

ALL DAY MENU 11:00AM – 11:00PM

A \$5 service charge is applied to each in-room dining order

A surcharge of 15% applies on Sundays and all public holidays

RACV will endeavour to accommodate requests for meals for guests who have food allergies or intolerances. However, we cannot guarantee completely allergy-free meals due to the potential presence of trace allergens within our kitchens and supplied ingredients.

Share Plates

Market Oysters, Mignonette, Lemon	(A)(NDI)(NGI)	Each	8
		Half Dozen	40
		Dozen	78
Marinated Mount Zero Olives	(VG)		10
Rosemary Focaccia, Extra Virgin Olive Oil, Merlot Vinegar	(VG)		9
Straight Cut Chips with Aioli	(V)		15
Cape Schanck Charcuterie Board			120
Sliced Victorian Cold Cuts, Chicken Liver Pate, Brie, Breads, Fruits, Olives, Crackers			

Sandwich / Burger

Sourdough Toasted Sandwich - Free Range Ham, Swiss Cheese, Piccalilli	14
Grilled Chicken Ceasar Wrap, Bacon, Lettuce, Parmesan, Ceasar Dressing	19
Wagyu Beef Burger served with Chips & Aioli	29
Cheddar, Burger Sauce, Sweet & Spicy Pickles, Cos Lettuce	

Substantial

Teriyaki Poke Bowl	(NGI)(NDI)(V)	19
Sushi Rice, Avocado, Edamame, Tsukemono, Sesame, Kewpie		
Add 90g Grilled Salmon	(A)	12
Chicken Breast		10
Tofu	(V)	8
Tagliatelle Bolognese, Bechamel, Parmesan, Parsley		32
Local Beer Battered Rock Flat Head, Chips, Tartare	(A)	38

Mains Available Between 6-9pm

Risotto, Woodland Mushroom, Milawa King River Gold, Artichoke	(NGI)(V)	42
Half Boneless Chicken, Lemon Myrtle Glaze, Ramarro Farm Radicchio	(NGI)	42
NZ Ora King Salmon, Potato Gratin, Local Greens, Dill Beurre Blanc	(I)	47
220g Gippsland Grass Fed Tenderloin, Potato Puree, Marrow Jus		68

Sweets

Tiramisu	15
Cheese Board, Lavosh, Quince, Honey, Muscatel Grapes, Walnuts	38
64% Bitter Chocolate Truffle Cake, Cocoa Glaze	19
Cake of the Day	12

(A) Australian seafood, (I) Imported seafood, (M) Mixed origin seafood,
(NGI) No Gluten Ingredients, (NDI) No Dairy Ingredients, (V) Vegetarian,
(VG) Vegan

PIZZA 5:00PM – 8:00PM

Available without gluten for an additional

Margherita (V)

Tomato Base, Fresh Mozzarella Cheese, Basil, Cherry Tomato

Vegetable Pizza (V)

Eggplant, Peppers, Zucchini, Cherry Tomato, Olives, Pesto, Basil, Mozzarella

Four Cheese (V)

Garlic Base, Fresh Mozzarella, Ricotta, Parmesan, Blue Cheese

Add Prosciutto

Mushroom (V)

Sliced Mushrooms, Mushroom Cream, Bocconcini Cheese, Rocket, Parmesan

Ham & Pineapple

Napoli Sauce, Sweetened Pineapple, Red Onions, Shaved Ham, Mozzarella

Capricciosa

Sliced Ham, Artichoke, Mushrooms, Black Olives, Napoli Sauce, Mozzarella

Spicy Salami

Smoked Tomato, Hot Sopressa, Olives, Capsicum, Fresh Mozzarella,
'Nduja' (Pork Sausage)

Shrimp & Zucchini (I)

Pesto Sauce, Shrimps, Green Zucchini, Dill, Fresh Mozzarella, Ricotta

CHILDREN'S MENU

(Available for children 12 years & under)

Mains

Crumbed Chicken Breast, Chips, Salad 15

Fish & Chips, Battered or Grilled, Leaf Salad, Aioli, Lemon (A) 20

Cheeseburger Beef Patty, Tomato Sauce, Cheese, Chips 22

Spaghetti Bolognaise, Beef, Tomato, Parmesan 15

Mac & Cheese (V) 15

Dessert

Chocolate Brownie, Vanilla Bean Gelato, Chocolate Sauce (V) 12

SUPPER MENU 11:00PM – 7:00AM

Ham and Cheese Toasty 16

Curry, Rice, Papadums, Cucumber, Yoghurt 28

Butter Chicken

Lamb Rogan Josh

Dahl (V)

Ice Cream 10

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(NGI) No Gluten Ingredients, (NDI) No Dairy Ingredients, (V) Vegetarian,
(VG) Vegan