

CAPE

Menu

Entrée

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| Risotto of Jerusalem artichoke with broad beans, bronze fennel, local pine mushrooms and aged pecorino (gf,df) | 22 |
| Charred fillet of mackerel with smoked crème fraîche, liquorice, rhubarb and nori (gf,df) | 27 |
| Roast tail of scampi with corn puree, charred baby corn, almond and shellfish emulsion (gf) | 30 |
| Tartare of dry aged venison with pickled kohlrabi, bitter sweet radicchio, ribberries, spiced pear and truffle | 25 |
| Duck confit with burnt orange, duck liver parfait, cognac pickled mandarin, macadamia granola, soused onion and rye | 27 |

Main

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| Pumpkin gnocchi with buffalo's milk cheese, chestnut cream, crisp sage, capers and parsley (v) | 38 |
| Breast of Aylesbury duck with Davidson plum puree, braised endive, bitter greens, celeriac and Madeira jus (gf,df) | 45 |
| Steamed wild hapuka with bonito dashi, Port Phillip calamari, coastal sea vegetables and Japanese mushrooms (gf,df) | 48 |
| Market Fish with caper, lemon and parsley butter (gf) | 45 |
| Peppered loin of kangaroo with Tuscan kale, smoked beetroot, saltbush and finger lime | 49 |
| 220g John Dee premium wagyu marble score 3+ tenderloin (gf,df) Served with your choice of one side and one sauce: béarnaise, red wine sauce, chimichurri | 49 |
| Whole chicken for two (gf) Whole roasted chicken with honey roasted baby carrots, baby kipfler potatoes, tarragon and truffle butter served with chicken jus and green leaf salad | 80 |

Sides

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| Green leaf salad with house dressing (gf,df) | 8 |
| Potato and parmesan gratin (gf) | 10 |
| Straight cut chips with rosemary salt (df) | 10 |
| Buttered seasonal greens (gf) | 10 |

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Dessert

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|---|----|
| Ashed goat's cheesecake with caramelised pineapple, prunes, tamarind, pine nut praline and pineapple sorbet | 24 |
| Single Origin 69% chocolate crème brûlée with mead roasted quince, honey, cocoa nib and chestnut sorbet | 26 |
| Pumpkin mousse with maple and walnut, pickled pumpkin, pain d'epices ice cream and sage | 25 |
| Cheese; a selection of local and regional cheeses with quince paste, dried fruit and crackers (v) | 30 |

Executive Chef: Josh Pelham

Head Chef: Ricky Morris

Pastry Chef: Shannon Thirumal

We are proud to showcase the following local and regional suppliers through our menu.

The Cape Schanck Olive Estate was established in May 2006, with the planting of two thousand olive saplings. The entire production process, from growing through harvesting, pressing and bottling is carried out on-site, just five minutes from the RACV Cape Schanck Resort.

Main Ridge Dairy, a farmhouse cheesery and goat dairy located at Main Ridge, just 15 minutes from the RACV Cape Schanck Resort, is the only large commercial dairy operating on the Mornington Peninsula.

Pure Peninsula Honey, based at Moorooduc just 30 minutes from the RACV Cape Schanck Resort, has operated for over 25 years producing high quality cold extracted honey that is rich in flavour and goodness.

Boatshed Cheeses are made by hand, using traditional French and Italian methods. Goat's milk is sourced locally, and cow's milk is either rich Jersey or Friesian milk. All cheeses are made and aged on-site at their base in Mount Martha, less than 30 minutes from the RACV Cape Schanck Resort.

While the RACV will endeavour to accommodate requests for meals for guests 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.