

TERRACE BISTRO

HEALESVILLE DINING MENU

SERVING YOU THE BEST OF THE YARRA VALLEY

— ENTRÉE —

Todays soup with grilled ciabatta	\$12.5
Fresh Oysters	
Natural	(each) \$4
Finger lime	(each) \$4
Kilpatrick	(each) \$5
Pork and pistachio nut terrine, house made chutney, ciabatta	\$17
Tomato and goats cheese tart, watercress, baked onion, pomegranate (gf,v)	\$18
Chicken liver parfait, tomato chutney, ciabatta (gf)	\$14
Cauliflower fritters, garlic labneh, lime, summer mint (gf,ve)	\$17
Panko Prawn skewers (4), sambal aioli, lime	\$21
Yarra Valley Grazing Platter - (for two)	\$39.5
A Provincial tasting journey including local Buxton trout, marinated mushrooms, Yellingbo olives, smoked salmon, house made chicken parfit, tomato relish, YV Persian feta, salami, served with grilled ciabatta.	

— 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
Butter chicken, naan bread, saffron basmati rice	\$30
Scotch fillet steak 250g, roasted baby carrots, sprouting broccolini, balsamic roasted shallots, black garlic butter or creamy pepper sauce (gf)	\$38

Slow Cooked

Bbq pulled pork 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

Nutrition Bowl

Tuna or fried cauliflower 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
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— BISTRO CLASSICS —

Roast of the day, oven roasted potatoes, steamed vegetables, gravy (gf)	\$28.5
Battered Flathead, chips, slaw, malt vinegar	\$28.5
Club burger, beef or plant based patty, brioche, fire grilled haloumi, house onion jam, cos lettuce, chips, chipotle mayo, cheese mac croquette, tomato relish (gf,ve)	\$26.5
Club chicken parmigiana topped with basil, prosciutto, Yarra Valley goats cheese, chips and salad	\$27

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

DESSERTS

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

DAILY CHEF'S SPECIAL

OOO

Please ask our friendly wait staff
for today's chef special

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 environment 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.

TERRACE BISTRO

HEALESVILLE BEVERAGE MENU

• SERVING YOU THE BEST OF THE YARRA VALLEY •

SPARKLING WINE

	Glass	Bottle
Yarra Burn 'Premium Cuvee', VIC		\$46
Jean Pierre Brut, VIC	\$6.2	\$33
Dal Zotto 'Puccino' Prosecco, VIC	\$10.5	\$49
NV Chandon Brut, VIC	\$15	\$72
Innocent Bystander Pink Moscato, VIC	\$9	\$45

WHITE WINE

	\$11	\$54
Mitchell Watervale Riesling SA		
Pocket Watch Pinot Gris, NSW	\$8.5	\$39
Norfolk Rise Pinot Grigio SA		\$44
RACV Club Premium Sauvignon Blanc, VIC	\$7	\$27
Crowded House Sauvignon Blanc NZ	\$10	\$47
RACV Club Chardonnay, VIC	\$5.5	\$24
Hoddles Creek Chardonnay, VIC	\$11	\$49
Tokar Estate Chardonnay, VIC	\$13	\$60
Brown Brothers Moscato, VIC	\$9.5	\$47

ROSÉ WINE

	\$12	\$58
Dominique Portet Rose, VIC		

RED WINE

Hoddles Creek Pinot Noir, VIC	\$11	\$48
Tarrawarra Estate Pinot Noir, VIC	\$13.5	\$62
RACV Club Premium Cabernet Sauvignon, SA	\$7	\$27
Norfolk Rise Cabernet Sauvignon SA		\$44
Sedona Estate Cabernet Merlot, VIC	\$10	\$49
Miles From Nowhere Cabernet Merlot, WA	\$8.5	\$38
RACV Club Shiraz, VIC	\$5.5	\$24
Innocent Bystander Syrah, VIC	\$12	\$54
Two Hands Shiraz, SA	\$14	\$65

'Our more extensive wine list is available upon request'

TAP BEER

Pot - 285ml Pint 600ml	
Hahn Light	\$4
Iron Jack Mid Strength	\$4.5
James Boag's Draught	\$5
Furphy Ale	\$5
White Rabbit Dark Ale	\$6.5
Kirin Megumi	\$6.5

BOTTLED BEER, LOCAL

Hargreaves Hill ESB	\$9.5
Hargreaves Hill Pale Ale	\$9.5

BOTTLED BEER

Hahn Premium Light	\$6
Furphy Ale	\$8
Hahn Super Dry	\$8.5
Carlton Draught	\$9
James Boag's Premium	\$9
Guinness Stout 440ml	\$10
Crown Lager	\$10
Corona	\$10
Heineken Lager	\$10
Kirin Megumi	\$10
James Squire One Fifty Lashes Pale Ale	\$10
James Squire 'Chancer' Golden Ale	\$10
Little Creatures Pilsner	\$10
Little Creatures Pale Ale	\$10
Little Creatures IPA	\$10
White Rabbit White Ale	\$10
White Rabbit Dark Ale	\$10

CIDER

5 Seeds Apple Cider	\$10
Napoleone Pear Cider, Yarra Valley	\$10.5

COFFEE

Regular - cappuccino, café latte, flat white, macchiato	\$4.2
Large - cappuccino, café latte, flat white, macchiato	\$5
Hot chocolate	\$5
Chai latte	\$5
Affogato, iced coffee, iced chocolate	\$6

DILMAH TEA \$4

English Breakfast | Earl Grey | Chamomile | Lemongrass & Ginger
Peppermint | Green | Decaf | Lemon

TEA DROP LOOSE LEAF \$4

English Breakfast | Earl Grey | Chamomile | Lemongrass & Ginger | Peppermint | Green

LIQUEUR COFFEE \$11

'Jamaican' with Coruba Rum and cream, 'Irish' with Jameson Irish Whiskey and cream
'Mexican' with Kahlua and cream, 'Sicilian' with Kahlua, Sambuca and cream

LIQUEUR HOT CHOCOLATE \$11

'Jaffa' with Cointreau, 'Nutty Choc' with Frangelico and Bailey's,
'Trouble' with Sambuca and Kahlua

MILKSHAKES \$6

Chocolate | Strawberry | Caramel | Vanilla | Spearmint

SPIDERS \$5

Lemonade | Raspberry | Pepsi

JUICES \$4.5

Orange | Apple | Pineapple | Tomato

SOFT DRINKS \$4

Lemonade | Lemon Squash | Lemon Lime & Bitters | Pepsi
Pepsi Max | Tonic | Soda Water | Dry Ginger Ale

Bundaberg Ginger Beer \$5.5

SPARKLING WATER

Voss Sparkling Water 375ml \$5.50 | 800ml \$11

WINE OF THE MONTH

Jim Barry JB Riesling, Clare Valley SA

Vibrant lift of punchy lemon sherbet, orange blossom and freshly grated ginger. A wine of great line and drive, the palate has lashings of flavours with elements of lemon curd, lime, grapefruit, finishing with a touch of minerality.

\$10.50 glass / \$49 per bottle

Jim Barry JB Shiraz, Clare Valley SA

Aromatically it offers bright mixed berry and plum, with an overlay of violet florals. berry fruits framed by fine, powdery tannins on the palate. Juicy plum and blackberry flavours persist through the finish, with sweet spice and florals to close.

\$10.50 glass / \$49 per bottle

Jim Barry JB Cabernet Sauvignon, Coonawarra SA

lifted notes of blackcurrant and mulberry, with subtle notes of savoury spice and black olive. The palate displays generous red and black fruit; raspberry, blackberry, plum. This juicy fruit is joined by a soft, velvet-like tannin structure, giving the wine great length and balance

\$10.50 glass / \$49 per bottle