



SAPPHIRE

Small Plates

Rosemary Focaccia Gippsland Jersey Cultured Butter	(v)	8
Stracciatella Winter Citrus / Roast Chilli Oil / Pistachio / Focaccia	(n) (*)	14
Pacific Oysters Mignonette	(mwg) 6.5ea / 30 ½ doz / 60 doz	
LP's Meats Hand Cut Saucisson Sec Marcona Almonds / Gundilla Chillies	(n)(mwg)	16

Entrees

Pork and Fennel Ragù / Pan Fried Gnocchi / Parmesan		28
Raw Tuna Green Garlic / Serrano Ham / Pine Nuts	(n)(mwg)	27
King Ora Salmon Guanciale Foam / Wasabi / Broad Beans / Black Walnut	(n)(mwg)	27
Wagyu Ox Tongue Bone Marrow Crumpet / Soubise / Horseradish	(*)	21

Sharing Plates

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

(v) Vegetarian (mwg) Made Without Gluten (n) Contains Nuts (*) Can be made Without Gluten

**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

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

Sides

Straight Cut Chips Aioli / Rosemary Salt	(v)(*)	14
Farm Leaves Radishes / Beets	(v)(mwig)	14
Steamed Greens Beans / Kale / Broccolini	(v)(mwig)	16
Heirloom Carrots Caraway Seeds / Peninsula Honey / Tarragon	(mwig)	19
Woodland Mushrooms Merlot Vinegar / Macadamia Cream	(v)(mwig)(n)	18

Desserts

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

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