

**Lounge Snack Plates**

Pacific Oysters served, Mignonette Dressing	<b>(mwg)</b>	<b>6.5ea / 30 ½ doz / 60doz</b>
Hand Rolled Kent Pumpkin and Danish Feta Arancini	<b>(mwg)</b>	<b>6.5ea</b>
Rosemary Focaccia, Cape Schanck Estate EVOO, Merlot Vinegar	<b>(v)</b>	<b>8</b>
Woodland Mushroom Bao Buns, Kimchi, Hoisin	<b>(v)</b>	<b>8ea</b>
Slow Cooked Pulled Lamb Slider, Gravy, Slaw	<b>(*)</b>	<b>9ea</b>
Marinated Mount Zero Olives	<b>(mwg, v)</b>	<b>10</b>
Prawn Cocktail Roll, Mary Rose Sauce, Iceberg, Chives	<b>(*)</b>	<b>12ea</b>
Straight cut Chips, Aioli	<b>(v *)</b>	<b>14</b>
Local Beer Battered Rock Flat Head Bites, Chips, Tartare		<b>18</b>
Teriyaki Poke Bowl, Sushi Rice, Avocado, Edamame, Tsukemono, Sesame, Kewpie	<b>(v,*)</b>	<b>18</b>
<b>Add Grilled King Salmon 10 / Chicken Breast 8 / Tofu 8</b>		
Cape Schanck Grazing Platter, Premium Sliced Cold Cuts, Baked Camembert, Chicken Liver Pate, Breads, Crackers, Fruits	<b>(*)</b>	<b>110</b>

**Sweets**

Home Baked Scones, Local Jam, Local Cream	<b>(Fri – Sun 12pm – 4pm)</b>	<b>18</b>
Black Forest, Chocolate Sponge, Macerated Cherries, Vanilla & Kirsch Mousse		<b>19</b>
Selection of Regional Cheese, Quince Paste, Dried Fruit, Crackers	<b>(*,n)</b>	<b>36</b>
Cake of the Day		<b>12</b>

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

**(\*) Can be made Without Gluten**

\*Please inform us 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.