

THE HARBOUR DINING ROOM MENU



ENTRÉE

SYDNEY ROCK OYSTERS NATURAL WITH MIGONETTE (GF)	\$4.5 each
BAKED OYSTER MORNAY	\$5.5 each
TRILOGY OF MUSHROOMS AND SHALLOT TART (VG)	\$17
SMOKED SALMON DOME COLD RATATOUILLE TOPPED WITH RUNNY EGG (GF)	\$21
TUNA TARTARE WITH GINGER, SESAME AND CHILLI (GF)	\$24
PAN FRIED CALAMARI WITH OVEN BAKED TOMATO ON AN HERB SALAD WITH BALSAMIC GLAZE (GF)	\$25

SALADS

CLASSIC CAESAR SALAD (VO) (COS LETTUCE, BACON, ANCHOVIES, CROUTONS, POACHED EGG AND CAESAR DRESSING)	\$18
TRADITIONAL GREEK SALAD (GF, V) (CUCUMBERS, CAPSICUM, TOMATO, RED ONION, TOPPED WITH OLIVES AND FETA)	\$18
NICOISE SALAD (GF) (FRENCH BEANS, TOMATO, CUCUMBER, RED CAPSICUM, FRENCH SHALLOTS, BLACK OLIVE, BOILED EGG, OILVE OIL AND RED WINE VINEGAR DRESSING)	\$18
WALDORF SALAD (GF) (COS LETTUCE, APPLE, CELERY, GRAPES, AND TOASTED WALNUTS WITH A MAYONNAISE, YOGURT, AND DIJON MUSTARD DRESSING)	\$18
ADD ONS	
GRILLED CHICKEN	\$12
GRILLED SALMON	\$17
SEARED TUNA	\$19

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MAINS

NUTLOAF WITH VEGAN BEETROOT GRAVY AND CHAT POTATO AND MIXED VEGETABLE (VG)	\$35
SLOW COOKED LAMB SHANK, WITH MASH POTATO AND SEASONAL VEGETABLES (GF)	\$39
MIXED SEAFOOD WITH SQUID INK LINGUINI (PRAWNS, SALMON, CRAB MEAT, GREENLIP MUSSELS AND TOMATO SAUCE)	\$39
GRILLED SALMON ON A BED OF CHOWDER WITH CRISPY SHALLOTS (GF).	\$39
GRILLED PORK CUTLET, POTATO GRATIN, SEASONAL VEGETABLES WITH CREAMY SEEDED MUSTARD SAUCE (GF)	\$39
CRUMBED 3 PIN PIN LAMB RACK, POTATO GRATIN, SEASONAL VEGETABLES WITH RED WINE JUS	\$49
BEEF TENDERLOIN (230G), FRIES AND SEASONAL VEGETABLES, BEARNAISE SAUCE (GF)	\$49
ROASTED HALF DUCK A L'ORANGE, SAUTEED CHAT POTATO IN DUCK FAT WITH BRAISED CABBAGE (GF)	\$48

DESSERT

PROFITEROLES WITH HAZELNUT ICE CREAM, CHOCOLATE SAUCE AND TOASTED ALMONDS (V)	\$16
LAMINGTON CAKE SLICE WITH VANILLA CUSTARD AND GLAZED STRAWBERRIES (V)	\$16
3 TYPES OF ICE CREAM (GF) OR SORBET (VG)	\$16
LEMON MERINGUE TART W/ VANILLA ICE CREAM (V)	\$16
POACHED PEARS IN WHITE WINE AND SAFFRON WITH STRAWBERRY SORBET (VG)	\$16
3 TYPES OF CHEESE SELECTION W/GRAPE PASTE AND TYPES OF CRACKERS (V)	\$26

GF = GLUTEN FREE, VEGETARIAN, VG= VEGAN, VO = VEGETARIAN OPTION AVAILABLE

The Royal Automobile Club of Australia acknowledges the traditional custodians of the land on which our club house is located: the Gadigal people of the Eora nation, and wish to pay our respects to its elders, past, present and emerging.