



Starters

Salt and Pepper Calamari, roquette salad and balsamic dressing	16
Traditional Caesar Salad (v)	16

Mains

Free-range Chicken Parmigiana	26
<i>Virginia ham, mozzarella, Napoli sauce, salad and straight cut chips</i>	
Baked Potato Gnocchi (v)	24
<i>Globe artichoke, pumpkin and Parmesan crust</i>	
Beer battered Flake and Chips	26
<i>Served with mixed leaf salad and tartare sauce</i>	
Gippsland Beef Cheek	29
<i>Served with caramelised onion mash, parsley and raddish salad</i>	

Sides

Straight cut chips	8
Garden salad (vg)	7

Desserts

Orange crème brûlée, rhubarb compote	12
Sticky toffee pudding, caramel sauce and double cream	16

(mwg) Made without Gluten **(v)** Vegetarian **(df)** Dairy free **(vg)** Vegan

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.