

In Room Dining

10.30am till 10.00pm

\$6 surcharge per delivery

Entree

Pork and pistachio nut terrine, house made chutney, ciabatta	\$17
Tomato and goats cheese tart, watercress, baked onion, pomegranate (gf,v)	\$18
Panko prawn skewers (4), sambal aioli, lime	\$21
Cauliflower fritters, garlic labneh, lime, summer mint (v option, gf)	\$17
Chicken liver parfait, tomato chutney, ciabatta (gf option)	\$14

Main Course

Local Coldstream lamb cutlets, red onion, candied pumpkin, feta, mint, pomegranate glaze (gf)	\$45
Free-range baked chicken ballotine, spinach, Yarra feta, baby carrot, tomato and caper sauce (gf)	\$29
King salmon, Paris mash, asparagus, mustard and honey sauce (gf)	\$32
High country Victorian pork cutlet 250g, apple chutney, sprouting broccolini, roast sweet potato (gf)	\$35
Roast of the day, oven roasted potatoes, steamed vegetables, thick gravy	\$28.5
Battered flathead, thick chips, slaw, malt vinegar, coarse salt	\$28.5
Club burger, beef or plant-based patty, brioche, fire grilled haloumi, house onion jam, cos lettuce, chipotle mayo, chips, cheese mac croquette, tomato relish (gf,ve option)	\$26.5
Club chicken parmigiana topped with basil, prosciutto, Yarra Valley goats cheese, chips, salad	\$27
Bbq pork knuckle burger, brioche, spicy slaw, chips	\$22.5
Slow cooked beef cheeks, Paris mash, heritage carrots, garlic crumb (gf)	\$34
Confit of duck leg, roast pork belly, shallots, roasted golden beets, bok choy, chorizo (gf)	\$36
Butter chicken, naan bread, saffron basmati rice	\$30
Scotch fillet steak 250g, roast baby carrots, sprouting broccolini, balsamic roasted shallots, black garlic butter <u>or</u> creamy pepper sauce (gf)	\$38
Tuna <u>or</u> fried cauliflower nutrition bowl with red rice, roasted chilli lime chickpeas, avocado, broccoli florets, Brazil nuts, chia seeds, sesame seeds, sliced beetroot, sweet potato cubes, tahini coriander dressing, pomegranate	\$25

Sides

Spring greens with French butter and sea salt (gf,v)	\$9.5
Grilled ciabatta	\$4.5
Paris mash with chives (gf,v)	\$7.5
Buttered chat potatoes (gf,v)	\$7.5
Thick cut chips (gf,v)	\$10.5
Garden salad, caramel dressing (gf,v)	\$9.5

Dessert

Victorian cheese board, hand baked lavosh bark, house chutney	\$19.5
Spring garden – baked chocolate cream, chocolate sponge, milk chocolate panna cotta, brownie crumble, double cream, meringue	\$13.5
Mandarin bomb – mandarin mouse, liquid chocolate and mandarin centre, dried orange and almond cake	\$13.5
Hazelnut kiss – dark chocolate Frangelico mousse, Nutella centre, roasted hazelnut wafer crust	\$13.5

gf=gluten free ve=vegan v=vegetarian

While the RACV will endeavour to accommodate requests for meals for customers who have food allergies or intolerances, there is always a risk of cross-contamination due to the potential of trace allergens in the working environments and supplied ingredients in our kitchen. We use products such as milk, eggs, gluten, peanuts, other nuts, sesame seeds and cannot guarantee a total absence of these products in any of our meals or products. Customers with food allergies must be aware of this risk. The RACV will not assume any liability for adverse reactions from the food consumed, or items one may come in contact with, whilst eating any of our products.

Children's Menu

(All main meals \$9.50)

Fish and chips with lemon and tomato sauce

Chicken nuggets, served with thick cut chips and a garden salad

Kids grazing box (cold):

Grilled free range chicken, cucumber, curly carrot, sultanas, cherry tomato, lettuce, cheddar cheese, strawberry and crusty bread

House made pasta, with Napoli sauce

Dessert

Ice cream trio of vanilla, chocolate and strawberry	\$5.5
Chocolate mousse with chef's selection of lollies	\$5.5