



S A M P H I R E

Entrees

Burrata / Heirloom Tomato / Peach / Chilli Kelp Salt	(mwg)(v)	26
Steamed Zucchini Flower / Silken Tofu / Beetroot / Pinenut	(mwg)(n)(v)	24
Confit Octopus / Almond Skordalia / Green Goddess Dressing / Crunchy Quinoa	(mwg)(n)	28
Ora King Salmon Gravlax / Kohlrabi / Native Sunrise Limes / Smoked Flinders Kelp	(mwg)	26
Braised Pork Shoulder & Fennel Ragu / Pan Fried Chat Potato Gnocchi / Parmesan	(*)	26

Mains

Waldorf Salad / Celery / White Nectarine / Macadamia / Ricotta Salata	(mwg)(n)(v)	38
Pearl Barley Risotto / Sweetcorn / Sorrel / Chimichurri	(v)	38
Crab & Scallop Ravioli / Miso Beurre Blanc / Zucchini		52
Market Fish / Yellow Curry / Cape Schanck Olive Oil Braised Greens	(mwg)	POA
½ Chermoula Chicken / Saffron Yoghurt / Harissa / Soft Herbs	(mwg)	42

From The Grill

Served with Bone Marrow Jus / Straight Cut Chips / Mixed Green Salad	(*)	
220g Tenderloin Gippsland Grassfed Black Angus	(mwg)	64
300g Sirloin Galician Vintage Co. MBS 3-4	(mwg)	58

Vegetarian (v), Made without Gluten (mwg), Contains Nuts (n), Can be made Gluten Free (*)

**Please inform your server 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.*



SAPPHIRE

Sharing Plates Min 2 people

Seafood Platter on Ice	(mwg)	110
½ Dozen Market Oysters / Peeled Australian King Prawns / Marinated Mussels / Cured King Salmon / Scallop Ceviche		
add – ½ Southern Rock Lobster	(mwg)	75
Whole Lamb Rack to Share / 8 Points / Choice of 2 sides	(*)	130

Sides

Straight Cut Chips / Aioli / Rosemary Salt	(v)(*)	14
Cape Schanck Estate Organic Farm Leaves / Radishes / Cucumber / House Dressing	(mwg)(v)	14
Sauteed Heirloom Beans / Almonds / Chilli	(mwg)(v)(n)	14
Slaw / Cabbage / Fennel	(mwg)(v)	14

Desserts

Selection of Cheeses	(n)(*)	36
66% Dark Chocolate Mousse / Pecan Brownie / Apricot Sorbet	(n)	16
Mango Cremeux / Kalamansi Curd / Coral Sponge / Sesame Tuille / Almond	(n)	18
Beet-Raspberry / Yoghurt Foam / Berry Crisps / Beet Meringue		18

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