



## Small Plates

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

## Sides

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



## Larger Plates

<b>Spiced Seitan Curry (vg)</b> red lentil dahl, eggplant	38
<b>Moreton Bay Bugs</b> grilled moreton bay bugs, lemon butter, spinach spaghetti	55
<b>Market Fish (mwd)</b> pearl cous cous, saffron sofrito, local mussels	MP
<b>Humpty Doo Barramundi (mwd/mwd)</b> pepperberry vinaigrette, witlof citrus salad	46
<b>Loddon Estate Half Free-Range Chicken</b> cracked wheat, almond, herbs, chicken jus	44
<b>Western Plains Pork Tenderloin (mwd)</b> asparagus, cabbage and pea salad, vadouvan sauce	47
<b>Roasted Lamb Rump (mwd/mwd)</b> braised radicchio, broad beans, cherry tomatoes	47
<b>Slow Braised Beef Cheek (mwd)</b> crème potato, heirloom carrots, pearl onions	44
<b>Vintage Beef Grass-Fed Porterhouse (300g) (mwd)</b> dauphinoise potato, parsley shallot salad choice of red wine jus, herb butter, peppercorn sauce	52

## Desserts

<b>Raspberry Brulee (mwd)</b> minted milk sorbet, fresh raspberries	18
<b>Dark Milk Chocolate Ganache Tart</b> burnt marshmallow, salted caramel sauce	18
<b>Warm Gingerbread and Treacle Pudding (v)</b> vanilla cream, rum roasted pineapple	18
<b>'Lard Ass' Crème Fraiche Cheesecake (v)</b> strawberries, cinnamon and oat crumble	18
<b>Artisan Cheese</b> lavosh, quince paste, candied walnuts	18

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