

Members' Dining Room

Entrée

Natural oysters , sherry mignonette, shallots	36halfdoz/60doz
Globe artichoke , honeydew melon, parsley emulsion, flaxseed	20
Duck rilette , cornichons, strawberry coulis, crostini	25
Kangaroo loin , textures of beetroot, hybrid chermoula	26
Seared scallops , capsicum cream, pickled fennel, puffed rice	31

Main

House made pasta of the day , ask your waiter about today's selection	30
Spiced cauliflower , cauliflower puree, rhubarb, pine nuts, nori crisp	34
Hunters chicken , mousseline, pea & leek velouté, spring onion	42
Otway pork chop , celeriac rémoulade, barberry, heirloom carrots	44
King George whiting , chips, salad, tartare sauce	47
Fish of the day , ask your waiter about today's selection	49
Whole flounder , chips, lemon	59
Wanderer sirloin 250gm , asparagus, cocktail onion, herbs emulsion	49
Westholme scotch fillet 300gm , asparagus, cocktail onion, herbs emulsion	58

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.

Sides

Members' greens , lemon, almond	12
Heirloom carrots , puffed grains, treacle	12
Seasonal leaves , red onion, squash, chickpeas	12
Chips , confit garlic aioli	12

Cheese

Long Paddock selection of cheeses , lavosh, fruit paste	33
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— **DRIFT WOOD**— This cheese, made with a soft rennet-coagulation type cheese technology, is an Australian version of a spruce-bark-wrapped soft cheese like Vacherin or Harbison. The paste is creamy and melty, becoming very oozy, runny as it ages.

— **BLUE STONE** — This cheese, made with a soft rennet-coagulation type cheese technology, is a cross between English Stilton and French Fourme de Montbrison. The paste is marbled with blue veins produced by a strain of penicillium roqueforti (blue mold) and is creamy, melty and buttery.

— **BANKSIA** — Banksia is a tomme-shaped semi-hard cheese, a cross between a Raclette-style cheese and a Gouda-style. It is made with pasteurized certified-organic cow's milk, year-round, and calf's rennet. The paste is firm and elastic, yet creamy and melty, with a buttery mouthfeel. It is aged and sold with its natural rind.

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Dessert

Coffee caramel opera, caramel cremeux, coffee ganache, almond joconde	16
Vanilla crème brûlée, poached rhubarb, elderflower sorbet	16
Eton mess, fresh strawberries compote, crème diplomat, crispy meringue	16
Chocolate hazelnut & earl grey, chocolate cream, hazelnut praline, early grey whipped ganache, bergamot	16
Selection of ice cream and sorbet	16

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