



Something small

Country Victoria marinated olives , garlic, chili, olive oil (v/mwg/vgo)	10
Trio of dips , House made dips, grilled pita bread (v/vgo/gfo)	15
Add Extra bread	5
Tomato and bocconcini arancini , Turmeric mayo, shaved parmesan	19
Pan fried tiger prawns , Hummus, golden raisin, and parsley(mwg)	25
Buffalo chicken wings , Habanero sauce and pickled radish	17
Tacos , pulled pork, chipotle mayo, burnt pineapple	18
Soup , Sweet corn soup, lemon and baguette (v/vgo)	16
Calamari , Moroccan spiced, coriander aioli, mesculin	19
Lamb kofta , cumin and coriander spiced, sugo (mwg)	21

Sandwiches

Ham and cheese toastie , double smoked ham, tasty cheese, chips, and salad	22
Classic Rueben , Corned beef, sauerkraut, Swiss cheese, chips, and salad	24
Chicken and avocado , brioche bun, mayonnaise, chips	19
Falafel Slider , brioche bun, pickles, and chips (v)	17

A bit bigger

Black Angus beef burger , milk bun, pickles, bacon, American cheese, and fries	26
Gourmet vegan vegetable burger , vegan bun, pickles, Vegan cheese, and fries	24
Classic Caesar salad , cos lettuce, candy bacon, Caesar dressing, anchovies, croutons, poached eggs (gfo)	24
Add Chicken breast \$10	
Pork and fennel sausages , pomme puree, caramelised onions, and jus (mwg)	31
Chicken schnitzel , classic slaw, chips, and grilled lemon	29
Humpty Doo barramundi , celeriac puree, crispy capers, greens	38
Victorian Pasture reared porterhouse , chimichurri, Jus, chips, and salad	52
Butter chicken , fenugreek, basmati rice and naan bread (gfo)	35
Braised beef cheeks , garlic mash, seasonal green and red wine jus	38
Rigate pasta , house made basil pesto, shaved parmesan, pinenuts (v/vgo)	29
Roasted butternut squash salad , quinoa, kale, pecan, blood orange dressing (v/vgo/mwg)	26

Sides to share

Green beans , chimichurri	12
Fries , aioli	12
Seasonal green salad	12

GFO - Gluten Free, V – Vegetarian, VGO – Vegan, MWG= Made without Gluten

While the RACV will endeavour to accommodate requests for meals for customers who have food allergies or intolerances; there is always a risk of cross-contamination due to the potential of trace allergens in the working environment and supplied ingredients in our kitchen. We use products such as milk, eggs, gluten, peanuts other nuts, sesame seeds and cannot guarantee a total absence of these products in any of our meals or products. Customers with food allergies must be aware of this risk. The RACV will not assume any liability for adverse reactions from the food consumed, or items one may come in contact with whilst eating any of our products.



Riddell's Green Kids

Main

Beef sliders , American cheese, tomato sauce and chips	12
Fish bites , chips, and tomato sauce	14
Chicken nuggets , chips, and tomato sauce	12
Grilled porterhouse , mash and seasonal veg (mwg)	16
Rigate pasta , Napoli, and parmesan cheese (v)	14

Sweet

Bowl of ice cream : chocolate or vanilla ice cream	7
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Riddell's Green Shared Menu (for groups of 14 or more) 62 per person

Shared entrée

Charcuterie, Yellingbo Olives, cured meats, dips and bread (gfo)

Calamari, Moroccan spiced, coriander aioli, mesculin

Tomato and bocconcini arancini, Turmeric mayo, shaved parmesan

Shared main

Braised beef cheeks, garlic mash, red wine jus (mwig)

Rigate pasta, house made basil pesto, shaved parmesan, pinenuts (v)

Butter chicken, fenugreek, basmati rice

Humpty Doo barramundi, celeriac puree, crispy capers (mwig)

Sides to share

Fries, aioli (v/vgo)

Green beans, chimichurri (v/vgo)

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