

ALL DAY MENU 11:00AM – 11:00PM

A \$5 service charge is applied to each in-room dining order

Please inform your server if you have any food allergies or intolerances. While RACV will endeavour to accommodate requests; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

Share Plates

Pacific Oysters, Mignonette (mwg)	6.5ea / 30 ½Doz / 60Doz
Marinated Mount Zero Olives	10
Rosemary Focaccia, Cape Schanck Estate EVOO, Merlot Vinegar (v)	8
Straight Cut Chips with Aioli (mwg, v)	14
Cape Schanck Charcuterie Board	110
Chicken Liver Pate, Premium Sliced Cold Cuts, Baked Camembert, Breads, Fruits, Crudites, Olives, Crackers	

Sandwich / Burger

Free Range Ham Swiss Cheese Toasty, Piccalilli, Millers Casalinga Bread	14
Grilled Chicken Ceasar Wrap, Bacon, Romain Lettuce, Parmesan	17
Wagyu Beef Burger served with Chips & Aioli (*)	28
Cheddar, Tomato Capsicum Relish, Sweet and Spicy Pickles, Cos lettuce	

Substantial

Teriyaki Poke Bowl, Sushi Rice, Avocado, Edamame, Tsukemono, Sesame, Kewpie (*)	18
Add Grilled King Salmon 10 / Chicken Breast 8 / Tofu 8	
Vegetable Quinoa Salad, Chickpea, Feta, Sumac, Baby Spinach (mwg, v)	24
Potato Gnocchi Bolognese, Parmesan (*)	38
Local Beer Battered Rock Flat Head, Chips, Tartare	39
Grilled Barramundi, Sea Greens Slaw, Black Garlic Aioli (mwg, n)	41

Mains Available Between 6-9pm

½ Roast Chicken Chermoula Marinated, Harissa, Saffron Yoghurt (mwg)	48
Aylesbury Duck Leg Confit, Puy Lentils, Chorizo, Raisins, Witlof (mwg)	56
220g Gippsland Grassfed Tenderloin MS4+ (mwg)	66
Cappelletti Pumpkin, Sage, Apple Mint, Pepitas, Koji (v)	42

Sweets

Cheese Board, Lavosh, Quince, Honey, Muscatel Grapes, Walnuts (n *)	38
Black Forest, Chocolate Sponge, Macerated Cherries, Vanilla & Kirsch Mousse	19
Cake of the Day	12

(v) Vegetarian (mwg) Made Without Gluten (n) Contains Nuts

(*) Can be made Without Gluten

CHILDREN'S MENU

(Available for children 12 years & under)

Crumbed Chicken Breast, Chips, Salad	15
Fish & Chips, Battered or Grilled, Leaf Salad, Mayonnaise, Lemon (*)	15
Stir-fry Chicken & Vegetables, Lime, Coriander (*)	15
Spaghetti Bolognese, Parmesan, Basil (*)	15
Mac & Cheese (*)	15
Chocolate Mousse / Honeycomb / Vanilla Ice Cream (v),(mwig)	12

SUPPER MENU 11:00PM – 7:00AM

Ham and Cheese Toasty	16
Curry, Rice, Papadums, Cucumber, Yoghurt	28
Butter Chicken (n),(*)	
Lamb Rogan Josh (*)	
Dahl (v),(*)	
Ice Cream	10

(v) Vegetarian (mwig) Made Without Gluten (n) Contains Nuts

(*) Can be made Without Gluten