

**THEATRE
ROYAL
HOTEL**

1876 · KUMARA

A LA CARTE

WINTER 2024



ENTRÉE

GARLIC ITALIAN BREAD

Fresh garlic & herb ciabatta bread 10.5

SOUP OF THE DAY (GFA)

Fresh from the kitchen served with ciabatta 17

ROASTED VEGETABLE TIMBALE (GF/DF)

Seasonal veggies, mango peach chutney & micro herbs 19

NZ MUSSELS

Creamy white wine garlic sauce & garlic bread 22

CRUMBED BRIE CHEESE

Homemade chilli marmalade sauce 20

MAINS

LOCALLY CAUGHT FISH OF THE DAY (GFA)

Tempura battered fish served with fries, fresh salad & homemade tartar sauce 34

ANGUS RIB-EYE STEAK (GF)

250g rib-eye steak served with hand cut potato wedges, salad & jus 42

VEGETABLE STACK (GF)

Chickpea & black bean patty, seasonal veggies, grilled halloumi, shaved kumara & balsamic reduction 32

PASTA OF THE DAY

Server will assist on daily special 32

CHIPOTLE SPICED CHICKEN BREAST (GF)

Cauliflower puree, confit baby carrots, broccolini & creamy sun-dried tomato sauce 36

SIDES

FRESH GARDEN SALAD

10

ROASTED SEASONAL VEGETABLES

15

FRIES

11

HAND CUT POTATO WEDGES

14

DELICIOUS PIZZA

ULTIMATE VEGGIE DELIGHT

Pizza sauce, mushroom, olives, red onion, capsicum, mozzarella cheese & pesto 24

TANDOORI CHICKEN

Pizza sauce, red onion, capsicum, mozzarella cheese & yoghurt sauce 25

MEAT LOVERS

Pizza sauce, ham, bacon, beef mince, chorizo & mozzarella cheese 26

Gluten free base available

DESSERT

CHEESE PLATTER

Selection of cheeses with crackers, fruits, apricot, figs & nuts 24

STICKY DATE PUDDING

Served with butterscotch sauce & vanilla ice cream 17

APPLE & BLUEBERRY CRUMBLE

Served with cream & vanilla ice cream 17

SUNKEN CHOCOLATE PUDDING

Served with chocolate soil & vanilla ice cream 17