

Lounge Snack Plates

Pacific Oysters served, Mignonette Dressing	(mwg)	6.5ea / 30 ½ doz / 60doz
Hand Rolled Kent Pumpkin and Danish Feta Arancini	(mwg)	6.5ea
Country Sourdough ‘Tuerong Farm’, Cultured Gippsland Jersey Butter	(v)	9
Woodland Mushroom Bao Buns, Kimchi, Hoisin	(v)	8ea
Slow Cooked Pulled Lamb Slider, Gravy, Slaw	(*)	9ea
Marinated Mount Zero Olives	(mwg, v)	10
Prawn Cocktail Roll, Mary Rose Sauce, Iceberg, Chives	(*)	12ea
Straight cut Chips, Aioli	(v *)	14
Local Beer Battered Rock Flat Head Bites, Chips, Tartare		18
Teriyaki Poke Bowl, Sushi Rice, Avocado, Edamame, Sesame, Kewpie	(v,*)	18
Add Grilled King Salmon 10 / Chicken Breast 8 / Tofu 8		
Cape Schanck Grazing Platter, Premium Sliced Cold Cuts, Baked Camembert, Chicken Liver Pate, Breads, Crackers, Fruits	(*)	110

Sweets

Home Baked Scones, Local Jam, Local Cream	(Fri – Sun 12pm – 4pm)	18
Black Forest, Chocolate Sponge, Macerated Cherries, Vanilla & Kirsch Mousse		19
Selection of Regional Cheese, Quince Paste, Dried Fruit, Crackers	(*,n)	36
Cake of the Day		12

**(v) Vegetarian (mwg) Made Without Gluten (n) Contains Nuts
(*) Can be made Without Gluten**

A surcharge of 15% applies on all public holidays

*Please inform us if you have any food allergies or intolerances. While RACV will endeavour to accommodate requests; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.