper and zooper dooper

Cheeseburger (GFO) | Chicken Nuggets (GFO) Battered Fish | Bangers and Mash or Chips

Desserts

Royal Hotel Story

\$17 Lunch Specials Monday–Friday exc Public Holidays

Burger and Chips

Chicken Schnitty Burger Schnitzel, lettuce, tomato, beetroot and spicy mayo

Hamburger Beef patty, lettuce, tomato, beetroot, cheese

Vegetarian Burger Veg patty, lettuce, tomato, beetroot, cucumber, cheese

Wraps with Chips

Bacon, Lettuce, Tomato - BLT (Add chicken tender \$3)

Chicken Caesar Salad Wrap (Bacon, chicken, egg, cos lettuce, parmesan, Caesar dressing)

Tacos with Chips

Chicken (Chicken tender, coleslaw, salsa, spicy mayo)

Fish

(Battered flathead, coleslaw, salsa, house-made tartare)

Please advise of any dietary requirements when ordering. *We as well as our suppliers utilise machinery that may handle* allergens. We cannot quarantee the complete absence of allergens in our foods. The Royal Hotel is the oldest continually licensed premises in Queensland. The building as it stands today incorporates the original premises, built 162 years ago.

James Murray was the first licensee owner and builder of the Royal, he constructed this building in 1863. Unfortunately he only held the licence for six months and dies from the effects of drinking to excess!

Leyburn was originally a gold mining town and one of the first settlements on the Darling Downs. After the gold mines closed the area reverted to a rural farming community. Around the walls of the Royal Hotel you will find an extensive gallery of images of the pub and area.



Bistro Hours

Monday - Thursday

Lunch: 11.30am - 2.00pm Dinner: 6.00pm - 8.00pm

Friday - Saturday

Lunch: 11.30am - 2.30pm Dinner: 5.30pm - 8.30pm

Sunday

Lunch: 11.30am - 2.30pm Dinner: Woodfired pizza 5.00pm - 7.30pm