

# BISTRO

## ENTRÉE

|  |       |
|--|-------|
| GRILLED TOMME DE CHEVERE (v)<br><i>Frisee, witloof, radish, walnuts, bosc pear, balsamic glaze</i> | 27.00 |
| SALT N PEPPER CALAMARI (ng)<br><i>Roquette salad, mayonnaise, lemon</i>                            | 24.00 |
| GRILLED PRAWNS (ng)<br><i>Citrus mayo, avocado mousse, lemon oil</i>                               | 27.00 |
| HERB CRUSTED TUNA NICOISE SALAD<br><i>Green beans, soft poached egg, croutons, kalamata olives</i> | 33.00 |
| CHICKEN LIVER PATE<br><i>Native figs, cornichon, crostini</i>                                      | 24.00 |
| COUNTRY PORK TERRINE<br><i>Grilled baguette, cornichons, relish, caperberries</i>                  | 25.00 |

*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.

## CLUB CLASSICS

|  |       |
|--|-------|
| SOUP   | 16.00 |
| <i>Ask your waiter for the soup of the day</i>                                       |       |
| CIABATTA (v)   | 7.00  |
| <i>Stracciatella, basil pistou</i>   |       |
| CLASSIC CAESAR   | 20.00 |
| <i>Cos lettuce, bacon, poached egg, croutons, anchovy &amp; parmesan</i>             |       |
| <b>additions:</b> <i>smoked salmon / chicken</i>                                     | 5.00  |
| CLUB SANDWICH  | 24.00 |
| <i>Chicken, bacon, egg, lettuce, mayo, fries</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, brioche, fries</i>                   |       |
| VEGETARIAN BURGER (v)  | 27.00 |
| <i>Broadbean pea and spinach, piccalilli, coleslaw, sambal aioli, brioche, salad</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.

## MAINS

|   |       |
|---|-------|
| HOUSE BEER BATTERED FLATHEAD<br><i>Fries, salad, tartare sauce</i>  | 37.00 |
| HUMPTY DOO BARRAMUNDI (ng)<br><i>Celeriac remoulade, lemon, crustacean oil</i>  | 37.00 |
| TROFIE GENOVESE PASTA (v)<br><i>Genovese pesto, cherry tomatoes, roquette, that's amore ricotta</i>   | 31.00 |
| CRUMBED CHICKEN COTOLETTA 260gm<br><i>Fennel &amp; caper slaw, watercress, preserved lemon aioli, fried capers</i>                                | 35.00 |
| CUMBERLAND SAUSAGE<br><i>Lyonnais onion, chips, iceberg, Dijon aioli</i>  | 33.00 |
| AYLESBURY CONFIT DUCK LEG<br><i>Pomme rosti, baby spinach, cassis red wine jus</i>  | 37.00 |
| GRASS FED TENDERLOIN (ng)<br><i>Fries, dressed garden leaves,<br/>Optional sauce chooses one: red wine jus, Bearnaise sauce, peppercorn sauce</i> | 41.00 |

*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.

## **SIDES**

|   |       |
|---|-------|
| SEASONAL VEGETABLES (v, ng)   | 10.00 |
| GARDEN LEAVES (ng, ve)<br><i>Salted capers, tomato, cucumber, cider vinaigrette</i> | 9.00  |
| POTATO MASH (ng, v)   | 9.00  |
| FRIES (v)<br><i>With aioli &amp; rosemary salt</i>                                  | 10.00 |

## **DESSERTS**

|  |       |
|--|-------|
| LE PETIT GÂTEAU CAKE SELECTION<br><i>Cake selections are in the showcase cabinet<br/>Please ask your waiter for assistance</i> | 10.00 |
| CHEESE PLATTER<br><i>Trio of Victorian cheese, crackers, pear &amp; fig relish</i>   | 25.00 |
| CHOCOLATE PANNA COTTA<br><i>Candied citrus, orange salade</i>  | 15.00 |
| CRÈME BRULÉE<br><i>Langues du chat biscuits</i>  | 15.00 |

*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.