

T H R E E FOUNDERS

DINNER MENU

Starters

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| House-made Fresh Soup of the Day | 14.5 |
| served with warm toasted sourdough | |
| Italian-style Caramelized Pumpkin and Chive Risotto | 16 |
| melted with a mild and fruity Taleggio cheese and drizzled with parmesan and white truffle oil | |
| Asian Inspired Pork Belly | 18 |
| rubbed with five spice then twice roasted and nestled on a carrot and ginger puree with a hint of saffron, currant and apple chutney | |
| Roasted Scallops | 22 |
| accompanied with beetroot two ways; a beetroot and cassis puree and a roasted and pickled baby beetroot, topped with horseradish and mascarpone cream | |
| Smoked Corn-fed Chicken | 25 |
| with a mélange of crispy chickpeas, fresh tomato, cucumber, red onions and mint on a bed of hummus with baby cos lettuce | |
| Slow-cooked Beef Short Rib | 22 |
| glazed with char sui sauce then glazed and finished with burnt onion puree, bok choy and apple gel | |

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Mains

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| Rustic Moussaka | 24 |
| baked with the robust flavours of eggplant, tomato and bechamel sauce and accompanied with a vibrant basil emulsion (gf) | |
| Chicken Maryland | 28 |
| marinated crispy chicken served with rice, nam jim dressing salad | |
| Chef Ben's Curry of the Day | 28 |
| served with rice | |
| 200g Thousand Guineas Scotch Fillet | 36 |
| with a creamy thyme scented potato gratin, juicy confit tomato, roasted asparagus and red wine jus | |
| Indian Spiced Cauliflower | 24 |
| with roasted fennel and caramelized sweet potato then topped with green chili and scorched cashew nuts, served with jasmine rice | |
| Three Founders Classic Carbonara | 24 |
| with penne pasta, roast field mushrooms, bacon, cream, white wine, chopped parsley and spring onions | |
| Roast Cannon of Premium Lamb | 32 |
| with a chunky salad of chickpeas, roasted cauliflower, juicy confit tomatoes, cos lettuce hearts and roasted sesame dressing | |
| Pan-fried Fillet of Salmon | 28 |
| accompanied with a zesty emulsion of white beans, finished with a basil cream | |

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Sides

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| Green beans with Mount Zero Olive oil and Maldon sea flakes | 8 |
| Creamy thyme scented potato gratin | 8 |
| Butter lettuce salad, lemon dressing, tomato, cucumber and red onion salsa | 8 |
| Honey glazed roasted carrot and pumpkin with cumin | 8 |
| Straight cut chips with homemade aioli and tomato sauce | 8 |
| Red wine jus | 4 |
| Chimichurri | 4 |

Desserts

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|---|------|
| Vanilla Crème Brûlée | 14.5 |
| with chocolate chip shortbread, chocolate mousse and banana chips | |
| Apple and Rhubarb Crumble | 14 |
| with buttery oat crumb and almond ice cream | |
| Glazed Chocolate Mousse | 15 |
| with cocoa meringue shards, cherry gel, chocolate sauce and honeycomb | |
| Coconut Panna cotta | 14 |
| with mango compote, sesame praline and black sesame ice cream | |
| Chefs Selection of Cheese | 23 |
| house made lavosh, crackers, dried fruit and quince paste | |
| Shared Plate | 24 |
| black forest dessert, coconut panna cotta and apple rhubarb crumble | |

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.

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Kids Menu

MAIN SERVED WITH A SOFT DRINK OR JUICE (12yrs and under)

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| Sausages with creamy mashed potato and gravy | 12 |
| Panko crumbed chicken schnitzel with vegetables | 12 |
| Beef Lasagne | 12 |
| Cheeseburger and chips | 12 |

Kids Dessert

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| Chocolate Brownie | 6 |
| Ice Cream Terrine | 6 |
| Fruit Salad with Sorbet | 6 |

Tiny Tots (toddlers)

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| Beef Lasagna | 4 |
| Chicken Schnitzel with creamy mashed potato | 4 |
| Sausage with creamy mashed potato and gravy | 4 |