

# FRONT + CENTRE

## STARTERS

<b>MIXED MARINATED OLIVES</b> (V, VG, L)	\$6
<b>BRUSCHETTA</b> Wild mushrooms + goat's cheese (V)	\$8
<b>BAKED CHILLI SCALLOPS</b> (F, L)	\$12
<b>SALT + PEPPER CALAMARI</b> Lemon + aioli (L)	\$12
<b>STICKY LAMB RIBS</b> (L)	\$12
<b>RABBIT, PISTACHIO TERRINE</b> Pickles, lavosh + bush chutney	\$12

## MAINS

<b>HERB CRUMBED VEAL SCHNITZEL</b> Mustard + shaved cabbage (F)	\$22
<b>BRAISED BEEF + PORTOBELLO MUSHROOM PIE FLOATER</b> Mushy peas	\$20
<b>ROAST PORCHETTA</b> Braised cabbage, cauliflower puree + port wine jus	\$24
<b>BAKED RAINBOW TROUT</b> Fennel + tomato butter (L)	\$25
<b>ROAST CHICKEN BREAST</b> Herbed kipflers, creamy mushrooms + prosciutto crisp	\$25
<b>MIXED GRAIN SALAD</b> Chopped broccoli + kale (V, VG, L)	\$18

## FROM THE GRILL

<b>SCOTCH FILLET 300GM</b> (F, L)	\$38
<b>EYE FILLET 250GM</b> (F, L)	\$39
<b>PORTERHOUSE 300GM</b> (F, L)	\$32

Served with a choice of two small sides and sauce  
Your choice of sauce: Port wine jus, black garlic butter, creamy green peppercorn, béarnaise, onion gravy, apple or mushroomsauce sauce

## PASTA

<b>OX CHEEK PAPPARDELLE</b>	\$24
<b>HOUSE MADE GNOCCHI</b> Creamy pumpkin + sage (V)	\$23
<b>FRESH PRAWN LINGUINE</b> Basil, chilli + garlic	\$25
<b>WILD MUSHROOM RISOTTO</b> Truffle (V)	\$24
<b>VEGETARIAN LASAGNA</b> (V)	\$22

## CLASSICS

<b>CHICKEN BREAST PARMIGIANA</b> Chips + salad (F)	\$25
<b>CHICKEN BREAST SCHNITZEL</b> Chips, salad + gravy (F)	\$23
<b>MARKET FISH</b> Craft beer batter, chips + salad, house tartare (F, L)	\$23
<b>SAUSAGES</b> Crushed kipflers + onion gravy (L)	\$20
<b>GIPPSLAND BEEF BURGER</b> Basket of chips	\$24
<b>BEYOND BEEF BURGER</b> Basket of chips (V, VG, L)	\$25
<b>CAESAR SALAD</b>	\$18

Add Chicken \$6, Add Prawns \$8, Add Calamari \$6

## SENIORS

<b>LAMB'S FRY</b> Potatoes, bacon + onion gravy (L)	\$14
<b>BATTERED FISH + CHIPS</b> Salad + house tartare (F, L)	\$15
<b>CHICKEN SCHNITZEL</b> Vegetables + chips	\$13
<b>SMALL PIE FLOATER</b> Mushy peas	\$15
<b>GNOCCHI</b> Creamy pumpkin + sage (V)	\$12
<b>MINUTE STEAK</b> Potatoes, mushrooms + béarnaise sauce (F)	\$18

\*Only available to Seniors. Please present seniors card when ordering.

## SIDES

<b>GREEN SALAD</b> (V, VG, F, L)	\$6
<b>HONEY CARROTS</b> (V, F, L)	\$8
<b>BROCCOLINI + TOASTED ALMONDS</b> (V, VG, F, L)	\$8
<b>THICK CHIPS</b> (V, F, L)	\$8
<b>MEDITERRANEAN VEGETABLES</b> (V, VG, L)	\$8
<b>BROCCOLI + CAULIFLOWER BAKE</b> (V)	\$9
<b>DUCK FAT POTATOES</b> (F, L)	\$8

Our Chefs make every effort to identify ingredients that may cause allergic reactions and take care in preparing and cooking our meals to our customers requirements, it is important to note that our kitchen is not an allergen free environment, if you have dietary requirements or food allergies please inform our staff when placing your order.

A gluten free menu is available upon request.

(V) Vegetarian (VG) Vegan  
(F) Fructose Free (L) Lactose Free

All RSL Members\* receive a 10% discount on meals.

\*Excluding community only members.