



# Breakfast Menu

6am - 11am

PLEASE ORDER AND PAY AT THE BAR

## specialities

**on the go  
breakfast box**  
muesli, milk, orange and  
poppyseed muffin and  
popper juice 12.0

### - LITE START -

**TOAST SELECTION** 7.0  
your choice of: soya bean and  
quinoa sour dough, thick cut raisin,  
thick cut white, bagel or gluten  
free. Presented with butter and  
choice of preserves or spreads.

**TOASTED BANANA BREAD** 9.0  
whipped maple butter

**BREAKFAST BURGER** 10.0  
bacon, fried egg and our own HP  
style sauce on a milk bun

**BLT SANDWICH** 14.0  
bacon, lettuce and tomato on thick  
cut toast

*Lets get social*



/RACVRoyalPinesResort



@racvroyalpines

**FULL BREAKFAST** 21.0  
your choice of eggs with bacon, scorched tomato, pork  
and fennel seed sausage, thick cut toast, baked beans  
and hash browns

**BENE-BAGEL** 18.0  
toasted bagel w/ two poached eggs, wilted spinach  
and pepita hollandaise

**OPEN OMELETTE** 19.0  
filled with ham, tomato, cheese with toasted soya bean  
and quinoa sour dough

**SMASHED AVOCADO** 18.0  
toasted soya bean and quinoa sour dough, heritage  
tomatoes, soft fetta and young herbs

**EGGS AND TOAST** 12.0  
eggs any style, toasted soya bean and quinoa sour dough

## ON THE SIDE



hollandaise sauce	2.0	scorched tomato	4.0
hash brown potatoes	4.0	sauté mushrooms	4.0
baked beans	4.0	one bacon rasher	4.0
wilted young spinach	4.0	smashed avocado	5.0
pork and fennel seed sausage	5.0		

www.racv.com.au/royalpines  
07 5597 8473



# Breakfast Menu

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*the drinks*

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## *coffee & chocolate*

4.5 / 5.0

flat white, espresso, long black, cappuccino, mocha, hot chocolate, cafe latté, chai latté  
full cream | skim  
soy | lactose free | almond | oat | extra shot +50c  
syrup (caramel, vanilla, hazelnut) + \$1

## *tea*

4.5

earl grey, peppermint, green tea, camomile, English breakfast

## *iced*

7.5

coffee, chocolate, mocha

## *juice*

5.0

orange, apple, pineapple, cranberry, tomato

## *soft drink*

Lemonade, Pepsi, Pepsi Max, Solo, Lemon Lime Bitters  
Ginger Beer, Diet Ginger Beer, Sarsaparilla  
Gatorade  
Redbull

4.5

6.0

5.0

6.5

## *iced tea*

5.0

Peach, Mango

## *mineral water*

Schweppes Sparkling (300ml)  
Santa Vittoria (500ml)

4.5

6.0



# Lunch Menu

PLEASE ORDER AND PAY AT THE BAR

## - Breads & Buns -

presented with real fries and house pickle

### SALAD BOWLS

THE TEES VERSION OF A CAESAR SALAD 17.0  
 cos lettuce, parmesan, poached hens' egg, anchovies, croutons, bacon bits and our Caesar dressing

GRILLED HALOUMI 17.0  
 Moroccan spiced chickpeas, heritage tomatoes, red onions, mint, beetroot tahini

ALL THINGS GREEN 16.0  
 grilled broccolini, green wheat, asparagus, spinach, sprouts seeds, green raisins, citrus dressing

MISO SALMON 21.0  
 Japonica rice, sea flora, mixed leaves, pickled ginger, cucumber, edamame, kewpie mayonnaise

### TOPPERS

- haloumi 5.0
- smashed avocado 5.0
- crisp chicken tenderloins 6.0
- flash fried calamari 7.0
- seared miso salmon 8.0

ROYAL PINES BEEF BURGER 18.0  
 milk bun, coral lettuce, vine tomatoes, cheese, papaya mango relish and mustard seed mayonnaise

CLASSIC CLUB SANDWICH 18.0  
 poached chicken breast, bacon, egg, iceberg lettuce and vine tomatoes

PORK BELLY HOAGIE 19.0  
 crispy pork belly on a sour dough bun, house slaw and bull dog sauce

BLT SANDWICH 14.0  
 bacon, lettuce, tomato and aioli on thick cut toast

## signature series

STEAK FRITES 26.0  
 300gm angus grain fed rump steak, cooked to your liking, heaps of fries, watercress and béarnaise sauce

BURLEIGH BIGHEAD BATTERED RED EMPEROR 21.0  
 fries, house slaw and chunky tartar sauce

OUR CHICKEN PARMY 21.0  
 breaded chicken breast, tomato ragù, ham and lots of cheese, fries

NASI GORENG 17.0  
 Bali style vegetable fried rice, fried egg, cassava crackers and peanut sauce

BEEF VINDALOO 19.0  
 not too spicy with naan bread, basmati rice, mango chutney and cucumber raita

BLACK BOARD SUPPLIMENTS  
 keep an eye out for today's creations...

### sweets

AND TODAYS CAKE IS... 12.0  
 puffed cream and coulis

TOASTED BANANA BREAD 9.0  
 whipped maple butter

### TOASTED PANINI

presented with real fries

CHICKEN avocado, herb aioli 12.0

SMOKED HAM tomato, swiss cheese and Dijon mustard mayo 11.0

ROAST PUMPKIN charred onion, mint and ricotta cheese 13.0

## snacks

POTATO WEDGES  
 sweet chilli  
 sour cream ripple  
 10.0

FLASH FRIED CALAMARI  
 lemon myrtle  
 mayonnaise, lemon  
 15.0

REAL FRIES  
 herb aioli  
 8.5

CRISPY ONION RINGS  
 green sriracha  
 herb aioli  
 11.0

STICKY SPICY KOREAN CHICKEN WINGS  
 gochujang  
 mayonnaise 13.0

AND TODAYS SOUP IS...  
 with cheesy toast  
 12.0



# the drinks



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## soft drink & juice

Lemonade, Pepsi, Pepsi Max, Solo, Lemon Lime Bitters	4.5
Ginger Beer, Sarsaparilla	6.0
Gatorade	5.0
Redbull	6.5
Iced Tea - peach, mango	5.0
Juice - orange, apple, pineapple	5.0
Schweppes sparkling (300ml)	4.5
Santa Vittoria sparkling (500ml)	6.0

## coffee & chocolate

4.5 / 5.0

extra shot +50c

soy | lactose free | almond | oat +50c  
syrup (caramel, vanilla, hazelnut) + \$1

## tea

4.5  
earl grey, peppermint, green tea  
camomile, English breakfast

## iced

7.5  
coffee, chocolate, mocha



## Rtd can

Bundaberg Rum & Coke	8.5
CC & Dry	
Jim Beam & Coke	
Smirnoff Ice	

## spirits

from 8.5

## on the tap

	285ml	425ml
XXXX Gold	5.0	7.5
Byron Bay Brewery	5.5	8.0
Burleigh Big Head	6.5	9.5
Hahn Super Dry	6.0	9.0

## beer & cider

	can	bottle
Heineken Zero		6.0
Hahn Premium Light		7.0
Hahn Super Dry 3.5	6.5	
XXXX Gold	6.5	
Hahn Ultra Crisp		8.0
Tooheys New		8.0
Furphy	7.0	8.5
XXXX Summer	7.5	
Hahn Super Dry	7.5	
5 Seeds Cider	7.5	
James Squire Ginger Beer	8.5	
Asahi		9.5
Birra Moretti		10.0
Heineken		10.0
Orchard Crush Cider		10.5
Corona		10.5
150 Lashes	9.5	10.5

## wine

Sparkling	
Jean Pierre Brut, SE Australia	8.0 / 38.0
McPherson Brut, VIC	10.0 / 52.0
Moet & Chandon Brut, Epernay, France	140.0

White	
DeBortoli VIVO Sauvignon Blanc, NSW	8.0 / 38.0
821 South Sauvignon Blanc, New Zealand	9.5 / 48.0
Shaw & Smith Sauvignon Blanc, SA	14.0 / 65.0
Babydoll Pinot Gris, NZ	11.5 / 49.0
Woodbrook Farm Chardonnay, Australia	8.0 / 38.0
Willowglen Moscato, Riverina	7.0 / 33.0

Red	
Lorimer Cabernet Merlot, Australia	7.5 / 35.0
Jim Barry Cabernet Sauvignon, SA	11.0 / 48.0
Woodbrook Farm Shiraz, NSW	8.0 / 38.0
McPherson Shiraz, VIC	10.0 / 52.0
Mr Riggs 'The Gaffer' Shiraz, SA	12.0 / 57.5
Zilzie BTW Pinot Noir, VIC	8.5 / 40.0

Rose	
DeBortoli Bella Riva Rosé, VIC	7.5 / 35.0
Chateau Peyrol Rose Cotes De Provence, France	14.0 / 55.5

beers or wine served by the glass may exceed one standard drink