

# Members' Dining Room

## Entrée

<b>Natural oysters</b> , sherry mignonette, shallots	36 half doz/ 60 doz
<b>Zucchini flower</b> , buffalo ricotta, stone fruits, almond	25
<b>Chicken terrine</b> , prosciutto, boudin noir, piccalilli, sultana	27
<b>Calamari</b> , cous cous, pancetta crème, black garlic	27

## Main

<b>House made pasta</b> , ask your waiter about today's selection	32
<b>Spiced cauliflower</b> , cauliflower puree, rhubarb, nori crisp, pine nuts	34
<b>Lamb shoulder</b> , summer vegetables, hung yoghurt, saltbush	44
<b>Black angus sirloin 250gm</b> , potato gratin, charred onion, red wine jus	51
<b>Phoenix wagyu scotch fillet 300gm</b> , potato gratin, charred onion, red wine jus	67

## *Members' favourites*

<b>King George whiting</b> , chips, salad, tartare sauce	47
<b>Whole flounder</b> , chips, lemon	59

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

<b>Members' greens</b> , lemon, almond	14
<b>Heirloom tomato salad</b> , stracciatella, basil	14
<b>Rocket salad</b> , kohlrabi, grapefruit, parmesan	14
<b>Chips</b> , confit garlic aioli	12

## Dessert

<b>Vanilla crème brûlée</b> , raspberry sorbet, almond crumb	17
<b>Mango cheesecake mousse</b> , white chocolate, mango compote, lime sponge	17
<b>Milk chocolate Anzac</b> , Anzac cookie, manjari cremeux, salted caramel	17
<b>Selection of La Petit Gateau ice creams and sorbets</b>	17

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# Cheese

**Selection of cheeses 30gm each, lavosh, fruit paste**

33

— **DELICE DE BOURGOGNE**— Classic French triple creme cheese from the Lincet family dairy, specialists in soft ripened cheese. This rich cow's milk cheese is made with whole milk enriched with extra cream. It has a dense, creamy texture like that of ice cream when young which gradually becomes softer due to the ripening action of the fluffy white rind. The cheese is at its best when the rind has slightly discoloured, and the texture inside has become soft and luscious. Notes of mushroom and creme fraiche combine with the delicate buttery flavour.

— **PYENGANA CHEDDAR** — Handcrafted using the finest milk from the pure pastures of the Pyengana farm. Located in Tasmania's northeast, cheesemaking at Pyengana dates back to the 1890s, and the lush pastures provide a rich diet for the herd of Holstein cows that graze there. The introduction of milking robots reflects how the dairy has brought innovation and tradition together to create their award-winning farmhouse cheddar. The cheese is produced using the stirred curd method which develops a fine textured, crumbly body along with aromas of summer grass, herbs and honey. Maturation of up to 12 months on pine shelves encourages the natural microflora which play a crucial role in developing the long, sweet and nutty flavour.

— **BERRY'S CREEK BLUE** — After a reign of success with cow's milk cheeses, Barry created Riverine Blue, a cheese made from 100% buffalo's milk. This strikingly white, creamy milk comes from a modest herd of Riverine Buffalo that graze nearby. After the curds are set, they are placed in moulds to drain before spending two month's ripening in specially built maturation rooms overlooking Wilson's Prom. Riverine Blue is the first of its kind made in Australia and one of only a few buffalo's milk blue cheeses made in the world. It has a complex savoury flavour and the smooth, firm texture. Blue-green ribbons provide pockets of delicious salty blue flavour within the porcelain paste.

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