



RCMS



BISTRO

STARTERS

CONFIT GARLIC CIABATTA LOAF

Garlic oil (V, VG, DF)

M/NM*

\$10/\$13

COFFIN BAY PACIFIC OYSTERS

Natural, by piece (GF, DF)

Kilpatrick, by piece (DF)

\$4.50/\$5

\$5/\$5.50

MARINATED TUSCAN BLEND OLIVES

Warmed focaccia (V, VG, GFO)

\$16/\$19

KARAAGE CHICKEN

Tonkatsu sauce, ranch dressing

\$16/\$19

SALT AND PEPPER SQUID

Kaffir lime and coconut caramel (GF)

\$20/\$22

KINGFISH SASHIMI

Dashi buttermilk dressing, ruby grapefruit, chilli, herb oil, fresh shoots

\$28/\$32

CORN COB RIBS

Pesto mayo, shaved parmesan (GF, V)

\$16/\$19

LIGHT MEALS

BURRATA

Pumpkin puree, salsa verde, white balsamic pickled shallots, toasted focaccia (V, GFO)

\$24/\$28

GRILLED OCEAN KING PRAWNS

chipotle butter, lemon (GF)

\$28/\$32

FRESH PRAWN ROLL

sriracha mayo, avocado, lettuce, toasted baguette

\$24/28

CHICKEN SATAY SKEWERS (2)

charred lime, soft herb salad (DF)

\$26/\$29

RQ SIGNATURE SEAFOOD CHOWDER

Filled with barramundi, snapper, bay prawns, scallops and, crispy pancetta, prawn oil, served with charred sour dough

\$22/\$25

V = Vegetarian, VG = Vegan, GF = Gluten free, DF = Dairy free,
GFO = Gluten Free Option, VGO = Vegan Option

All items subject to availability

15% surcharge applies on public holidays

M - Member Price | NM - Non Member Price*

MAINS

	M/NM*
MIDDLE EASTERN ROASTED EGGPLANT Whipped yoghurt, young rocket, fresh shoot salad, herb oil (V, GF)	\$24/\$26
CRAB LINGUINE Blue swimmer crab, chilli, heirloom tomatoes, garlic and fresh herbs, lemon oil	\$34/\$38
GRILLED BARRAMUNDI Spinach and basil puree, heirloom tomatoes, candied olives, fresh basil (GF)	\$38/\$40
SAND CRAB FRIED RICE Thai basil, egg, chilli (GF, DF)	\$34/\$38
LOCAL PRAWN RISOTTO Toasted prawn oil, parmesan, lemon balm (GF)	\$32/\$35
GNOCCHI Pumpkin puree, gorgonzola foam, sage butter	\$29/\$33

FROM THE GRILL

PARWAN PRIME grass fed 300g rump steak	\$32/\$35
ANGUS MB2+ 300G RIB EYE	\$40/\$45
KILCOY PURE CHOICE Grain Fed MB2/3 400g Sirloin	\$44/\$49
BOURBON GLAZED STICKY PORK RIBS 1/2 rack	\$34/\$38
Full rack	\$48/\$52

*Meals from the grill all served with celeriac remoulade and house fries
Choices of steak sauces: mushroom, pepper, red wine jus*



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FAVOURITES

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CHICKEN SCHNITZEL Panko crumbed, garden salad, gravy, house fries Make it a parmy +\$5	\$25/\$27
CHIMICHURRI STEAK SANDWICH Grilled Oakey Reserve 120g rump, Swiss cheese, rocket, tomatoes, Turkish loaf, confit garlic aioli, chimichurri and house fries (GFO)	\$26/\$30
RQ BACON & CHEESEBURGER 50/50 chuck/brisket beef patty, American melted cheese, pickles, sliced white onions, RQ burger sauce, milk bun and house fries (GFO)	\$24/\$28
BEER BATTERED COD Garden salad, house fries, tartare sauce, lemon	\$30/\$32

SALADS

THAI BEEF SALAD Shallots, bean shoots, cashews, fresh herbs, Thai dressing (DF, GF)	\$25/\$29
CAESAR SALAD Baby gem, croutons, bacon, parmesan, anchovies, soft poached egg (GFO). Add chilled grilled chicken +\$4	\$24/\$27
HEIRLOOM TOMATO SALAD Salsa verde, bocconcini, chardonnay dressing, basil (V, GF, VGO)	\$22/\$26

SIDES

HOUSE FRIES House confit garlic aioli (V, GF, VGO, DF)	\$9/\$10
SWEET POTATO WEDGES Sour cream, sweet chilli sauce (VGO)	\$10/\$11
CHARRED BABY CARROTS Labneh, honey, dukkah (V, GF, VGO)	\$12/\$14
FRESH GARDEN SALAD (V, GF, VG)	\$9/\$10

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SWEETS

TIRAMISU	M/NM*
Home made, whipped mascarpone (V)	\$16/\$18
PAVLOVA	\$20/\$23
Summer berries, passionfruit, whipped vanilla cream, basil (V, GF)	

And don't forget our speciality cakes & flavoured ice creams!

CHEESE SELECTION

1 CHEESE	\$15/\$17
2 CHEESE	\$20/\$23
3 CHEESE	\$25/\$29
King Island Roaring 40's Blue (AU)	
Triple cream Brie (AU)	
Chef's Choice Cheddar	

All cheeses served by piece (50g), with accompanying quince paste, dried fruits and toasted nuts, lavosh and gluten free natural crackers

KIDS MENU

CHEESEBURGER + CHIPS	\$15
LINGUINE WITH TOMATO SUGO	\$15
BATTERED FLATHEAD + CHIPS	\$15
CHICKEN TENDERS + CHIPS	\$15

All kid meals are served with a drink and ice-cream.

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