

Members' Dining Room

Entrée

Natural oysters, sherry mignonette, pepperberry	38 half doz / 62 doz
Citrus cured kingfish, melon, buttermilk, cucumber, burnt mandarin, ikura	36
Scallops, confit tomato, shallot, squash puree, zucchini, crispy caper	33
Barbecued quail, whisky glaze, dates, baby carrots, cocktail onion, salsa di agresto	35
Spaghetti vongole, fresh pasta, clams, white wine, garlic, parsley, bottarga, sea succulents	35
Salt baked beetroot, whipped chevre, brulé figs, blackberry, hazelnut granola, sorrel	29
Pan seared kangaroo, pepperberry glaze, kohlrabi, parsnip creme, pine nuts, saltbush	35
Charred broccoli tortellini, garlic shoots butter sauce, pecorino romano, macadamia	30

Mains

Butternut pumpkin risotto, apple mostarda, mascarpone, orange, toasted almond	40
Humpty Doo barramundi, herb crust, mussels, zucchini spaghetti, lemon myrtle sauce	48
Aylesbury duck breast, duck liver parfait, Brik pastry, quince, crispy leeks, cassis jus	52
Hazeldene's chicken supreme, pea, freekeh, truffle jus, parmesan, nasturtium	46
Ravens' Creek pork cutlet, pork neck crepinette, lard & onion puree, grilled radicchio	48
Cassoulet de Castelnaudary, confit duck leg, pork and fennel sausage, smoked ham hock	52
Slow cooked short rib, barbecue glaze, mac and cheese, coleslaw salad	58
Black angus porterhouse (250gm) mb4, pont neuf, aioli, charred onion, red wine jus	58
150-day grain fed scotch fillet (300gm), pont neuf, aioli, charred onion, red wine jus	65

To share

Chateaubriand (500gm), pont neuf, aioli, charred onion, red wine jus served with salad and chips	160
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Members' favourites

King George whiting, chips, salad, tartare sauce	56
Whole flounder, chips, lemon	64

Sides

Members' greens, lemon dressing, almond	16
Curly endives salad, radicchio, pear, orange dressing	16
Grilled brussel sprout, broad beans, pancetta, parmesan	18
Shoestring fries, confit garlic aioli	14
Heirloom tomato, stracciatella, raspberry vincotto, basil	18

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.

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Dessert

Pear and maple tart

spiced pear compote, maple creamy, roasted pear sorbet, pecans 17

Chocolate and kumquat

milk chocolate mousse, citrus marmalade, hazelnut cake, 19

Banoffee pie

caramelized banana, vanilla chantilly, biscoff crumble, caramel sauce 18

Tiramisu

mascarpone mousse, savoiardi sponge, pistachio praline, coffee 18

Cheese

Selection of cheeses 30gm each, lavosh, fruit paste 45

— **LE DAUPHIN** — Le Dauphin Double-Crème is an unusual hexagonal cheese is a guaranteed crowd-pleaser and takes its name from the term once used to describe the heir apparent to the throne of France. Made from rich cow's milk collected from the beautiful green mountain pastures surrounding the Rhône Valley, it was specially created for Will using a combination of modern techniques and a careful selection of traditional surface moulds. Best enjoyed fully ripened when exceptionally soft, silky and deliciously creamy.

— **MAFFRA CHEDDAR** — Located in Gippsland, Ferial Zekiman and her team produce a range of farmhouse cheese with the milk of the Holstein Friesian herd that graze on the lush rye and clover pastures that surround her dairy. To create their flagship Cloth-Ashed Cheddar, the traditional process of 'cheddaring' is used to remove excess moisture from the curds before they are scooped into large hoop moulds and wrapped in ash-dusted cloth. Instead of being rubbed with animal lard like their British counterparts, these wheels of cheddar rely on the vegetable ash to suppress undesirable mould development and lock-in moisture. Ripening under ashed-cloth allows for a thin rind to form and maximum moisture to be retained.

— **BLEU d'AUVERGNE** — Cow's milk cheese has been made in the Auvergne region for several centuries, traditionally matured in mountain caves where the unique blue mould flora flourished. Although no longer cave ripened, PDO regulations still stipulate that cheese must be produced at a minimum 500m altitude, in specific geographical regions and using milk only from cows born in the region. Each whole cheese is foil wrapped to prevent the rind forming and after 3 months maturation, an even spread of steely blue veins spreads through the body of the cheese. Mature cheeses have a moist and slightly crumbly texture with a tart and salty flavor.