



## Starters

<b>Oak &amp; Swan Organic Woodfired Sourdough</b> Fish Creek EVOO, dukkah, balsamic treacle	2.5 each
<b>Soup of the Day</b> seasonal soup of the day, grilled Oak Swan sourdough	12
<b>Grilled Bassine Haloumi Salad</b> quinoa, walnuts, puffed rice, toasted seeds, avocado, Davidson plum sauce	19
<b>Smoked Salt &amp; Mountain Pepper Calamari</b> marinated cucumber, finger lime, aioli	18
<b>Local Smoked Pork Kassler</b> quince jam, fennel & cabbage salad, mustard dressing	17

## Mains

<b>Grilled Pumpkin Korma</b> coconut rice, fried chickpeas, cashews, coriander, roti	30
<b>Flathead Tails</b> beer battered, rustic fries, nori salt, tartare, lemon, apple & fennel slaw	33
<b>Local Gnocchi</b> braised mushrooms, pickled chili, black cabbage, garlic sourdough crumbs add pulled BBQ duck	32 5
<b>Resort Grill</b> 300g Black Angus Scotch Fillet	45
220g Free Range Chicken Breast	32
200g Gippsland Lamb Rump	38

*All served with smoked sweet potato puree, fried kipfler potatoes, broccolini, onion jam, red wine jus*

## Sides

Rustic fries, local smoked salt, aioli	10
Steamed vegetables, Fish Creek EVOO	8
Kipfler potato, apple & walnut salad, seed mustard dressing	10

## Desserts

<b>Dark Chocolate Nemesis</b> raspberry curd, coconut biscuit, raspberry jam, raspberry dust	15
<b>Apple &amp; Golden Syrup Cake</b> served warm, roast Gippsland rhubarb, pistachio crumbs, yoghurt sorbet	15
<b>Churros</b> Spanish donuts, burnt vanilla sugar, salted dulce de leche, toasted hazelnuts	15
<b>Prom Country Cheese</b> A selection of local cheeses straight from the farm, fruit bread, crackers, quince jam, pickled walnuts	32

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.