

Members' Dining Room Lunch

Express lunch

2 courses \$55 .00 per person

3 courses \$65 .00 per person

Optional Wine Matching with Main Course \$10

Entrée

Mushroom soup, crème fraîche, hazelnut

Citrus cured kingfish, melon, cucumber, tigers' milk

Pork belly, pickled kohlrabi, choy sum, yuzu & mustard

Main

House made spaghetti, prawns, garlic, pomodoro, basil

2022 Maison Lapalus Fiano, Heathcote Vic

Confit duck leg, pomme mandarin, heirloom carrots, bittersweet jus

2024 3 by Attwoods Pinot Noir, Macedon, Vic

Humpty Doo barramundi, herb crust, mussels, zucchini

2023 Christophe Patrice Chardonnay, France

Dessert

Tiramisu, mascarpone mousse, savoiardi sponge, coffee

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

A surcharge of 15% applies on all public holidays'