

BISTRO – LUNCH MENU

ENTRÉE

SOUP	15.00
<i>Ask your waiter for the soup of the day</i>	
CIABATTA (v)	7.00
<i>Mamas ajvar dip, feta cheese</i>	
THAI PRAWN SALAD	25.00
<i>Green papaya, red onions, coriander, mint, peanuts, Thai dressing</i>	
VEGETABLE TART	22.00
<i>Leek, zucchini, spinach, Yarra Valley goat cheese, rocket parmesan salad</i>	
SALT N PEPPER CALAMARI (ng)	22.00
<i>Salad, sweet tamarind jam</i>	
POTATO SPUN PRAWNS	21.00
<i>Seaweed, yuzu mayo, togarashi spice</i>	
HOME MADE LAMB KOFTA	21.00
<i>Pitta bread, tzatziki, hummus, mint</i>	
LEMONGRASS & GINGER CHICKEN	19.00
<i>Peanut sauce, cucumber salad, lime</i>	

For all dietary requirements and special requests, please ask our Bistro staff member who will be able to assist you.

(v) vegetarian (ng) no gluten in recipe (ve) vegan

While the RACV will endeavour to accommodate requests for meals for guests who have food allergies or intolerances; cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

BISTRO

COMFORT FOOD

CLASSIC CAESAR	20.00
<i>Cos lettuce, bacon, poached egg, croutons, anchovy & parmesan</i>	
additions: <i>smoked salmon / chicken</i>	5.00
CLUB SANDWICH	24.00
<i>Chicken, bacon, egg, lettuce, mayo, fries</i>	
REUBEN SANDWICH	20.00
<i>Corned beef, Swiss cheese, mustard sauerkraut, Russian dressing</i>	
BBQ GLAZED PORK BELLY BLT	20.00
<i>Tomato, lettuce, red onions, Sriracha mayo, piccalilli</i>	
CRISPY CHICKEN BURGER	29.00
<i>Chicken Maryland, pickled onions, Jalapeno sauce, coleslaw, fries</i>	
BLACK ANGUS BEEF BURGER	29.00
<i>cheddar, caramelised onion, tomato, lettuce, dill pickle, brioche, fries</i>	
VEGETARIAN BURGER (v)	24.00
<i>Broadbean pea and spinach, piccalilli, coleslaw, sambal aioli, brioche, salad</i>	
PIZZA MARGHERITA (v)	19.00
<i>Buffalo mozzarella, basil</i>	

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MAINS

HOUSE BEER BATTERED FLATHEAD <i>Fries, salad, tartare sauce</i>	36.00
PAN SEARED SNAPPER FILLET <i>Roasted red pepper sauce, pan fried gnocchi, spinach, tomato salsa.</i>	36.00
SRI LANKAN CHICKEN CURRY (Spicy) <i>Aromatic yellow Rice, eggplant moju, tomato & onion sambal</i>	32.00
ZUCCHINI PASTA (ve) <i>Zucchini, basil pesto, baby spinach, roasted cauliflower</i>	28.00
CHICKEN SCHNITZEL <i>Chips, salad, lemon</i>	30.00
SLOW COOKED WAGYU CORNED SHORT RIB <i>Potato mash, baby carrots, braised cabbage, seeded mustard sauce.</i>	34.00
AMERICAN STYLE SHORT PORK RIBS <i>Cabbage slaw, corn bread, pickles, paprika butter</i>	35.00
GRASS FED TENDERLOIN (ng) <i>Potato mash, green beans, rosemary jus</i>	41.00
BANH XEO (VIETNAMESE PANCAKE) <i>Minced pork, shrimps, spring onions, bean shoots, nuoc mam</i>	24.00

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SIDES

SEASONAL VEGETABLES (v, ng)	9.00
GARDEN LEAVES (ve, ng) <i>Salted capers, tomato, cucumber, cider vinaigrette</i>	9.00
STEAMED RICE (ng, v, ve)	9.00
AROMATIC YELLOW RICE	9.00
HONEY GLAZED ROASTED BABY CARROTS (ng, v) <i>Crushed roasted hazelnuts</i>	9.00
POTATO MASH (ng, v)	9.00
FRIES (v) <i>With aioli & rosemary salt</i>	10.00

DESSERTS

LE PETIT GÂTEAU CAKE SELECTION <i>Cake selections are in the showcase cabinet Please ask your waiter for assistance</i>	10.00
CHEESE PLATTER <i>Trio of Victorian cheese, crackers, pear & fig relish</i>	25.00
CHOCOLATE & PEAR TART <i>Chocolate frangipane, caramelised pear & mascarpone gelato</i>	12.00
STRAWBERRY & LEMON (ng) <i>Diplomat Cream, strawberry compote, lemon cremeux & lemon almond sponge</i>	12.00

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BISTRO – DINNER MENU

ENTRÉE

SOUP	15.00
<i>Ask your waiter for the soup of the day</i>	
CIABATTA (v)	7.00
<i>Mamas ajvar dip, feta cheese</i>	
HOME MADE LAMB KOFTA	21.00
<i>Pitta bread, tzatziki, pomegranate, lettuce</i>	
SALT N PEPPER CALAMARI (ng)	22.00
<i>Salad, sweet tamarind jam</i>	
POTATO SPUN PRAWNS	21.00
<i>Seaweed, yuzu mayo, togarashi spice</i>	
LEMONGRASS & GINGER CHICKEN	19.00
<i>Peanut sauce, cucumber salad, lime</i>	

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additions: <i>smoked salmon / chicken</i>	5.00
CLUB SANDWICH	24.00
<i>Chicken, bacon, egg, lettuce, mayo, fries</i>	
BLACK ANGUS BEEF BURGER	29.00
<i>Cheddar, caramelised onion, tomato, lettuce, brioche, fries</i>	
VEGETARIAN BURGER (v)	24.00
<i>Broadbean pea and spinach, piccalilli, coleslaw, sambal aioli, brioche, salad</i>	

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ZUCCHINI PASTA (ve) <i>Zucchini, basil pesto, baby spinach, roasted cauliflower</i>	28.00
CHICKEN SCHNITZEL <i>fries, salad, lemon</i>	30.00
SLOW COOKED WAGYU CORNED SHORT RIB <i>Potato mash, baby carrots, braised cabbage, seeded mustard sauce</i>	34.00
HIGH COUNTRY PORK CUTLET 280GM (ng) <i>Apple celery slaw, seeded mustard cream sauce</i>	38.00
AMERICAN STYLE SHORT PORK RIBS <i>Cabbage slaw, corn bread, pickles, paprika butter</i>	35.00
GRASS FED TENDERLOIN (ng) <i>Potato mash, green beans, rosemary jus</i>	41.00
BEEF RIB EYE 350gm (MS6) (ng) <i>Watercress, lemon, chimichurri</i>	62.00

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