



Small Plates

Zeally Bay Sourdough (vg)	6
Warm Marinated Olives (vg)	9
‘That’s Amore’ Burrata (v) Smokey eggplant, capers, grilled bread	18
Oysters	6 ea
<ul style="list-style-type: none"> Natural (mwd/mwd) Shallot Mignonette (mwd/mwd) 	
Hervey Bay Scallops Grilled with hot sauce butter	26
Semolina Fried Soft Shell Crab (mwd) Green mango, coriander, shiso, chilli mayo	22
Roasted Cauliflower and Quinoa Salad (vg) Pistachio, cucumber, herbs, carrot dressing	20
Risotto (v/mwg) Butternut pumpkin, oregano, pecorino cheese	25
Confit Duck Leg (mwd) Braised Du Puy lentils, parsnip crème	25
Braised Beef Short Rib Karkalla, beetroot and native pepperberry relish	26

Sides

Straight cut chips	10
Sautéed greens, ginger & soy dressing, roasted sesame (vg)	12
Rocket leaf salad, pear, pecorino (mwd)	12
Creamed silverbeet (mwd)	12
Roasted carrots, zhug mint (mwd/vg)	12
Pomme purée, cream, butter	12

(mwd) made without gluten (v) vegetarian (mwd) made without dairy (vg) vegan

While the RACV will endeavour to accommodate requests for meals for customers who have food allergies or intolerances; 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.’



Larger Plates

Wild Mushroom and Swiss Brown Mushroom Gratin (v) Mushrooms, leek, spinach gratin, parmesan cheese & radicchio salad	40
Moreton Bay Bugs (mwg/mwd) Grilled Moreton Bay bugs, citrus dressing, tomato, basil & green bean salad	59
Market Fish Creamed potato, peas, croutons, white anchovy	(MP)
Humpty Doo Barramundi (mwg/mwd) Pepperberry vinaigrette, witlof citrus salad	46
Victorian Duck Breast (mwg) Confit turnips, sorrel, orange sauce	48
Gippsland Pork Cutlet (mwg) Whole roast apple, sage jus	47
Grilled Lamb Cutlets (mwg) Pumpkin purée, baby beets, goats cheese, chimichurri	55
Slow Braised Beef Cheek (mwg) Crème potato, heirloom carrots, pearl onions	45
Cape Grim Grass-Fed Porterhouse 300g (mwg) Dauphinoise potato, parsley shallot salad Choice of red wine jus, herb butter, or peppercorn sauce	52
Scotch Fillet 300g Braised red onion, silverbeet, red wine jus	56

Desserts

Lemon & Vanilla Brûlée (v) Custard shortbread	18
Chocolate Fondant Rum and raisin ice cream	18
Pear & Frangipane Tart (v) Vanilla ice cream	18
'Lard Ass' Crème Fraîche Cheesecake (v) Citrus salad, cinnamon & oat crumble	18
Artisan Cheese Lavosh, quince paste, candied walnuts	18

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