



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

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

GF **Prosciutto & melon**
thinly sliced prosciutto Di Parma, rock melon, water melon, wild rocket, feta 19.50

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

GF **House-smoked salmon**
48hr cured Tasmanian salmon, red vine baby sorrel, pomegranate, feta crumb 19.50

Main

GF **Grilled Tasmanian salmon fillet**
w/ avocado & confit salmon, pickled cucumber, cauliflower purée, micro herbs 36

GF **250g char-grilled sirloin steak**
w/ truffle mashed potato, house-made red wine jus 42

Pasta of the day
please ask your server 28

Club favourites

RMYC wagyu beef burger and chips 22

Beer battered fish and chips 26

Salt & pepper squid and chips 24

Vegetarian menu available as well