


# ROY'S

BY GEMELLI

## STARTERS


<b>MIXED OLIVES</b> 	14
Served with house made bread	
<b>GARLIC PIZZA</b> 	24
Gluten free +4, Add cheese +3	
<b>BRUSCHETTA - 2 SLICES</b> 	22
Cherry tomatoes, basil, onion, mozzarella	
<b>ANTIPASTO FOR TWO</b>	34
Prosciutto di Parma, salami, mozzarella, bread	
<b>POLPETTE</b>	30
Veal and pork meatballs served with house made bread	
<b>CALAMARI FRITTI</b>	28
Fried crumbed calamari rings served with rocket salad and aioli	
<b>ARANCINI FUNGHI - 3 PIECES</b> 	26
Truffled mushroom fried risotto balls	
<b>COZZE</b>	32
Fresh black mussels cooked in white wine, chilli & Napoli sauce served with house made bread	
<b>GARLIC PRAWNS</b>	30
Prawn cutlets, garlic, chilli, served with house made bread	
<b>BURRATA</b> 	30
Byron Bay Burrata, chopped tomatoes, basil, crunchy bread	

4  
4


## SIDES

FRIES	10
PLAIN BREAD	6
GARLIC BREAD - 3 SLICES	14
ROAST POTATOES	10
SEASONAL VEGETABLES	10
TOSSED GREENS	12
CHICKEN BITES	16

## MAINS

<b>BISTECCA</b>	60
300g Black Onyx pure Angus scotch fillet MB3, grilled to your taste, served with roast potatoes and green vegetables	
Add Mushroom OR Peppercorn sauce	4
<b>FISH OF THE DAY</b>	MP
See today's specials page	
<b>SCALOPPINE FUNGHI</b>	48
Milk fed veal, mushrooms, cream, garlic, served with seasonal vegetables and roast potatoes	
<b>LAMB CUTLETS</b>	52
Lamb marinated with garlic & rosemary oil served with mash potatoes, greens, red wine jus	
<b>POLLO SALTIMBOCCA</b>	40
Prosciutto wrapped chicken breast, garlic & white wine sauce served with seasonal vegetables and roast potatoes	
<b>POLLO COTOLETTA</b>	38
Crumbed chicken served with seasonal vegetables and roast potatoes	
Make it a parmigiana	3
Add side Spaghetti Bolognese	9
Add Mushroom OR Peppercorn sauce	4
<b>VITELLO COTOLETTA</b>	45
Crumbed veal served with seasonal vegetables and roast potatoes	
Make it a parmigiana	3
Add side Spaghetti Bolognese	9
Add Mushroom OR Peppercorn sauce	4
<b>PESCE GRIGLIA</b>	45
Italian style chargrilled prawns & calamari served on rocket, radicchio, fennel, walnut salad	
<b>MELANZANE PARMIGIANA</b> 	38
Baked layers of eggplant, mozzarella & Napoli	





## SALADS

<b>GARDEN</b> 	16
Mixed leaves, cucumber, olives, onion, cherry tomato	
<b>ROCKET</b>	14
Rocket, parmesan	
<b>GREEK</b>	16
Cherry tomatoes, cucumber, olives, onion, fetta cheese	
<b>MAMMA'S SALAD</b>	
Radicchio, fennel, onion, peas, walnuts	16

## PIZZA

LG (LARGE) - 13 INCH / J (JUMBO) - 18 INCH

Gluten free available on large pizza +4

<b>TOPPA</b> 	LG 23 / J 44
Tomato sauce, oregano, garlic, herbs	
<b>MARGHERITA</b> 	LG 26 / J 46
Tomato sauce, basil, mozzarella	
<b>CAPRICCIOSA</b>	LG 30 / J 48
Tomato sauce, mozzarella, mushrooms, ham, olives, artichokes, anchovies, oregano	
<b>MEXICANA</b>	LG 30 / J 48
Tomato sauce, mozzarella, mushrooms, hot salami, olives, chilli parsley	
<b>CALABRESE</b>	LG 30 / J 48
Tomato sauce, mozzarella, sausage, roasted capsicum, olives, chilli, parsley	
<b>PEPPERONI</b>	LG 30 / J 48
Tomato sauce, mozzarella, pepperoni, oregano	
<b>HAWAIIAN</b>	LG 30 / J 48
Tomato sauce, mozzarella, ham, pineapple, oregano	
<b>BBQ POLLO</b>	LG 30 / J 48
Tomato sauce, mozzarella, mushrooms, chicken, onion, Roy's housemade BBQ sauce, oregano	
<b>VEGGIE</b> 	LG 29 / J 46
Tomato sauce, mozzarella, eggplant, olives, capsicum, pumpkin, marinated mushrooms, parsley	
<b>MEAT LOVERS</b>	LG 30 / J 48
Tomato sauce, mozzarella, pepperoni, chicken, bacon, sausage Roy's housemade BBQ sauce	
<b>SUPREME</b>	LG 30 / J 48
Tomato sauce, mozzarella, ham, mushrooms, capsicum, pepperoni, onion, olives, pineapple, parsley	
<b>ROY'S SPECIAL</b>	LG 30 / J 48
Tomato sauce, mozzarella, prosciutto, rocket, parmesan	
<b>MARINARA</b>	LG 30 / J 48
Tomato sauce, mozzarella, prawns, calamari, garlic	
<b>FUNGHI</b> 	LG 29 / J 46
White base, mozzarella, mixed mushrooms, truffle oil, parmesan, parsley	
<b>PRIMAVERA</b>	LG 30 / J 48
White base, mozzarella, prawns, zucchini, cherry tomatoes, garlic oil, parsley	

## PASTA

- Gluten free rigatoni +4
- Gnocchi +4
- Risotto +5

<b>RIGATONI RAGU</b>	37
8 hour slow cooked lamb shoulder Ragu cooked in crushed tomatoes and parmesan	
<b>RIGATONI SALSICCIA</b>	35
Sausage, mushrooms, truffle oil cream, garlic	
<b>RIGATONI NORMA</b> 	33
Eggplant, napoli sauce	
<b>RIGATONI AMATRICIANA</b>	35
Pancetta, Spanish onion, chilli, Napoli sauce	
<b>SPAGHETTI CARBONARA</b>	35
Pancetta, mushrooms, garlic, egg, onion, cream	
<b>SPAGHETTI GAMBERI</b>	39
Prawns, zucchini, onion, cherry tomatoes, chilli, garlic	
<b>SPAGHETTI BOLOGNESE</b>	32
Veal and pork mince, crushed tomatoes	
<b>SPAGHETTI NAPOLETANA</b> 	30
Napoli sauce, basil	
<b>FETTUCCINE MARINARA</b>	40
Prawn cutlets, calamari, mussels, clams, market fish	
Choose between Napoli or oil and garlic sauce	
<b>FETTUCCINE ESTATE</b>	39
Calamari, prawns, cherry tomatoes, chilli, garlic, lemon	
<b>FETTUCCINE ROY'S</b>	36
Prawns, chicken, avocado, mushrooms, Napoli sauce with touch of cream	
<b>FETTUCCINE FUNGHI</b> 	34
Funghi mushrooms, thyme, cream, garlic	
<b>GNOCCHI PESTO</b>	34
House made basil pesto and chicken	
<b>GNOCCHI GORGONZOLA</b> 	34
Gorgonzola cheese and cream	

ASK OUR STAFF  
FOR DAILY  
CHEF'S  
SPECIALS

