

Lunch

Available from 11am everyday

Bruschetta crushed peas, broad beans, fresh mint, chilli, lemon, 'That's Amore' fiore di burrata, soft baby herbs & aged balsamic v *	9.5 (1) / 18.0 (2) 3.0 (1) / 5.0 (2)
<i>Add San Danielle prosciutto</i>	
Parfait homemade potted chicken liver parfait with cranberry jelly, fig-quince preserve, candied walnuts, cornichons & homemade toasted brioche *	16.5
Mac & cheese croquettes w/ jalepeno, garlic aioli & bacon crumbs	12.0
RHCL Turkish Mezze Platter selection of dips, house marinated olives, zucchini & corn fritters, hand rolled Shanklish cheese & Zaatar crusted Turkish bread *	22.5
RHCL Charcuterie board - Selection of cured meats, pork & veal terrine, chicken liver parfait, chutney, preserves, pickles & Zeally Bay organic toasted breads *	Entrée / Main - 26.5 / 38.0 Add a cheese - 10.5
Zucchini spaghetti w/ crispy school prawns , young peas & mint, fresh chill, lemon & fennel pollen gf	21.5
House made potato gnocchi with roasted heirloom cauliflower, shredded kale, 'Calendar farm' chevre cheese, broadbeans, toasted walnuts, parmesan cream & brown butter sage v	22.5
Chargrilled Steak sandwich - 'Cape Grim' scotch fillet w/ bbq pulled jackfruit, housemade sauerkraut, Heidi Tilsit cheese, RHCL green tomato pickle, garlic aioli served on toasted brioche w/ polenta chips	25.0
Roast candied pumpkin & black pearl barley salad w/ shaved beetroot, kale, baby green beans, goji berries, pumpkin seeds, activated almonds, wild rocket, Meredith goats feta & pear dressing v	18.0
<i>Add chargrilled chicken / cherry wood smoked duck breast</i>	5.0 / 9.0
Summer risotto – zucchini, fresh peas, Summer squash, baby globe artichoke & lemon mascarpone cooked in basil stock topped w/ Woodside goats curd sorbet & Cypriot black volcanic salt v, gf	24.5
Wagyu beef burger with American cheese, bacon & coffee relish, pickles, mustard, baby gem lettuce, tomato, aioli w/ mac & cheese croquette on a toasted brioche bun w/ patatas bravas	23.5
Chicken schnitzel crumbed with lemon & thyme with 'carbonara style' sautéed forest mushrooms, pancetta lardons, crispy sage, rosemary & grated truffle Pecorino	24.5
Cherry wood smoke duck breast w/ grilled baby gem lettuce, 'la Bouqueria' chorizo, compressed watermelon brick, orange roasted baby carrots, celery, romesco sauce & buttermilk dressing gf	28.0
Coconut crusted Crystal Bay prawns w/ shaved green mango, Betel leaf, wild rice, beanshoots, pickle chilli, black sesame, Vietnamese mint, housemade kimchi, toasted peanut crumb & Nahm jim	23.5
Beer battered market fish & chips with mushy peas & tartare sauce, lemon and crispy dill	23.5
Sides	
Rocket & pear salad with shaved fennel, toasted almonds, parmesan & balsamic dressing v, gf	7.5
Greek salad with baby gem lettuce, cucumber, avocado, feta, olives, cherry tomato, cucumber & red onion v, gf	8.5
Patatas bravas -spiced dusted potatoes with chilli jam, aioli & fresh coriander v, gf	8.5
Chips with garlic aioli v	8.5

We kindly ask for no substitutes during busy periods.

V - Vegetarian GF- gluten free *all dishes can be adapted for gluten free