



## Something small

<b>Marinated olives</b> , garlic, and herbs (v/mwg/vgo)	10
<b>Pork and pistachio terrine</b> , apple and rhubarb compote, brioche	18
<b>House dips</b> , toasted sourdough, micro herbs (v/vgo, gfo)	15
<b>Tomato and cheese arancini</b> , citrus mayo, wild rocket (v)	19
<b>Wagyu beef skewers</b> , soy, sesame, and herb salad (mwg)	19
<b>Chicken wings</b> , pickled daikon, butter chicken sauce	17
<b>Seafood roll</b> , milk bun, kewpie mayo, chives, and preserved lemon	21
<b>Soup- Celeriac and apple</b> , toasted sourdough (v/vgo/gfo)	16
<b>Calamari</b> , garlic aioli, pepper berry and lemon	19
<b>Tacos</b> , pulled pork, chipotle mayo, peach salsa	19

## Sandwiches

<b>Ham and cheese toastie</b> , double smoked ham, tasty cheese, chips, and salad	22
<b>Turkish roll- beetroot</b> , roast capsicum, goats' cheese, rocket, chips, and salad	18
<b>Chicken and avocado</b> , brioche bun, mayonnaise, chips	19

## A bit bigger

<b>Black Angus beef burger</b> , milk bun, pickles, bacon, American cheese, and fries	27
<b>Gourmet garden vegetable burger</b> , matcha bun, pickles, vegan cheese, and fries	25
<b>Classic Caesar salad</b> , cos lettuce, candy bacon, Caesar dressing, anchovies, croutons, poached eggs (gfo)	24
Add Chicken breast	10
<b>Summer salad</b> , quinoa, capsicum, braised red kidney beans and Persian feta (v)	25
<b>Chicken schnitzel</b> , pomme puree, peppercorn sauce and slaw	29
<b>Pan fried salmon</b> , harissa, cucumber, caper and tomato salad, sauce vierge (mwg)	38
<b>Gippsland reared rib eye</b> , chips, kohlrabi, apple and salsa Verde (mwg)	52
<b>Falafel and chickpea curry</b> , pilaf rice and naan bread (vgo/v)	29
<b>Pulled lamb pasta</b> , orecchiette, mint leaf, and goats' cheese	38

## Sides to share

<b>Green beans</b> , salsa verde	12
<b>Fries</b> , aioli	12
<b>Seasonal green salad</b>	12

GFO - Gluten Free, V – Vegetarian, VGO – Vegan, MWG= Made without Gluten



## A bit sweeter

Lemon Meringue pie	12
Snickers Mousse (mwg)	12
Tiramisu cake	11
Passionfruit cheesecake (mwg)	12
Vegan Biscoff (vgo)	12

## Riddell's Green Kids

### Main

<b>Beef sliders</b> , American cheese, tomato sauce and chips	12
<b>Fish bites</b> , chips, and tomato sauce	14
<b>Chicken nuggets</b> , chips, and tomato sauce	12
<b>Grilled porterhouse</b> , mash and seasonal veg (mwg)	16
Orecchiette pasta, Napoli, and parmesan cheese (V)	14

### Sweet

<b>Bowl of ice cream:</b> chocolate or vanilla ice cream	7
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While the RACV will endeavour to accommodate requests for meals for customers who have food allergies or intolerances; there is always a risk of cross-contamination due to the potential of trace allergens in the working environment and supplied ingredients in our kitchen. We use products such as milk, eggs, gluten, peanuts other nuts, sesame seeds and cannot guarantee a total absence of these products in any of our meals or products. Customers with food allergies must be aware of this risk. The RACV will not assume any liability for adverse reactions from the food consumed, or items one may come in contact with whilst eating any of our products.



## **Riddell's Green Shared Menu (for groups of 14 or more) 62 per person**

### **Shared entrée**

**Charcuterie**, marinated olives, cured meats, dips and bread (gfo)

**Calamari**, garlic aioli, pepper berry and lemon

**Tomato and cheese arancini**, citrus mayo, wild rocket (v)

### **Shared main**

**Victorian pasture reared porterhouse**, salsa verde, red wine jus (mwg)

**Pulled lamb pasta**, orecchiette, mint, and goats' cheese(v)

**Pan fried salmon**, harissa (mwg)

**Falafel and chickpea curry**, pilaf rice (vgo/v)

### **Sides to share**

**Fries**, aioli (v/vgo)

**Green beans**, salsa verde (v/vgo)

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