

ROYAL DERBY HOTEL

EST. 1854

Menu



Menu

ROYAL
DERBY
HOTEL

EST. 1854

Bar Snacks

CRISPY WEDGES

w/ sour cream and sweet chilli sauce (V) **\$9**

BEER BATTERED POTATO CHIPS

w/ house made aioli (V) **\$7**

TRIO OF DIPS

w/ Turkish pita bread (V) **\$11**

GRILLED HALOUMI CHEESE

w/ olive and tomato salsa (V) **\$12**

ARANCINI BALLS (HOUSE-MADE)

w/ pesto mayonnaise (V) **\$12**

CRISPY CALAMARI

w/ house made tartar sauce **\$12**

SEASONED FRIED CHICKEN TENDERLOIN STRIPS

w/ sweet chilli sauce **\$11**

NEW YORK STYLE BUFFALO WINGS

w/ creamy mint dipping sauce **\$13**

GRILLED CHORIZO

w/ lemon wedge and tomato relish (GF) **\$10**

GRILLED LAMB CUTLETS

w/ tomato relish (GF) **\$13**

CANDIED PUMPKIN AND SWEET POTATO RISOTTO

w/ toasted pine nuts and feta (V) (GF) **\$20**

NORTH INDIAN VEGETARIAN CURRY

House made curry w/ flat bread, jasmine rice
and minted yoghurt (V) (GF option available) **\$19**

VEGIE BURGER

Veggie Pattie, beetroot marmalade, lettuce,
tomato and house made aioli served with
beer battered chips (V) **\$18**

FETTUCCINI CARBONARA

Traditional creamy sauce with
bacon and parmesan **\$19**

CALAMARI SALAD

Crispy calamari served on a bed
of roquette and parmesan salad **\$19.5**

BEER BATTERED 'FISH OF THE DAY'

w/ garden salad and beer battered chips **\$20**

CHICKEN PARMIGIANA

fresh chicken breast, house made Napoli sauce
and mozzarella cheese w/ beer battered chips
and coleslaw **\$19**

CHICKEN SCHNITZEL

fresh crumbed chicken breast w/ coleslaw, beer
battered chips, gravy and wedge of lemon **\$18**

CHICKEN BURGER

fresh chicken breast, tasty cheese, house-made mayonnaise,
tomato and lettuce w/ beer battered chips **\$20**

BANGERS AND MASH

Gourmet sausages of the day
w/ creamy mash, gravy and peas **\$18**

PIE OF THE DAY

Handmade 300g pies from "Pure Pie"
served w/ creamy mash, peas and gravy
(please check specials board) **\$19**

MOROCCAN SPICED LAMB SALAD

Grilled lamb tenderloin served on a bed of
mixed leaf salad w/ feta, sundried tomatoes,
olives and Moroccan dressing **\$22**

GRILLED LAMB CUTLETS

served w/ mint sauce, creamy mash and buttered
green beans with toasted pine nuts (GF) **\$24**

ROYAL DERBY BEEF BURGER

Black Angus mince, tasty cheese, lettuce, fresh
tomato, tomato sauce w/ beer battered chips **\$19**
(With egg an extra \$1)

STEAK SANDWICH

Premium scotch fillet steak, beetroot marmalade,
tasty cheese, lettuce, fresh tomato on a long
Turkish roll w/ beer battered chips **\$20**

300G PORTERHOUSE STEAK

Premium grade porterhouse served w/ parmesan
and roquette salad with your choice of beer battered
chips or creamy mash (GF) **\$27**

Your choice of sauce: mushroom sauce, green
peppercorn sauce, gravy or herbed butter.

Sides

PARMESAN AND ROQUETTE SALAD **\$5**

GARDEN SALAD **\$5**

CREAMY MASH POTATO AND GRAVY **\$5**

WARM GREEN BEANS

Tossed w/butter and toasted pine nuts **\$5.5**

Kids Menu

For children under 12 years

FETTUCCINI NAPOLITANA **\$9**

CHICKEN NUGGETS AND CHIPS **\$9**

CRISPY CALAMARI AND CHIPS **\$10**

ICE CREAM W/ CHOCOLATE TOPPING **\$4**

Friday Lunch

12 - 4pm All come with a glass of carlton, house wine or soft drink

BEEF BURGER W/ CHIPS **\$12**

CANDIED PUMPKIN AND
SWEET POTATO RISOTTO (V) **\$12**

CRISPY CALAMARI SALAD **\$12**

VEGIE CURRY W/ FRESH FLAT BREAD
AND JASMINE RICE (V) **\$12**

Sunday Roast



**\$15 ROAST
EVERY SUNDAY**
Roast Meat of the Day
with Roast Vegies

Monday Locals Night



**LOCALS NIGHT
EVERY MONDAY**
All Main Meals for
the one price **\$15!**

Desserts

Please see specials board or ask our friendly staff!



DOWNLOAD
Our iPhone
or Android App
for FREE Rewards

*Please see over
for our wine
& cocktail list...*



Wine List

Champagne/Sparkling

N.V	Rothbury Estate, Cuvee (S.E Aus)	6.5	28
N.V	Quarisa 'Johnny Q', Brut Cuvee (Padthaway S.A)	8	35
N.V	Aimery Sieur D'Arques, Grand Cuvee (France)	48	
N.V	Veuve Clicquot 'Yellow Label', Brut (Champagne France)	120	

White Wine / Rosé

2012	Rothbury Estate, Semillon Sauv Blanc (S.E Aus)	6.5	28
2011	Lindeman's 'Henry's Sons', Riesling (S.E Aus)	7	30
2012	Wolfblass 'Bilyara', Chardonnay (S.E Aus)	7.5	32.5
2012	Be Breezy, Rosé (S.E Aus)	7.5	32.5
2012	Angel Cove, Sauvignon Blanc (Marlborough N.Z)	8	35
2011	T'Gallant 'Juliet', Pinot Grigio (Mornington Pen. VIC)	9	40
2012	Babich 'Black Label', Sauv Blanc (Marlborough N.Z)	9	40
2012	Postcode, Chardonnay (Orange NSW)	41	
2011	Underground 'Offspring', Pinot Gris (Mornington Pen. VIC)	43	
2013	Jim Barry 'Watervale', Riesling (Clare Valley S.A)	48	
2012	Yarra Ridge, Sauvignon Blanc (Yarra Valley VIC)	54	
2012	Alan McCorkindal, Sauvignon Blanc (Marlborough N.Z)	60	
2012	Pizzini, Pinot Grigio (King Valley VIC)	63	
2010	Yering Station, Chardonnay (Yarra Valley VIC)	79	

Red Wine

2012	Rothbury Estate Cabernet Merlot (S.E Aus)	6.5	28
2012	Wolfblass 'Bilyara', Shiraz (S.E Aus)	7.5	32.5
2012	Cantina Tollo, Sangiovese (Umbria Italy)	7.5	32.5
2013	Maxwell 'Little Demon', Shiraz Grenache (McLaren Vale S.A)	8	35
2010	Johnnie Q 'Treasures', Cabernet Sauvignon (Coonawarra S.A)	8.5	37.5
2011	Underground, Pinot Noir (Mornington Pen. VIC)	8.5	37.5
2011	Squealing Pig, Pinot Noir (Central Ontago N.Z)	45	
2011	Annie's Lane, Cabernet Merlot (Clare Valley S.A)	45	
2011	Wynns 'The Siding', Cabernet Sauvignon (Coonawarra S.A)	47	
2010	d'Arenberg 'The Footbolt Shiraz', Shiraz (McLaren Vale S.A)	51	
2011	Pepperjack, Shiraz (Barossa Valley S.A)	54	
2011	Leconfield, Cabernet Sauvignon (Coonawarra S.A)	57	

Dessert/Fortified Wine

N.V	Reynella, 16yo Tawny Port 375ml (Reynella S.A)	7	32
2011	T'Gallant 'Juliet', Moscato (Mornington Pen. VIC)	8.5	39
2009	Grant Burge, Frontignac (Barossa S.A)	42	
2009	Miranda Golden Botrytis 375ml, (Murray Darling)	45	



Cocktail List

*Other traditional cocktails are available, please ask our friendly bar staff

Cham Cham



Sparkling wine, Chambord and a sugar cube **\$10**

Bee Sting



Jack Daniels Honey, freshly squeezed granny smith apple, dry ginger ale and mint **\$14**

Finlandia Cosmo



Lime infused Finlandia vodka, Cointreau and cranberry juice **\$16**

Southern Hurricane



Southern Comfort, orange juice, lime juice, pineapple juice and grenadine **\$16**

Long Island Iced Tea



Finlandia vodka, El Jimador tequila, white rum, gin, Cointreau, fresh lemon topped with cola **\$18**