



Starters

Semolina Fried Soft Shell Crab, green mango, shiso, chilli mayo *(mwd)*

Risotto, butternut pumpkin, oregano, pecorino cheese *(mwg, v)*

Confit Duck Leg, braised du puy lentils, parsnip crème *(mwg)*

Mains

Gippsland Pork Cutlet, whole roast apple, sage jus *(mwg)*

Humpty Doo Barramundi, pepperberry vinaigrette, witlof citrus salad *(mwg, mwd)*

Cape Grim Grass- Fed Porterhouse 300gm(mwg), dauphinoise potato, parsley shallot salad, red wine jus *(mwg)*

Sides

Sauteed Greens, ginger and soy dressing *(vg)*

Rocket Leaf Salad, pear, pecorino *(mwg)*

Roasted Carrots, zhug mint *(mwg/vg)*

Desserts

Lemon and Vanilla Brulee, custard shortbread *(v)*

Pear and Frangipane Tart, mascarpone, chocolate sorbet *(v)*

Cheese, lavosh, quince paste, candied walnuts

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

While the RACV will endeavor 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.