

THREE FOUNDERS

ENTREES

Sourdough	12
Smoked Inglenook dairy butter and Mount Zero frantoio olive oil	
Yendon Gourmet Tomato Gazpacho	18
Chilled tomato soup, croutons, fig, avocado puree	
Prawns and Chorizo Skewers	22
“Nomad Chilli Co reaper roja”, lime, mayonnaise	
Western Plains Pork Momo (4 pcs)	20
Sanjay’s Nepalese house made steamed dumplings with cherry tomato Timur chutney	

MAIN COURSES JOSPER CHARCOAL & GRILL

Slow Cooked Wild Rabbit Ragù	36
Fresh pappardelle, Long Paddock Cheese, rabbit jus, grilled sourdough	
Charcoal Loddon Valley Lamb Cutlet (3pcs)	46
Dijon, parsnip puree, roasted baby carrots & broccolini with lamb jus	
Grilled Barramundi	40
Pumpkin puree, asparagus and sweet potato chips	
Ballarat Grown Lions Mane Mushroom steak	32
Sautéed garlic spinach, caulilini and Salsa Criolla	
250g Southern Ranges Victorian Porterhouse	49
Grass fed MB4+ steak, served, kipfler potatoes, cherry tomatoes, broccolini, 72-hour house made jus, herb butter	

DESSERTS

Apple Rhubarb Strudel Vanilla ice cream	16
Leche Flan Whipped cream and berries	16
Chocolate Profiteroles Filled with vanilla bean cream	16
Affogato Freshly brewed espresso, vanilla ice cream, and 30mls Frangelico	20

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

A surcharge of 15% applies on all public holidays

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KIDS MENU (UNDER 12) **17**

Served with a mini tomato salad

Panko crumbed torpedo chicken breast pieces and chips

Fish and chips

Penne napolitana/bolognese sauce

Mini cheeseburger and chips

TINY TOTS (UNDER 6) **10**

Served with a mini tomato salad

Penne napolitana/bolognese sauce

Panko crumbed torpedo chicken breast pieces and chips

KIDS DESSERT

Chocolate brownie with vanilla ice cream **7**

Vanilla ice cream and choice of topping **5**

Fruit salad bowl **5**

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