

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
Crispy fried salt and pepper spiced tofu, eggplant kasundi	\$16
Pork and pistachio nut terrine, house made chutney, ciabatta	\$17
Tomato and goats cheese tart, watercress, baked onion, pomegranate	\$16
Bamboo charcoal infused panko crumbed prawn (4), sambal aioli, lime	\$21
Gin and beetroot cured salmon, pickled fennel, purple shiso, yuzu pearls, radish	\$19.5
Heirloom cauliflower fritters, garlic labneh, lime, summer mint	\$17
Chicken liver parfait, tomato chutney, ciabatta	\$14

Yarra Valley Grazing Platter - (for two) \$39.5

A provincial tasting journey including local Buxton trout, Four Pillars gin salami, duck neck sausage, marinated mushrooms, Yellingbo olives, smoked salmon, house made chicken parfait, tomato relish and YV Persian feta, served with grilled ciabatta.

— MAIN COURSE —

Local Coldstream lamb tomahawks, red onion, candied pumpkin, feta, mint, pomegranate glaze	\$45
Free-range baked chicken ballotine, spinach, Yarra feta, baked carrot, mustard leek Zubrick	\$29
King salmon, bok choy, Yarra Valley saffron infused feta, chive flowers	\$32
Dry aged local beef rib eye 500g, duck fat fondant potato, balsamic roasted shallots, charred baby leeks, black garlic butter or creamy pepper sauce	\$59.5
High country Victorian pork cutlet 250g, candied apple, sprouting broccolini, roast sweet Potato, dijon cress	\$35
Local Buxton trout fillet, confit snow pea, roe, cauliflower cream, watercress, charred lemon	\$34

Slow

9 hour slow cooked beef rib, fired corn caviar, onion rings	\$36
Lamb neck ragout, fresh rigatoni, summer mint	\$32
Bbq pork knuckle burger, brioche, spicy slaw, chips	\$22.5
Slow cooked beef cheeks, Paris mash, heritage carrots, garlic crumb	\$34
Confit of duck leg, roast pork belly, shallots, roasted target beets, fondant potato, chorizo, French dressing, pea sprouts	\$36

Nutrition Bowls

Crispy fried salt and pepper spiced tofu bowl, spicy kaleslaw, sprouting broccolini, coriander, beetroot hummus, smashed avocado, sambal mayo	\$21.5
Red rice, seared tuna loin, pickled cucumber, wasabi mayo, charred corn, asparagus, dukkah	\$22

— BISTRO CLASSICS —

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, beer braised onion jam, butter lettuce, tomato, chipotle mayo, chips, cheese mac croquette, tomato relish	\$26.5
Traditional chicken parmigiana, thick cut chips and salad	\$27

SIDES

• Spring greens with French butter and sea salt	\$9.5
• Grilled ciabatta	\$4.5
• Brussel sprouts, roasted chestnuts, chilli lonza	\$9.5
• Buttered chat potatoes	\$9.5
• Thick cut chips	\$10.5
• Garden salad, caramel dressing	\$9.5



DESSERTS



Cheese board, Victorian or Yarra Valley, hand baked lavosh bark, house chutney	
Victorian -	\$19.5
Yarra Valley -	\$29.9
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

○○○

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



mymenu

mymenu is created especially for you, if you have a dietary challenge, intolerance or preference. It's available at every meal period, in all Healesville Country Club restaurants, catering for challenges and preferences including; lactose intolerance, fructose malabsorption, coeliac disease, vegetarianism, pescatarians and veganism.

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.