

SHOWROOM *Bar*

Bar Bites

Marinated Mount Zero olives Lemon, rosemary	12
Oysters freshly shucked to order (6) Bergamot mignonette Add Polanco Oscietra Caviar Grand Reserve 5g Add Yarra Valley Salmon Caviar 5g	42
Beef short rib croquettes Bacon, jalapeño, black garlic	19
Chicken liver pâté éclair Raspberry, apricot chutney	21
Milawa Camembert beignets Quince-ginger compote	17
Sloe Gin cured Ōra King salmon Smoked yoghurt, mandarin, beetroot	23
Artisanal Victorian cheese selection Muscatels, fig, lavosh, oat and seed cracker	37

Comforts

Butter poached rock lobster roll Brioche, iceberg, celery, saffron aioli, smoked salmon pearls, shoestring fries	37
The Royce club Sourdough, chicken, bacon, fried egg, mayonnaise, shoestring fries	33
Flame-grilled Black Angus burger Caramelised onions, roasted peppers, dried tomatoes, aioli, smoked scamorza, shoestring fries	35

Sides

Rye and ale bread Artisanal cultured butter, sea salt	12
Rammaro farm leaves Spiced carrots, radish, mint, pomegranate balsamic	16
Smoked beurre noisette mash Parmesan, chives	18
Spiced tender stem broccolini Preserved lemon	16
Cauliflower gratin Mature cheddar sauce, mustard	16
Pomme frites Marie rose	13

Entrées

Artichoke velouté Crispy saltbush	24
Caesar salad Baby cos, pancetta, white anchovies, Trentingrana Add chicken or smoked salmon	26
Hiramasa Kingfish ceviche Native Bush tomato pearls, grapefruit curd, puffed wild rice, tomatillo broth	12
Grilled scallops Cauliflower purée, macadamia, peas, warm bacon vinaigrette	28
Chargrilled Fremantle octopus Sweet corn, pickled red onions, bell pepper, navy beans	29
Handcrafted burrata Figs, heritage Bendigo beetroot, endives, truffle honey	31
Hand-cut smoked beef tartare Pickled radish, shiraz gin salmon caviar, potato crisps	29
	33

Mains

The Royce seafood extravagance Squid ink spaghetti, Oscietra caviar, rock lobster tartare, sea urchin, bottarga, lobster bisque, gold leaf	99
John Dory Asparagus, green peas, horseradish, fennel, kipfler potato, dill	49
Grilled Spatchcock Mushroom fricassée, kale, pearl onions, Argentinian chimichurri	46
Moreton Bay bug Purple cauliflower, finger lime, sapphire, Champagne-salmon caviar beurre blanc, baguette	51
Hand-made ricotta gnocchi Pumpkin, brown butter, sage	42
Skull island tiger prawn risotto Crispy saffron, lobster oil, warrigal greens, fermented chilli romesco	51
Slow-braised lamb shank Stilton polenta, green beans, gremolata, native mountain pepper berry	48
Roasted duck breast Heritage Bendigo beetroot, chestnuts, carrot-celeriac pavé, cherry balsamic jus	53
Parwan Prime angus eye fillet Parsnip, fondant potato, pistachio- watercress purée, Manzanilla olive jus	58

Caviar



Polanco Oscietra Caviar Grand Reserve 30g \$159
Yarra Valley 'First Harvest' Salmon Caviar 30g \$59
Blinis, crème fraîche, crispy potatoes

Tout De Suite



CHAMPAGNE
TAITTINGER
Reims

NV Champagne Taittinger Cuvée Prestige Brut Glass \$30 / Bottle \$175

Desserts

Pistachio soufflé Gianduja, raspberry, pistachio ice cream (Please allow 20 minutes)	30
Crème brûlée Espresso martini ice cream, cookie crumble	23
Caramelised banana mousse Earl grey ganache, crystallised violets, miso crumbs, olive oil ice cream	23
Grand Cru Cuvée chocolate and Grand Marnier tart Salted caramel-toffee ice cream, maple gel	24
Tasmanian leatherwood honey panna cotta Honeycomb, strawberry, rhubarb, coconut swirl	24
Daily sorbet and ice cream selection	18