



Something small

Trio of dips , house made dips, grilled pita bread (v/vgo/gfo)	\$15.00
<i>Add extra grilled pita bread</i>	\$ 5.00
Sweet corn fritters , cumin coconut yoghurt, coriander and mint (ve/vgo)	\$18.00
Buffalo chicken wings , habanero sauce, pickle radish (mwg)	\$17.00
Appellation Pacific oysters , red wine shallot vinaigrette (mwg)	(3) \$17.00 (6) \$34.00
Bao buns , crispy chicken, slaw, hoisin mayo	\$19.00
Aloo Bonda , tamarind emulsion, micro herbs (v/vgo)	\$17.00
Calamari , lemon pepper, turmeric mayo (mwg)	\$19.00

Sandwiches

Ham and cheese toastie , double smoked ham, tasty cheese, chips, and salad	\$22.00
Spiced potato slider , tomato, Swiss cheese and mayo (v)	\$17.00

A bit bigger

Braised lamb shoulder , babaganoush, goats curd and pomegranate (mwg)	\$38.00
Chicken schnitzel , classic slaw and chips	\$29.00
Pan fried salmon , cucumber and tomato, sauce vierge and harissa (mwg)	\$40.00
Victorian pasture reared rib eye (250g) , roasted chats, seasonal greens and red wine jus (mwg)	\$52.00
BBQ pork ribs , apple, celery and kohlrabi salad (mwg)	\$38.00
Black Angus beef burger , milk bun, pickles, bacon, american cheese, and fries (gfo)	\$27.00
Gourmet vegan vegetable burger , vegan bun, pickles, vegan cheese, and fries (gfo)	\$24.00
Eucalyptus smoked chicken breast , quinoa, green goddess dressing (mwg)	\$30.00
Riddell's salad , cucumber, Wandin tomatoes, burrata cheese, local olives (v/vgo/mwg)	\$25.00
Potato gnocchi , pumpkin two ways, goat's curd, parmesan (v/vgo)	\$29.00
Beer battered fish (flathead tails) and chips, side salad, tartare and lemon	\$30.00

Sides

Green beans , red wine shallot vinaigrette (v/mwg/ve)	\$12.00
Fries , aioli	\$12.00
Seasonal green salad (v/mwg/vgo)	\$12.00

Dessert

Tiramisu	\$13.00
Biscoff toffee cheesecake	\$13.00
Passionfruit cheesecake	\$13.00
Fudge brownie (vgo)	\$13.00
Lemon meringue tart	\$13.00

GFO – Gluten Free Option **MWG**-Made Without Gluten **V**- Vegetarian **VE** Vegan **VGO**- Vegan Option Available

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



Kids Menu (strictly 12 years & under)

Main

Beef sliders , American cheese, tomato sauce and chips	\$14.00
Fish bites , chips and tomato sauce	\$14.00
Chicken nuggets , chips and tomato sauce	\$12.00
Grilled porterhouse , mash and seasonal veg (mwg)	\$16.00
Potato Gnocchi , napoli, and parmesan cheese (v)	\$14.00

Sweet

Bowl of ice cream: chocolate or vanilla ice cream	\$9.00
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Soft Drinks

	Kid	Gls	Pint
Pepsi, Pepsi Max, Lemonade, Solo, Raspberry, Ginger Ale	\$2.00	\$4.00	\$6.00
Lemon, Lime & Bitters		\$5.00	\$6.00

Milkshakes

Vanilla, Chocolate, Strawberry, Caramel, Coffee, Mocha		\$4.00	\$9.00
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Juice

Apple, Orange, Pineapple, Cranberry, Tomato	\$2.00	\$5.00	\$6.00
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Wine

Sparkling

	Glass	Bottle
Chalmers Dott Prosecco, Mildura Vic	\$14.00	\$65.00
Innocent Bystander Pink Moscato, Yarra Valley, VIC	\$12.00	\$55.00
NV, Yarrabank Cuvee Brut, Yarra Valley, VIC	\$16.00	\$88.00
Moet & Chandon Brut Imperial Champagne, France (375ml)		\$95.00
NV, Piper Heidsieck Cuvee Brut, Champagne, France		\$152.00

White

821 South Sauvignon Blanc, Marlborough, NZ	\$11.00	\$48.00
Leo Buring Riesling, Eden Valley, VIC	\$12.00	\$55.00
Afrion Pinot Grigio, Yarra Valley, VIC	\$16.50	\$76.00
Carousal Chenin Blanc, Margaret River, WA	\$11.00	\$45.00
Wickhams Road Chardonnay, Yarra Valley, VIC	\$12.00	\$55.00
Toolangi Chardonnay, Yarra Valley, VIC	\$15.50	\$71.00

Rosé

Steels Gate Pinot Noir Rosé, Yarra Valley, VIC	\$15.00	\$68.00
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Red

Hoddles Creek Pinot Noir, Yarra Valley, VIC	\$15.00	\$69.00
Yering Station 'Elevations' Pinot Noir, Yarra Valley, VIC	\$15.50	\$69.00
Sanguine 'Progeny' Shiraz, Heathcote, VIC	\$14.00	\$64.00
Phillips Estate 'Teurong' Shiraz, Mornington Peninsula, VIC	\$13.00	\$60.00
Payten & Jones VV Sangiovese, Yarra Valley, VIC	\$17.50	\$82.00
Dominique Portet 'Fontaine' Cabernet Sauvignon, Yarra Valley, VIC	\$13.00	\$60.00
Plantagenet 3 Lions Cabernet Merlot, Great Western, WA	\$12.00	\$55.00

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Beer

On Tap

	Pot	Schooner	Pint
Stone & Wood Pacific Ale	\$7.50	\$12.00	\$15.50
Furphy Ale	\$7.50	\$11.00	\$14.00
Guinness	\$9.00	\$13.50	\$16.50
Hahn SuperDry 3.5	\$6.00	\$10.50	\$13.00

Bottles/Cans

James Boag Premium Light		\$ 6.50
Crown Lager		\$11.00
Carlton Draught		\$11.00
Balter XPA		\$13.00
Two Bays Pale Ale (gluten free)		\$10.00
Hargreaves Hill Pale Ale		\$10.00
Asahi Super Dry – Japan		\$11.00
Corona – Mexico		\$11.00

Pre-Mixed

Jack Daniels & Cola	\$11.00
Jim Beam & Cola	\$11.00

Cider

Little Creatures Pipsqueak Apple Cider	\$11.00
Napoleon Apple Cider	\$11.00
Somersby Pear Cider	\$11.00

Non-Alcoholic

Heineken 00	\$10.00
Heaps Normal Quiet XPA	\$10.00

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Cocktails

\$22.00

Aperol Spritz – Aperol, Prosecco, soda

Margarita – Ojala Tequila, Triple Sec, lime Juice

Cosmopolitan – Cointreau, Baxter vodka, lime juice, cranberry juice

Espresso Martini – Baxter vodka, Aubrey Coffee Liqueur, espresso

Mojito – White Rum, Sugar, Lime Juice, soda, mint leaves

Shiraz Sour – Four Bloody Shiraz Gin, lemon juice, simple syrup, aquafaba

Tropical Paradise – Malibu, pineapple juice, coconut milk, Bacardi

Mocktails

\$12.00

Grapevine, Lyre's Italian Spritz, grapefruit, soda, grenadine

Caribbean Squeeze, Lyre's Dark Spirit, pineapple juice, passionfruit pulp, cranberry juice, mint

Pineapple Coconut Refresher – Pineapple juice, coconut milk, lime juice

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Spirits

Rum

Sailor Jerry Spiced	\$12.00	Malibu	\$ 8.00
Mount Gay	\$13.00	Bacardi	\$10.00
Bundaberg Underproof	\$10.00		

Whiskey / Bourbon

Jim Beam	\$11.00	Makers Mark	\$15.00
Jack Daniels	\$11.00	Jamerson Irish Whiskey	\$10.00
Canadian Club	\$11.00	Johnnie Walker Black Label	\$12.00
Glenmorangie 10 Year	\$18.00	Glenfiddich 12 Year	\$12.00
Chivas Regal	\$14.00		

Gin

Four Pillars x RACV	\$13.00	Four Pillars Navy Strength	\$16.00
Four Pillars Negroni	\$13.00	Four Pillars Olive Leaf	\$15.00
Four Pillars Australian	\$16.00	Four Pillars Bloody Shiraz	\$16.00
Four Pillars Rare Dry	\$15.00		

Vodka

Baxter Vodka	\$14.00	Baxter Vanilla	\$14.00
Baxter Blood Orange	\$14.00	Morgans Whey	\$10.00

Tequila

Patron Silver	\$22.00	Ojala Blanco	\$15.00
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Liqueurs & Other

Frangelico Hazelnut Liqueur	\$10.00	Baileys Irish Cream	\$10.00
Grand Marnier	\$ 7.80	Chatelle Napoleon Brandy	\$10.00
Cointreau	\$11.00	Midori Melon	\$ 9.00
Courvoisier VSOP Cognac	\$20.00		

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