



Starters

Semolina Fried Soft Shell Crab, green mango, coriander, shiso, chilli mayo *(mwd)*

Risotto, caramelised onion, thyme, taleggio *(mwg/v)*

Confit Pork Belly, zucchini flower with ricotta, pickled apple *(mwg)*

Mains

Loddon Estate Half Free-Range Chicken, Cracked wheat, almonds, herbs, chicken jus *(mwg)*

Humpty Doo Barramundi, pepper berry vinaigrette, witlof citrus salad *(mwg/mwd)*

Cape Grim Grass-Fed Porterhouse (300g) dauphinoise potato, parsley shallot salad, red wine jus *(mwg)*

Sides

Green Beans, lemon garlic dressing, pecorino *(mwg)*

Witlof, mixed leaves, radish, green peas *(mwg/vg)*

Roasted Carrots, zhug mint *(mwg/vg)*

Desserts

Raspberry Brulee, minted milk sorbet, fresh raspberries *(mwg/v)*

Warm Dark Chocolate Brownie, hazelnut ganache, salted caramel sauce *(mwg)*

Cheese Selection

Includes a welcome drink and a cake for the special occasion celebrations.

\$99 per Person

(mwg) made without gluten (v) vegetarian (mwd) made without dairy (vg) vegan.

While the RACV will endeavor to accommodate requests for meals for customers who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.