## BREAD

**sour dough** - artisan bread, stracciatella cheese, balsamic olive oil and smoked salt **17.99**

**pull apart bread** - local Oliver's bakery handmade cheesy garlic and herb pull apart bread served with whipped garlic butter and sea salt **17.99**

**garlic pizzette** - house-made pizza dough topped with garlic butter and mozzarella, cooked till golden brown **18.99**

**bacon pizzette** - house-made pizza dough topped with garlic butter, bacon pieces and mozzarella, cooked till golden brown, drizzled with sweet chilli and sour cream **19.99**

## ENTRÉES / STARTERS / SHARES

**scallops** - pan-seared scallops on parsnip puree with salsa verde & chorizo crumb **29.99 GFO/I**

**beef arayes** - pita bread stuffed with Middle Eastern seasoned mince, grilled golden brown, served with tzatziki, lemon wedge **23.99**

**gyoza** - homemade pork & prawn dumplings pan-seared and topped with chilli crisp oil, sweet soy sauce and spring onion curls **24.99 I**

**chicken wings** - check our board for the current delicious flavour of the week **23.99**

**cauliflower wings** - buttermilk cauliflower florets tossed through southern style coating, fried golden brown, served with chipotle aioli **21.99**

**Chin Chin corn fritters** - Thai fusion inspired corn fritters deep fried, served with chilli jam **23.99**

**dauphinoise bites** - potato dauphinoise [100 layered potato] infused with garlic sauce, cut into chunks, fried golden, served with ranch dipping sauce **22.99 GFO**

**chicken karaage** - Japanese marinated chicken coated in potato starch and rice flour, fried till golden and crispy, served with kewpie mayo **23.99**

## PIZZAS

**all pizzas will come with Napolitana base and topped with mozzarella cheese**
**gluten free bases are available upon request [$4.99 additional]**

**the mack** - ketchup base, fried beef mince, fine diced brown onion, sliced burger pickles, cheese, drizzled with special burger sauce **25.99**

**meatlovers** - chunky bacon, pepperoni, ground beef, ham, drizzled with bbq sauce **27.99**

**hawaiian** - ham, pineapple **24.99**

**aussie** - ham, onion, egg **24.99**

**vegetarian** - roasted pumpkin, rocket, sun-dried tomato, caramelised onion, feta, drizzled with basil pesto **26.99 V**

**bbq chicken** - bbq sauce, chicken, bacon, red onion and mozzarella **25.99**

**supreme** - pepperoni, bacon, ham, pineapple, olives, red onion, roasted capsicum **27.99**

**pepperoni** - tomato base, pepperoni, mozzarella **24.99**

**pesto chicken** - basil pesto base, grilled chicken, caramelised onion, roasted capsicum, feta, finished with balsamic glaze **26.99**

**ring of fire** - hot pepperoni, ground beef, fresh chilli, jalapeños, red onion, roasted capsicum, dried chilli flakes, sriracha sauce **26.99**

**Greek lamb** - marinated lamb, spinach, red onion, roasted capsicum, mozzarella, feta, drizzled with tzatziki **27.99**

**Additions** [per item] **- vegetables/cheeses 3.99 meats 4.99**

## PASTA & RISOTTO - choose either rigatoni, spaghetti or risotto served with your choice of sauce, all topped with fresh shaved parmesan cheese

**gluten free pasta available upon request - 5.99** additional **chicken or prawn included - 8.99** additional

**lamb ragout** - lamb shoulder slow cooked in a rich and hearty tomato herb broth, shredded, pulled, topped with freshly shaved parmesan **35.99**

**American carbonara** - sautéed bacon, onion and garlic, de-glazed with white wine, simmered in a cream based sauce, topped with freshly shaved parmesan **30.99**

**sausage and mushroom** - sautéed Italian sausage, mushroom, salami, onion and garlic simmered through a napolitana sauce with a splash of cream **32.99**

**vegetarian** - sun-dried tomatoes, pumpkin, spinach, red onion in basil pesto cream sauce **29.99 V**

## RA CLASSICS

**caesar salad** - cos lettuce, crispy bacon, parmesan cheese, croutons, anchovies and egg **25.99**
**- add** chicken **8.99** - add prawns **9.99 GFO**

**lambs fry and bacon** - lightly floured lamb livers, pan fried with bacon, caramelised onion and gravy, served with whipped potato mash and smashed peas **30.99 GFO**

**Thai beef salad** - marinated beef strips tossed through a garden salad with cashews, dressed in house made Asian dressing and crispy noodles - **sml 28.99 - lge 34.99**

**battered gummy** - Boags beer battered gummy, served with chunky chips, fresh salad, house made tartare and lemon wedge - **sml 29.99 - lge 36.99 A**

**crumbed scallops** - with house made tartare, lemon wedge, chips and fresh salad
- sml **32.99** - lge **39.99 I**

**warm chicken salad** - chicken tenderloins cooked in creamy Asian sauce served on rice and fresh salad
- **sml 28.99 - lge 34.99**

**chicken schnitzel** - crumbed chicken breast with chips, salad or vegetables and choice of sauce **34.99**

**chicken parmigiana** - crumbed chicken breast topped with shaved ham, napolitana sauce and cheese, served with chips and salad or vegetables **34.99**

**RA chicken** - chicken breast fillet marinated in a basil pesto, sous vide before lightly grilling, served on sweet potato mash with creamy mushroom sauce, crisp sweet potato curls and garden salad **36.99 GFO**

## MAINS

**lamb cous cous salad** - marinated lamb backstrap pan seared served on spinach, cous cous and tabbouleh, topped with tzatziki and balsamic glaze [lamb can be substituted for chicken breast on request] **39.99 GFO**

**chicken breast** - grilled marinated chicken breast, dauphinoise potato, sautéed sesame seed green beans, Dijon mustard velouté **38.99 GFO**

**massaman curry** - slow cooked beef and potatoes cooked through a coconut massaman sauce served on jasmine rice and grilled roti bread **39.99 GFO**

**salmon fillet** - skin on pan seared salmon paired with garlic, lemon and herb gnocchi, buttered broccolini and hollandaise sauce **39.99 GFO**

**slow cooked lamb shoulder** - lamb shoulder slow cooked pulled and pressed, pan seared, served on parsnip puree, roasted chat potatoes, broccolini and red wine jus **38.99 GFO**

**crumbed lamb cutlets** - local lamb cutlets crumbed and fried, served with whipped potato mash, peas, roasted baby Dutch carrots, buttered broccolini and pan gravy **42.99 GFO**

**cauliflower steak** - marinated grilled cauliflower steak, served with roasted potatoes, baby Dutch carrots, sweet potato puree and creamy garlic white wine sauce **34.99 V/GFO/VO**

**karaage fried chicken burger** - Japanese marinated chicken breast coated in potato starch and rice flour fried till golden and crispy, fine slaw, coriander, pickled onion, pickled carrot and kewpie mayo served on a charcoal brioche bun, with crispy chips **32.99**

## GRILL

**300g scotch fillet** - cooked to your liking, served with chips and salad or vegetables plus your choice of sauce **55.99 GFO**

**250g eye fillet** - cooked to your liking, served with potato, roasted shallots, sweet potato puree, broccolini and pan gravy **58.99 GFO**

## SAUCES

creamy mushroom, garlic cream sauce, creamy green peppercorn gravy, pan gravy, RA bbq sauce - extra jug **7.99**

Surf Top **14.99 M**

**All sauces can be made gluten free**

## SIDES & SALADS

**house made sweet potato chips** - lightly coated in spice mix, fried until golden, served with aioli **16.99 V**

**salted chips** - 12.99 V

**bowl of vegetables** - whipped mashed potato, buttered seasonal vegetables and smashed peas **15.99 V/GFO**

**Greek salad** - lettuce, tomato, cucumber, onion, capsicum, olives and feta, dressed with balsamic glaze **16.99 V/GFO**

**garden salad** - tomato, cucumber, onion, capsicum and carrot, dressed with house made vinaigrette **15.99 V/GFO/VO**

EST 1857

**our menu items may contain traces of gluten and nuts, we can not guarantee our menu items are 100% free**
**please advise our friendly staff of any allergies - 15% surcharge on public holidays**
**V** - Vegetarian **GFO** - Gluten Free Option Available on Request **VO** - Vegan Option Available on Request
All Seafood dishes will note **A** Australian, **I** Imported or **M** Mixed - a combination of local & imported seafood