

# W H I T E ' S P A D D O C K

## FOOD MENU ( F R I - S U N )

LUNCH : 12:00 - 15:00

DINNER : 17:00 - 20:00

### S M A L L

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Salt and pepper calamari, pickled shallot, lime aioli (mwd)	16
Chicken skewers, satay sauce (mwd)	19
Pork belly bao buns, kimchi mayonnaise, pickled carrot, peanuts (mwd)	18
Curried quinoa, broccolini and tamari almonds salad (vg, mwg, mwd)	18
Seafood croquettes, roquette, horseradish mayonnaise	18

### S I D E S 10

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Straight cut chips (v,mwd)	
Seasoned wedges (v)	
Apple, pecan, cheddar, baby cos and mustard salad (mwg,v)	
Steamed green beans, parmesan cheese (mwg,v)	

### D E S S E R T S 14

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Sticky date pudding, caramel sauce, rum and raisin ice cream (v)	
Baked chocolate tart, crème fraiche, strawberries (v)	
Raspberry panna cotta, lime cream, peanut crumble	

### L A R G E R

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Lamb rogan josh, grilled roti, cucumber riata, steamed basmati rice	28
Free range chicken parmigiana, straight cut chips and cabbage salad	29
RACV Torquay resort Beef burger, straight cut chips	28
Battered flake, green bean salad and chips (mwd)	26
Barramundi, avocado puree, quinoa salad, citrus (mwg,mwd)	32
Eggplant moussaka, house made Focaccia (v)	26
Spaghetti, saffron prawns, dill dressing	28
Grass fed beef pie, creamed silverbeet	30

### P R O M O T I O N

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B&B (Beef burger with a schooner of XXXX Gold)	31
P&P (Chicken parma with a pot of blackman's lager)	29

### K I D S M E N U 16

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Kids beef burger, chips and salad	
Kids parmigiana , chips and salad	
Penne pasta , napoli sauce and parmesan	
Kids fish and chips, green salad (mwd)	

All kids' meals above are served with a soft drink and ice-cream.

(mwg) Made Without Gluten (v) Vegetarian (mwd) Made Without Dairy (vg) Vegan

While the RACV will endeavour to accommodate requests for meals for guests 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'.

# W H I T E ' S P A D D O C K

## T A P B E E R ( P O T / S C H O O N E R )

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Furphy Refreshing Ale	8/11.5
Little Creatures Pale Ale	9/12.5
Blackman's Pivot City Lager	7.5/11
Byron Bay Lager	8.5/12
XXXX Gold Mid Strength	7.5/11
Carlton Draught	8.5/12

## B E E R ( B O T T L E )

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James Boag's Light	9
James Boag's Premium	10
Heineken Zero	9
Heineken	10
Asahi Super Dry, Kirin	11
Corona	10.5
Prickly Moses Chainsaw	10.5
White Rabbit Dark Ale	9
Hahn Ultra Crisp	10
XXXX Gold	11
Great Northern Original	11.5
James Squire Orchard Crush Apple	11
Matso's Ginger Beer	

## B A R S N A C K S

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Red Rock Deli Chips	5
Sea Salt	
Sweet Chilli & Sour Cream	
Salt & Balsamic Vinegar	
Honey Soy Chicken	
Nobby's Nuts	5
Beer Nuts	
Cashews	
Peanuts	

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# W H I T E ' S P A D D O C K

## W I N E ( G L A S S / B O T T L E )

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### S P A R K L I N G

Zilzie BTW Sparkling NV	10/42
Biancavigna Prosecco	14/60
Leura Park Blanc de Blanc	15/64

### W H I T E

Ate Sauvignon Blanc	10/42
Snake+Herring 'Perfect Day' Sauvignon Blanc Semillon	11/47
Ate Chardonnay	10/42
Snake+Herring 'Tough Love' Chardonnay	13/55
Rockbare 'The Clare' Riesling	11/47
Oakdene 'ly ly' Pinot Gris / Oakdene Pinot Grigio	13/55
It's 5 O'Clock Somewhere Moscato	11/47

### R E D

Ate Shiraz	10/42
Brown Magpie Shiraz	13/65
Zilzie BTW Pinot Noir	10/42
Brown Magpie Pinot Noir	13/62
Aquilani Sangiovese	60
West Cape Howe Cabernet Sauvignon	11/47

### R O S E

La Vieille Ferme Rose	10/48
Vasse Felix Dry Rose	09/43
Clyde Park Rose	72

### C O C K T A I L

D.B Easy Limoncello Spritz	12
<i>Limoncello, prosecco, soda, mint leaves</i>	

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