



Lunch Menu

Starter/ entree

Mixed olives 9

Mixed roasted nuts 8

GF 1/2 / 1 doz freshly shucked Sydney rock oysters, natural w/ lemon & shallot vinegar 22\44

GF Caprese salad
buffalo mozzarella, vine ripe medley of tomatoes, ev olive oil, fresh basil 19.50

GF Prosciutto & fig
rock melon, ricotta, grated parmesan 22

House-made chicken liver pate
w/ sliced salami, kalamata olives, sliced croutons, cornichons 18

GF House-smoked salmon
48hr cured Tasmanian salmon, endive leaf, soft herbs, e.v olive oil 19.50

Main

GF Crispy skin grilled Tasmanian salmon fillet
w/ tossed mixed leaves, quinoa, cherry tomatoes, ribbons of cucumber & carrot salad 36

Classic chicken Caesar salad
fresh baby cos lettuce, grilled chicken breast, crispy bacon, hardboiled egg, brioche croutons, shaved parmigiano reggiano, homemade Caesar dressing 19

GF 250g char-grilled sirloin steak
creamy mashed potato, rocket & watercress, house-made red wine jus 42

Spaghetti chilli prawns
white wine, garlic, cherry tomatoes 30

Club favourites

RMYC wagyu beef cheese burger and chips 22

Beer battered fish and chips 28

Salt & pepper squid and chips 24

Sides

Mixed leaf garden salad 12

Salted chips 9

Steamed beans 12

Steamed broccolini 12

Steamed broccoli 12