

TAKE AWAY MENU 11:00AM – 11:00PM

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.

Share Plates

Marinated Mount Zero Olives		10
Rosemary Focaccia, Extra Virgin Olive Oil, Merlot Vinegar	(v)	9
Straight Cut Chips with Aioli	(v)(*)	15
Cape Schanck Charcuterie Board		120
Premium 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, Sweet & Spicy Pickles, Cos Lettuce, Burger sauce		

Substantial

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

Sweets

Cheese Board, Lavosh, Quince, Honey, Muscatel Grapes, Walnuts	(n)(*)	38
Black Forest, Chocolate Sponge, Macerated Cherries, Vanilla & Kirsch Mousse		19
Cake of the Day		12

CHILDREN'S MENU

(Available for children 12 years & under)

Crumbed Chicken Breast, Chips, Salad		15
Fish & Chips, Battered or Grilled, Leaf Salad, Aioli, Lemon	(*)	20
Cheeseburger Beef Patty, Tomato Sauce, Cheese, Chips	(*)	22
Spaghetti Bolognese, Beef, Tomato, Parmesan	(*)	15
Mac & Cheese	(*)	15

Kids Sweets

Chocolate Brownie, Vanilla Bean Gelato, Chocolate Sauce	(v)	12
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Vegetarian (v), Made Without Gluten (mwg),

Contains Nuts (n), Can be made Without Gluten (*)