



Small Plates

Zeally Bay Sourdough (vg)	6pp
Warm Marinated Olives (vg)	9
'That's Amore' Burrata (v) smokey eggplant, capers, grilled bread	18
Oysters	6ea
natural (mwg/mwd)	
shallot mignonette (mwg/mwd)	
Hervey Bay Scallops	26
grilled with hot sauce butter	
Semolina Fried Soft Shell Crab (mwd)	22
green mango, coriander, shiso, chilli mayo	
Roasted Cauliflower and Quinoa Salad (vg)	20
pistachio, cucumber, herbs, carrot dressing	
Risotto (v/mwg)	24
caramelised onion, thyme, taleggio	
Confit Pork Belly (mwg)	25
zucchini flower with ricotta, pickled apple	
Braised Sher Wagyu Beef Brisket	26
karkalla, beetroot and native pepperberry relish	

Sides

Straight Cut Chips (mwd,v)	10
Green beans, lemon garlic dressing, pecorino (mwg)	12
Witlof, mixed leaves, radish, green peas (mwg/vg)	12
Asparagus, tahini yoghurt, roasted sesame	12
Roasted carrots, zhug mint (mwg/vg)	12
Pomme puree, cream, butter	12

(mwg) made without gluten (v) vegetarian (mwd) made without dairy (vg) vegan
While the RACV will endeavour to accommodate requests for meals for customers who have food allergies or intolerances; we can not 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'.



Larger Plates

Aubergine, Red Pepper and Kipfler Potato (vg) red lentil dahl, coconut yoghurt bread	39
Moreton Bay Bugs (mwig/mwd) grilled Moreton Bay bugs, saffron dressing, avocado & tomato salad	56
Market Fish creamed potato, peas, dark rye, anchovy	MP
Humpty Doo Barramundi (mwig/mwd) pepperberry vinaigrette, witlof citrus salad	46
Loddon Estate Half Free-Range Chicken (mwig) asparagus, pea and cabbage salad, chicken jus	44
Gippsland Crumbed Pork Culet remoulade, spinach puree, house jus	47
Roasted Lamb Rump (mwig/mwd) chickpea, heirloom tomatoes, chimichurri	47
Slow Braised Beef Cheek (mwig) crème potato, heirloom carrots, pearl onions	45
Cape Grim Grass-Fed Porterhouse 300g (mwig) dauphinoise potato, parsley shallot salad choice of red wine jus, herb butter, peppercorn sauce	52
Rump Cap 300g bearnaise sauce, straight cut chips	48

Desserts

Raspberry Brulee (mwig/v) minted milk sorbet, fresh raspberries	18
Warm Dark Chocolate Brownie (mwig) hazelnut ganache, salted caramel sauce	18
Frangipane Tart (v) lemon curd, vanilla ice cream	18
'Lard Ass' Crème Fraiche Cheesecake (v) strawberries, cinnamon and oat crumble	18
Artisan Cheese lavosh, quince paste, candied walnuts	18

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