



Small Plates

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| Zeally Bay Sourdough (vg) | 6 |
| Warm Marinated Olives (vg) | 9 |
| 'That's Amore' Burrata (v) Smokey eggplant, capers, grilled bread | 18 |
| Oysters | 6 ea |
| • Natural (mwg/mwd) | |
| • Shallot Mignonette (mwg/mwd) | |
| Hervey Bay Scallops grilled with hot sauce butter | 26 |
| Semolina Fried Soft Shell Crab (mwd) Green mango, coriander, shiso, chilli mayo | 22 |
| Roasted Cauliflower and Quinoa Salad (vg) Pistachio, cucumber, herbs, carrot dressing | 20 |
| Risotto (v/mwg) Butternut pumpkin, oregano, and pecorino cheese | 25 |
| Confit Duck Leg (mwg) Braised Du Puy lentils, parsnip crème | 25 |
| Braised Beef Short Rib Karkalla, beetroot, and native pepperberry relish | 26 |
| Sides | |
| Straight Cut Chips | 10 |
| Sautéed Greens, Ginger & Soy Dressing (vg) | 12 |
| Rocket Leaf Salad, Pear, Pecorino (mwg) | 12 |
| Creamed Silver Beet (mwg) | 12 |
| Roasted Carrots, Zhug Mint (mwg/vg) | 12 |
| Pomme Purée, 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 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.'



Larger Plates

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| Wild Mushroom and Swiss Brown Mushroom Gratin (v) Mushrooms, leek, spinach gratin, parmesan cheese, and radicchio salad | 40 |
| Moreton Bay Bugs (mwg/mwd) Grilled Moreton Bay bugs, citrus dressing, tomato, basil, and green bean salad | 59 |
| Market Fish Creamed potato, peas, croutons, white anchovy | (MP) |
| Humpty Doo Barramundi (mwg/mwd) Pepperberry vinaigrette, witlof citrus salad | 46 |
| Victorian Duck Breast (mwg) Confit turnips, sorrel, orange sauce | 48 |
| Gippsland Pork Cutlet (mwg) Whole roast apple, sage jus | 47 |
| Grilled Lamb Cutlets (mwg) Pumpkin purée, baby beets, goats cheese, chimichurri | 55 |
| Slow Braised Beef Cheek (mwg) Crème potato, heirloom carrots, pearl onions | 45 |
| Cape Grim Grass-Fed Porterhouse 300g (mwg) Dauphinoise potato, parsley shallot salad Choice of red wine jus, herb butter, or peppercorn sauce | 52 |
| Scotch Fillet 300g Braised red onion, silver beet, red wine sauce | 56 |
| Desserts | |
| Lemon & Vanilla Brûlée (v) Custard shortbread | 18 |
| Chocolate Fondant Rum and raisin ice cream | 18 |
| Pear & Frangipane Tart (v) Mascarpone, chocolate sorbet | 18 |
| 'Lard Ass' Crème Fraîche Cheesecake (v) Citrus salad, cinnamon & oat crumble | 18 |
| Artisan Cheese Lavosh, quince paste, candied walnuts | 18 |

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