

Est 1974

O'SHEA'S ROYAL HOTEL

Lunch Menu

OPEN 11.30-2PM

O'SHEA'S \$12 DEALS

Battered Snapper \$12

Served with aioli, a lemon cheek, chips & salad

Roast Gravy Roll \$12

Served with chips

Beef Lasagne \$12

House made Lasagne served with chips & salad

Roast of the Day \$12

Served with steamed and baked
root vegetables & gravy

Cajun Fried Chicken Burger \$12

Lettuce, tomato, jalapenos
and Cajun aioli on a milk bun served with chips

O'Shea's Beef Burger \$12

Beef patty, lettuce, tomato on a milk bun served with
chips

Porky Pig Burger \$12

Crispy Pork Belly, Asian style slaw on a milk bun
served with chips

O'Shea's Signature Steak Sandwich \$12

Rib fillet, lettuce, tomato, beetroot and Carolina
BBQ sauce
served with chips

GLUTEN FREE OPTION AVAILABLE ON BURGERS

ADD \$2

Candied Bacon / Fried Egg / Avocado /
Caramelised Onion / Cheese

BREADS

House Made Garlic Bread

2pc \$7 or 4pc \$10

Roasted garlic butter and sea salt flakes
Add Cheese \$2

SALADS

Thai Beef Salad \$19

Marinated beef strips on a thai salad, mint,
coriander, julienne chilli, finished with sweet and
salty macadamia nuts, dressed with nahn jim sauce

Crispy Cajun Chicken Salad \$19

Crispy chicken tenderloins, tomato, onion, jalapenos
tossed through mix lettuce and topped with ranch
dressing & fried flat bread

Caesar Salad \$17

Crisp cos lettuce tossed with prosciutto flakes,
shaved parmesan cheese & season croutons finished
with house made caesar dressing and a poached egg

WRAP'S

Chicken Caesar Wrap \$14

Crisp cos lettuce, tossed with prosciutto flakes,
shaved parmesan cheese & finished with house made
caesar dressing a boiled egg & served with Chips

Thai Beef Wrap \$14

Marinated beef strips on Thai salad, mint, coriander,
julienne chilli, dressed with nahn jim sauce served
with chips

KIDS MENU

Includes Ice Cream \$12

10" Hula Hula Pizza

Ham, pineapple & cheese

Grilled Steak

With your choice of 2 sides

Chicken Nuggets

Served with chips

Linguine Bolognaise

Beef bolognaise sauce with linguine pasta & tasty
cheese

LIGHT MEALS

Coconut Lime Cider Tempura

Prawns \$18

King prawns coated in roasted coconut, lime, cider, & tempura batter served with a coriander aioli, chips & salad

Pink Pepper & Sea Salt

Calamari \$18

tossed in Asian style pink peppercorns & sea salt flash fried served with coriander aioli, grilled lemon cheek, chips & salad

Chicken Schnitzel \$19

Panko crumbed chicken breast schnitzel served with chips & salad.

Rump Steak \$16

250gm Rump Steak Served with your choice of two sides & gravy

Spicy Buffalo Chicken Wings

1/2kg \$14

Special seasoned crispy chicken wings smothered with buffalo sauce with a creamy blue cheese dipping sauce

The Royal Chicken Parmy \$24

Chicken schnitzel topped with Napoli sauce, leg ham and melted cheese with your choice of two sides.

Crumbed Lamb Cutlets

2 for \$25 | 3 for \$29

House made crumbed lamb cutlets served with your choice of two sides

SAUCES \$3

Hollandaise / Dianne / Pepper / Mushroom
Cream Garlic / Red Wine Jus

TOPPERS

Onion Rings \$3
Avo & Hollandaise \$6
Flash Fried Calamari \$6
Surf & Turf \$8

O'Shea's Royal Hotel working together with JBS Australia using local cattle fed at Mungindi feedlot, specially designed ration utilising grain grown in the region is showcasing beef that is found in leading restaurants all around the world. Yardstick beef, full flavoured, consistent tender beef, the true measure of Quality Australian Beef

Please inform the cashier when you order if you have any dietary requirements

Allergen Statement

Please be aware that there is always a risk that traces of allergens may be transferred to items from our menu during processing storage or preparation in our kitchen. For these reasons O'Shea's Royal Hotel are therefore unable to guarantee that any item sold is free from traces of allergens. Chips and GF products are cooked in the same equipment so some trace levels of cross contamination may occur.

Product Statement

Our kitchen only serves fresh fish and proudly uses Australian wild caught prawns. We seek always to minimise "food miles" and look to support local producers and businesses