

BISTRO – LUNCH MENU

ENTRÉE

SOUP <i>Ask your waiter for the soup of the day</i>	16.00
CIABATTA (v) <i>Stracciatella, pistachio, olive oil</i>	7.00
WARM WINTER VEGETABLE SALAD <i>Roasted butternut squash, artichoke, red onions, rocket, pine nuts, pumpkin seeds</i>	25.00
PISTACHIO & PORK TERRINE <i>Sourdough, pickles, pear & fig relish</i>	22.00
SALT N PEPPER CALAMARI (ng) <i>Salad, sweet tamarind jam</i>	22.00
POTATO SPUN PRAWNS <i>Seaweed, yuzu mayo, togarashi spice</i>	22.00
HOME MADE LAMB KOFTA <i>Pitta bread, tzatziki, pomegranate, lettuce</i>	22.00
THAI FISH CAKES <i>Cucumber salad, lime wedge salad</i>	21.00

For all dietary requirements and special requests, please ask our Bistro staff member who will be able to assist you.

(v) vegetarian (ng) no gluten in recipe (ve) vegan

While the RACV will endeavour to accommodate requests for meals for guests who have food allergies or intolerances; cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

BISTRO

COMFORT FOOD

CLASSIC CAESAR	20.00
<i>Cos lettuce, bacon, poached egg, croutons, anchovy & parmesan</i>	
additions: <i>smoked salmon / chicken</i>	5.00
CLUB SANDWICH	24.00
<i>Chicken, bacon, egg, lettuce, mayo, fries</i>	
REUBEN SANDWICH	20.00
<i>Corned beef, Swiss cheese, mustard sauerkraut, Russian dressing</i>	
BEEF QUESADILLA	20.00
<i>Beef mince, cheese, corn, black beans, jalapeno sour cream</i>	
CRISPY CHICKEN BURGER	29.00
<i>Chicken Maryland, pickled onions, Jalapeno sauce, coleslaw, fries</i>	
BLACK ANGUS BEEF BURGER	29.00
<i>cheddar, caramelised onion, tomato, lettuce, dill pickle, brioche, fries</i>	
VEGETARIAN BURGER (v)	25.00
<i>Broadbean pea and spinach, piccalilli, coleslaw, sambal aioli, brioche, salad</i>	
PIZZA MARGHERITA (v)	19.00
<i>Buffalo mozzarella, basil</i>	

For all dietary requirements and special requests, please ask our Bistro staff member who will be able to assist you.

(v) vegetarian (ng) no gluten in recipe (ve) vegan

While the RACV will endeavour to accommodate requests for meals for guests who have food allergies or intolerances; cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

BISTRO

MAINS

HOUSE BEER BATTERED FLATHEAD <i>Fries, salad, tartare sauce</i>	37.00
PAN SEARED BLUE EYE FILLET (ng, spicy) <i>Spiced tomato sauce, grilled eggplant, lemon yoghurt</i>	36.00
SRI LANKAN CHICKEN CURRY (Spicy) <i>Aromatic yellow Rice, eggplant moju, tomato & onion sambal</i>	32.00
ZUCCHINI PASTA (ve) <i>Zucchini, basil pesto, baby spinach, roasted cauliflower</i>	28.00
CHICKEN SCHNITZEL <i>Chips, salad, lemon</i>	30.00
SLOW COOKED BEEF CHEEK <i>Soft polenta, roasted parsnip, kale, Dutch carrots</i>	36.00
AMERICAN STYLE SHORT PORK RIBS <i>Cabbage slaw, corn bread, pickles, paprika butter</i>	35.00
GRASS FED TENDERLOIN (ng) <i>Potato mash, green beans, rosemary jus</i>	41.00
MALAYSIAN LAKSA <i>Prawns, chicken, eggplant, egg noodles, rice noodles, tofu, bean sprouts, chilli sambal, lime</i>	27.00

For all dietary requirements and special requests, please ask our Bistro staff member who will be able to assist you.

(v) vegetarian (ng) no gluten in recipe (ve) vegan

While the RACV will endeavour to accommodate requests for meals for guests who have food allergies or intolerances; cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

BISTRO

SIDES

SEASONAL VEGETABLES (v, ng)	9.00
GARDEN LEAVES (ve, ng) <i>Salted capers, tomato, cucumber, cider vinaigrette</i>	9.00
STEAMED RICE (ng, v, ve)	9.00
AROMATIC YELLOW RICE	9.00
HONEY GLAZED ROASTED BABY CARROTS (ng, v) <i>Crushed roasted hazelnuts</i>	9.00
POTATO MASH (ng, v)	9.00
FRIES (v) <i>With aioli & rosemary salt</i>	10.00

DESSERTS

LE PETIT GÂTEAU CAKE SELECTION <i>Cake selections are in the showcase cabinet Please ask your waiter for assistance</i>	10.00
CHEESE PLATTER <i>Trio of Victorian cheese, crackers, pear & fig relish</i>	25.00
CARROT CAKE (ng) <i>Cream cheese mousse, pineapple compote</i>	12.00
BANANA & DATES PUDDING (no nuts) <i>Butterscotch sauce & caramel popcorn ice-cream</i>	12.00

For all dietary requirements and special requests, please ask our Bistro staff member who will be able to assist you.

(v) vegetarian (ng) no gluten in recipe (ve) vegan

While the RACV will endeavour to accommodate requests for meals for guests who have food allergies or intolerances; cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

BISTRO – DINNER MENU

ENTRÉE

SOUP <i>Ask your waiter for the soup of the day</i>	16.00
CIABATTA (v) <i>Stracciatella, pistachio, olive oil</i>	7.00
WARM WINTER VEGETABLE SALAD <i>Roasted butternut squash, artichoke, red onions, rocket, pine nuts, pumpkin seeds</i>	25.00
SALT N PEPPER CALAMARI (ng) <i>Salad, sweet tamarind jam</i>	22.00
POTATO SPUN PRAWNS <i>Seaweed, yuzu mayo, togarashi spice</i>	22.00
PISTACHIO & PORK TERRINE <i>Sourdough, pickles, pear & fig relish</i>	22.00
HOME MADE LAMB KOFTA <i>Pitta bread, tzatziki, pomegranate, lettuce</i>	22.00

For all dietary requirements and special requests, please ask our Bistro staff member who will be able to assist you.

(v) vegetarian (ng) no gluten in recipe (ve) vegan

While the RACV will endeavour to accommodate requests for meals for guests who have food allergies or intolerances; cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

BISTRO

COMFORT FOOD

CLASSIC CAESAR	20.00
<i>Cos lettuce, bacon, poached egg, croutons, anchovy & parmesan</i>	
additions: <i>smoked salmon / chicken</i>	5.00
CLUB SANDWICH	24.00
<i>Chicken, bacon, egg, lettuce, mayo, fries</i>	
BLACK ANGUS BEEF BURGER	29.00
<i>Cheddar, caramelised onion, tomato, lettuce, brioche, fries</i>	
VEGETARIAN BURGER (v)	25.00
<i>Broadbean pea and spinach, piccalilli, coleslaw, sambal aioli, brioche, salad</i>	

For all dietary requirements and special requests, please ask our Bistro staff member who will be able to assist you.

(v) vegetarian (ng) no gluten in recipe (ve) vegan

While the RACV will endeavour to accommodate requests for meals for guests who have food allergies or intolerances; cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

BISTRO

MAINS

HOUSE BEER BATTERED FLATHEAD <i>Fries, salad, tartare sauce</i>	37.00
PAN SEARED BLUE EYE FILLET (ng, Spicy) <i>Spiced tomato sauce, grilled eggplant, lemon yoghurt</i>	36.00
SRI LANKAN CHICKEN CURRY (ng, Spicy) <i>Aromatic yellow Rice, eggplant moju, tomato & onion sambal</i>	32.00
ZUCCHINI PASTA (ve) <i>Zucchini, basil pesto, baby spinach, leeks, roasted cauliflower</i>	28.00
CHICKEN SCHNITZEL <i>fries, salad, lemon</i>	30.00
SLOW COOKED BEEF CHEEK <i>Soft polenta, roasted parsnip, kale, Dutch carrots</i>	36.00
HIGH COUNTRY PORK CUTLET 280GM (ng) <i>Broccolini, kale, sage butter</i>	38.00
AMERICAN STYLE SHORT PORK RIBS <i>Cabbage slaw, corn bread, pickles, paprika butter</i>	35.00
GRASS FED TENDERLOIN (ng) <i>Potato mash, green beans, rosemary jus</i>	41.00
SCOTCH FILLET 300gm (6*) <i>Rocket salad, Cafe de Paris</i>	60.00

For all dietary requirements and special requests, please ask our Bistro staff member who will be able to assist you.

(v) vegetarian (ng) no gluten in recipe (ve) vegan

While the RACV will endeavour to accommodate requests for meals for guests who have food allergies or intolerances; cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

BISTRO

SIDES

SEASONAL VEGETABLES (v, ng)	9.00
GARDEN LEAVES (ve, ng) <i>Salted capers, tomato, cucumber, cider vinaigrette</i>	9.00
STEAMED RICE (ng, v, ve)	9.00
AROMATIC YELLOW RICE	9.00
HONEY GLAZED ROASTED BABY CARROTS (ng, v) <i>Crushed roasted hazelnuts</i>	9.00
POTATO MASH (ng, v)	9.00
FRIES (v) <i>With aioli & rosemary salt</i>	10.00

DESSERTS

LE PETIT GÂTEAU CAKE SELECTION <i>Cake selections are in the showcase cabinet Please ask your waiter for assistance</i>	10.00
CHEESE PLATTER <i>Trio of Victorian cheese, crackers, pear & fig relish</i>	25.00
CARROT CAKE (ng) <i>Cream cheese mousse, pineapple compote</i>	12.00
BANANA & DATES PUDDING (no nuts) <i>Butterscotch sauce & caramel popcorn ice cream</i>	12.00

For all dietary requirements and special requests, please ask our Bistro staff member who will be able to assist you.

(v) vegetarian (ng) no gluten in recipe (ve) vegan

While the RACV will endeavour to accommodate requests for meals for guests who have food allergies or intolerances; cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.