



## Entrees

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

## Mains

<b>Waldorf Salad</b> / Celery / White Nectarine / Macadamia / Ricotta Salata	(mwg)(n)(v)	38	
<b>Pearl Barley Risotto</b> / Sweetcorn / Sorrel / Chimichurri	(v)	38	
<b>Market Fish</b> / Yellow Curry / Seasonal Greens	(mwg)	POA	
<b>½ Chermoula Chicken</b> / Saffron Yoghurt / Harissa / Soft Herbs	(mwg)	42	

## From The Grill

Served with Bone Marrow Jus / Straight Cut Chips / Mixed Green Salad	(*)		
<b>220g Tenderloin</b> Gippsland Grassfed Black Angus	(mwg)	64	
<b>300g Sirloin</b> 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.*

***A surcharge of 15% applies on all public holidays***



### *Sharing Plates Min 2 people*

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

### *Sides*

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

### *Desserts*

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

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