



SAPPHIRE

ENTRÉE

MP Baker Boys Malt Sourdough	5
Cape Schanck 'Leccino' olive oil (DF, V)	
Seasonal Oysters	6 each
served with a mignonette dressing and lemon (GF, DF)	
Salt Baked Beetroot	18
caramelised yoghurt, lentils, mint, dukkah (GF, V)	
Chicken & Foie Gras Terrine	24
hazelnuts, pickles, mustard, served with toasted milk bread	
Hiramasa Kingfish	24
raw, avocado purée, ginger soy dressing, burnt chive (DF, GF)	
Lobster Roll	18
shaved shallot, watercress, tabasco, served in a brioche bun	

MAIN

Mushroom Risotto	35
wild mushrooms à la Grecque, parmesan, truffle (GF, V)	
King Salmon	38
sesame purée, pickled cucumber, Asian vegetables, nuoc cham dressing (GF)	
Market Fish	42
grilled, caper, green olive tapenade, parsley (GF, DF)	
Half Roasted Chicken	40
Jerusalem artichoke purée, tarragon gremolata, black cabbage, chicken jus (GF, DF)	
Lamb Shoulder	48
slow roasted, romesco sauce, grilled eggplant, spiced chickpeas (GF, DF)	
220g John Dee Wagyu Marble Score 4+ Tenderloin	49
served with celeriac and kohlrabi remoulade, chive and a bearnnaise sauce (GF)	

SIDES

Leafy lettuce, French dressing, chives, radish (GF, DF, V)	10
Straight cut chips with rosemary salt (DF, V)	10
Steamed seasonal local farmgate vegetables with Cape Schanck 'Leccino' olive oil (GF, V)	12
Chermoula spiced organic carrots, soft herbs (DF, GF, V)	12

DESSERT

Single Origin Chocolate & Hazelnut Fondant	20
Tahitian vanilla bean ice cream (V, GF)	
Apple, Rhubarb & Almond Crumble (please allow 15 minutes to cook)	22
for two to share with a coconut gelato (V, GF)	
Tarte Du Jour	17
freshly baked daily with a selection of seasonal fruits	
Cheese	30
a selection of local & regional cheeses, quince paste, dried fruit, crackers	
Sorbet	7 each
a selection of house-made sorbet	
Petits Fours	10
a selection of house-made chocolates, fruit jellies and minardies	

**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.