

# BISTRO MENU



## ENTREE

### **GARLIC ROSEMARY PIZZA (V) \$15**

Your classic cheesy garlic pizza topped with fresh rosemary

**GF base available - \$3**

### **CRISPY PORK BELLY BAO BUNS \$18**

Served coleslaw and spicy Korean sauce,

### **CRUMBED CALAMARI (LG) \$19**

Crispy calamari served w/ salad & dill aioli

### **HOT HONEY HALOUMI SALAD**

**(LG)(V) \$19**

Mixed salad leaves, cucumber, cherry tomatoes, avocado, with hot honey coated Haloumi

**ADD CHICKEN \$5**

### **CLASSIC PRAWN COCKTAIL \$24.50**

Classic for a reason, Juicy chilled prawns over crisp iceberg lettuce, avocado chive mousse w/ RCC cocktail sauce.

**V - VEGETARIAN**

**VG - VEGAN**

**LG - LOW GLUTEN**

Please ask our friendly staff to discuss any allergies or dietary requirements. All care is taken to accommodate; we do use the following: nuts, dairy, soy, seafood, shellfish & wheat products



# MAINS

## **SEAFOOD MARINARA (LG AVAILABLE) \$38**

A selection of seafood cooked with chilli & garlic, topped w/ shaved parmesan

## **CHICKEN PARMA \$30**

250g schnitzel topped with ham, napoli & cheese, served w/ fries & coleslaw

## **FISH & CHIPS \$30**

Classic battered gummy shark w/ housemade tartare, steak chips & salad

## **CURRY OF THE DAY (LG) \$30**

A housemade curry served with rice & naan bread - please ask one of our friendly staff for today's flavour

## **HERB LEMON RISSOTO (LG) (V) \$32**

served with chargrilled asparagus and goat cheese crumble.

**ADD SALMON \$7**

## **ASIAN GINGER POACHED SALMON \$36**

Served with soba noodles. edamame, fresh radish and Bok choy.

**Vegan option MISO EGGPLANT \$34**

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## GRILL

200G PORTERHOUSE \$45  
(LG) AVAILABLE

Cooked to your liking w/ fat chips, or  
Roasted potatoes, seasonal vegetables &  
your choice of sauce

350G RIB EYE \$55 (LG) AVAILABLE

Cooked to your liking w/ fat chips, or  
Parmesan roasted potato, seasonal  
vegetables & your choice of sauce

LAMB SHOULDER (LG)  
(SHARE PLATE) \$100

Parmesan truffle Hawkes potatoes,  
greens, honey roasted carrots  
& red wine jus

\*Includes a bottle of 148 wine of  
choice

Shiraz or Sav Blanc

### SAUCES

Mushroom  
Peppercorn  
Garlic butter  
Red wine jus



# SENIORS MEALS

## \$23

### FISH & CHIPS

Classic battered gummy shark w/  
homemade tartare, steak chips & salad

### CRUMBED CALAMARI (LG)

Crispy calamari accompanied by chips,  
salad & dill aioli

### RCC PARMA

Schnitzel topped with ham, napoli &  
cheese, served w/ fries & coleslaw

### PASTA OF THE DAY

Toady's pasta special, please ask our  
friendly staff for pasta & sauce offered  
today.

# KIDS MEALS

## \$15

### NUGGETS & CHIPS

### FISH & CHIPS

### NAPOLI PASTA (V) (LG AVAILABLE)

ALL KIDS MEALS INCLUDE ACTIVITY PACK &  
ICECREAM (TOPPINGS AVAILABLE)



## DESSERT

**\$16**

### **RCC SUMMER EATON MESS (LG)**

Layers of coconut sorbet, fresh mango, passionfruit house made meringue, finished with white chocolate air bubbles.

### **KAHLUA TIRAMISU**

Served with house made Almond Biscotti

### **HAZELNUT AFFOGATO (LG)**

**CHEESE BOARD \$26**

**EXTRA CHEESE ADD \$6**

Local selection of cheeses with fresh pears, peppered figs, candied walnuts, quince paste and lavosh

(GF crackers available)