



## SAPPHIRE

### *Small Plates*

<b>Rosemary Focaccia</b> / Gippsland Jersey Cultured Butter (v)	8
<b>Grilled Persimmons</b> / Stracciatella / Salsa Verde (v),(*)	12
<b>Pacific Oysters</b> / Natural or Mignonette (gf)	6.5 ea / 30 (½ doz.)
<b>LP's Meats Hand cut Saucisson Sec</b> / Marcona Almonds / Gundilla Chillies (n)	16

### *Entrees*

<b>Fried Gnocchi</b> / Goat's Curd / Finger Lime (v)	16
<b>Raw Tuna</b> / Green Garlic / Serrano Ham / Pine Nuts (n) (gf)	27
<b>Ocean Trout</b> / Guanciale Foam / Wasabi / Broad Beans / Black Walnut (n) (gf)	27
<b>Chargrilled Red Wine Glazed Wagyu Tongue</b> / Potato Rosti / Sea Banana (*)	21

### *Sharing Plates*

<b>Seafood Platter for 2</b> / Oysters / Slipper Lobster in Avocado Buns / Tuna Sashimi with Finger Lime / Half Shelf Scallops Ceviche / Grilled Prawns / Chips / Chimichurri / Aioli (*)	89
<b>Whole Lamb Rack to Share</b> / 8 points / Heirloom Pumpkin / Goats' Cheese / Fregola Sarda / Hazelnuts (n) (*)	130

**(v) Vegetarian (gf) Gluten Free (n) Contains Nuts (\*) Can be made Gluten Free**

*\*Please inform your server if you have any food allergies or intolerances. While RACV will endeavour to accommodate requests; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.*



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### *Large Plate*

<b>Cappelletti</b> / Pumpkin / Sage / Apple Mint / Pepitas / Koji (v)	42
½ <b>Roast Chermoula Marinated Chicken</b> / Harissa Sauce / Saffron Yoghurt (gf)	48
<b>Market Fish</b> / Sake / Maple Sweet Potato / Bottarga / Shiso (gf)	52
<b>Aylesbury Duck Leg Confit</b> / Puy Lentils/ Chorizo Sausage/ Confit Raisins / Witlof Salad	56
<b>220g Gippsland Grassfed Tenderloin MS4+</b> / Confit Shallot / Caper and Soft Herb Salad / Bone Marrow Bordelaise (gf)	66

### *Sides*

<b>Straight Cut Chips</b> / Aioli / Rosemary Salt (v, *)	14
<b>Farm Leaves</b> / Radishes / Beets (v, gf)	14
<b>Steamed Greens</b> / Beans / Kale / Broccolini (v, gf)	16
<b>Heirloom Carrots</b> / Caraway Seeds / Peninsula Honey / Tarragon (gf)	19
<b>Pine Mushrooms</b> / Merlot Vinegar / Macadamia Cream (v, gf, n)	21

### *Desserts*

<b>Selection of Cheeses</b> (*)	36
<b>Cape Schanck Magnum</b> / Gingerbread & Yoghurt Parfait / Cacao Barry Zephyr Caramel / Apricot Chutney	20
<b>Native Apple Crumble</b> / Aniseed Myrtle / Oat Crumble / Vanilla Bean Gelato (n)	18
<b>Cocoa Berry Mexique Chocolate Tacos</b> / Ganache /Mixed Berry / Salted Caramel / Hazelnut (n)	20

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