

BISTRO – LUNCH MENU

ENTRÉE

SOUP	14.00
<i>Ask your waiter for the soup of the day</i>	
CIABATTA (v)	7.00
<i>Mamas ajvar dip, feta cheese</i>	
THAI BEEF SALAD	22.00
<i>Cucumber, red pepper, papaya, Asian herbs, peanuts</i>	
SPRING VEGETABLE TART (v)	22.00
<i>Squash, baby leek, zucchini, spinach, Yarra Valley goat cheese, rocket parmesan salad</i>	
SALT N PEPPER CALAMARI (ng)	21.00
<i>Salad, sweet tamarind jam</i>	
POTATO SPUN PRAWNS	21.00
<i>Seaweed, yuzu mayo, togarashi spice</i>	
CHICKPEA FALAFEL (v)	21.00
<i>Homemade hummus, labneh, pita, cucumber tabouleh</i>	
LEMONGRASS & GINGER CHICKEN	19.00
<i>Peanut sauce, cucumber salad, lime</i>	
PIZZA MARGHERITA (v)	18.00
<i>Buffalo mozzarella, basil</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>	4.00
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>	
WAGYU BURGER	30.00
<i>Double wagyu beef patties, beetroot poriyal, chipotle aioli, caramelised onion, lettuce, tomato, cheddar, brioche, fries</i>	
BLACK ANGUS BEEF BURGER	28.00
<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>	

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

MAINS

HOUSE BEER BATTERED FLATHEAD <i>Fries, salad, tartare sauce</i>	36.00
GRILLED SALMON, PANANG SAUCE (spicy) <i>Jasmine rice, charred broccoli</i>	36.00
SRI LANKAN BARRAMUNDI CURRY (ng) <i>Eggplant, sambal cucumber salsa, steamed rice cake</i>	32.00
CASARECCE PASTA PRIMAVERA (ng, v) <i>Asparagus, basil, lemon zest, cream sauce, parmesan cheese, roasted almonds</i>	30.00
FREE RANGE BAKED CHICKEN BREAST (ng) <i>Baked chicken rice, garlic yoghurt, grilled hot yellow pepper (Spicy)</i>	33.00
BOBBY VEAL SCHNITZEL <i>Chat potato salad</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

*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

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
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>	22.00
COCONUT & PINEAPPLE (ng) <i>Coconut mousse, pineapple compote, pandan friand, white chocolate chantilly & pineapple sorbet</i>	12.00
STRAWBERRY & LEMON (ng) <i>Diplomat Cream, strawberry compote, lemon cremeux & lemon almond sponge</i>	12.00

*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.

BISTRO – DINNER MENU

ENTRÉE

SOUP	14.00
<i>Ask your waiter for the soup of the day</i>	
CIABATTA (v)	7.00
<i>Mamas ajvar dip, feta cheese</i>	
CHICKPEA FALAFEL (v)	21.00
<i>Homemade hummus, labneh, pita, cucumber tabouleh</i>	
SALT N PEPPER CALAMARI (ng)	21.00
<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>	

*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>	

<i>additions:</i> <i>smoked salmon / chicken</i>	4.00
---	------

CLUB SANDWICH	24.00
<i>Chicken, bacon, egg, lettuce, mayo, fries</i>	

BLACK ANGUS BEEF BURGER	28.00
<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>	

*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

MAINS

HOUSE BEER BATTERED FLATHEAD <i>Fries, salad, tartare sauce</i>	36.00
GRILLED OCEAN SALMON, PANANG SAUCE (spicy) <i>Jasmine rice, charred broccoli</i>	36.00
SRI LANKAN BARRAMUNDI CURRY (ng) <i>Eggplant, sambal cucumber salsa, steamed rice cake</i>	32.00
CASARECCE PASTA PRIMAVERA (v, ng) <i>Asparagus, basil, lemon zest, cream sauce, parmesan cheese, roasted almonds</i>	30.00
FREE RANGE BAKED CHICKEN BREAST (ng) <i>Baked chicken rice, garlic yoghurt, grilled hot yellow pepper (Spicy)</i>	33.00
BOBBY VEAL SCHNITZEL <i>Chat potato salad</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

*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

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
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>	22.00
COCONUT & PINEAPPLE (ng) <i>Coconut mousse, pineapple compote, pandan friand, white chocolate chantilly & pineapple sorbet</i>	12.00
STRAWBERRY & LEMON (ng) <i>Diplomat Cream, strawberry compote, lemon cremeux & lemon almond sponge</i>	12.00

*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.