

## Entrée

- Pambula Rock Oysters – Natural, Mignonette ... **33/66**
- Rare Beef Carpaccio, Egg Snow, Pickled Onion, Balsamic ... **26**
- King Prawn and Scallop Escabeche, Saffron, Cucumber and Watermelon ... **29**
- Textures of Beetroot, Labneh, Port-Macerated Grapes ... **20**
- Salt and Pepper Squid, Angel Hair Chilli, Shallot, Chilli Oil, Soy ... **22**
- Burrata, Heirloom Tomatoes, Pesto, Chives ... **23**
- Seafood Tartare, Salmon, Tuna, Kingfish, Poached Prawn, Avocado, Wasabi-Soy ... **26**
- Fritto Misto, Prawn, Squid, White Fish, Yuzo Mayo, Paprika ... **28**

## Main Course

- Roasted Cauliflower and Pumpkin, Cavolo Nero, Chickpea, Leek, Tahini ... **32**
- Garlic Prawns, Grilled Red Pepper, Cherry Tomatoes, Basil, Garlic Butter ... **38**
- Pasta of The Day ... **MP**
- Hiramasa Kingfish Fillet, Fennel, Apple, Sauce Normande ... **44**
- \*Crisp Skin Tasmanian Salmon, Bok Choy, Baby Corn, Shitake, Dashi Broth ... **40**
- \*May be Substituted with Agedashi Tofu ... **30**  
\*or, Fried Eggplant ... **32**

## From The Grill

- ~South Australian Premium Lamb Backstrap, 220g ... **44**
- ~Jack's Creek Black Angus Steaks:
- Beef Tenderloin, 200g ... **56**  
Beef Sirloin, 220g ... **48**, or 300g ... **56**  
Beef Rib-Eye on the Bone, 500g ... **78** (Suggested for 2 to Share)
- ~All served with Chunky Rosemary Chips, Rocket, Smoked Aioli, Wine Jus~

### **Sides**

Leaf Salad, Chives, Parsley, French Dressing . **14**

Steamed Market Greens, Romesco ... **16**

Chips, Rosemary Salt ... **12**

### **Club Favourites – Lunch Only**

RMYC Wagyu Beef Burger & Chips, Pickles, Onion, Cheddar, Mustard,  
Ketchup, Bacon ... **28**

Fish Burger, Mayo, Lettuce & Chips ... **24**

Beer Battered Flathead & Chips ... **32**

Chicken Caesar Salad ... **24**

Salt & Pepper Squid & Chips . **26**

Prawn Nicoise Salad ... **24**

### **Kid's Menu**

Fish & Chips ... **14**

Chicken Tenders & Chips ... **14**

Cheeseburger & Chips ... **14**

Pasta With Napoletana or Butter Sauce ... **14**