



S A M P H I R E

Starters

Market Oysters / Mignonette / Lemon	(mwg)	8ea / 40 ½ Doz / 80 Doz	
Rosemary Focaccia / Extra Virgin Olive Oil / Merlot Vinegar		(v)	9
Saganaki / Pear & Fig Relish / Pomegranate		(mwg)(v)	23
Chicken Tarragon Terrine / Persimmon / Witlof / Crispbread			24
Heirloom Tomato / Burrata / Shichimi Togarashi		(mwg)(v)	26
Panfried Gnocchi / Flinders Island Wallaby / Muntries / Apple Mint		(*)	27
Regal Salmon Crudo / Tosazu Dressing / Cucumber / Horseradish Cream		(mwg)	28

Mains

Pumpkin & Ricotta Cappelletti / Sage / Pecorino Foam / Pinenuts		(n)(v)	49
Half Boneless Chicken / Lemon Myrtle Glaze / Snow Pea Slaw		(mwg)	42
Crumbed Pork Cutlet / Fennel / Parsley / Parmesan / Chimichurri			47
Wyndham Farm Baby Barramundi / Almond Skordalia / Green Beans / Romesco		(mwg)(n)	47
Duck Leg / Celeriac / Brussel Sprouts / Mustard Jus		(mwg)	45
Braised Beef Cheek Carbonnade / Soft Polenta / Glazed Carrots / Gremolata		(mwg)	51
220g Gippsland Grass Fed Tenderloin / Potato Gratin / Marrow Jus		(*)	68

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

A surcharge of 15% applies on all public holidays

**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

Victorian 8-point Lamb Rack / Red Wine Jus / Choice of One Side (*) 139

Sides

Straight Cut Chips / Aioli / Rosemary Salt (v)(*) 15

Steamed Greens / Broccolini / Kale / Sugar Snaps / Lemon (v)(mwg) 15

Baked Cauliflower / Prom Country Cheese Bechamel (v) 15

Ramarro Farm Organic Garden Leaves / Radish / Soft Herb / Vinaigrette (v)(mwg) 15

Roasted Butternut Pumpkin / Labneh / Pomegranate / Almond Dukkah (v)(n)(mwg) 15

Desserts

Selection of 4 Cheeses / Lavosh / Apricot / Candied Walnut / Quince / Grapes (n)(*) 38

Passionfruit Mousse / Coconut & Almond Dacquoise / Sable Breton (n)(mwg) 18

Bread and Butter Pudding / Hazelnut / Orange / Baileys Crème Anglaise (n) 18

Choux / Salted Caramel / Vanilla Bean Gelato / Warm Chocolate Sauce (v) 18

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