

BREAKFAST

8am – 11am Monday to Friday

8am – 12noon on weekends

Emma & Tom's Juices cloudy apple, orange, carrot top, karmarama, extreme c, green power	6
Toast: white, fruit, wholemeal, sourdough, gluten free assorted toppings	6
Woodfrog bakery croissant:	
- jam & butter (v, nf)	6.5
- ham & cheese (nf, gar)	7.5
- brie & bacon	8.5
Fruit bowl, coconut, berries yoghurt, mint leaves & house made granola	13.5
Traditional hot porridge (v, nf)	9
with honey glazed pears (v, nf)	12
with rhubarb compote, chia seeds (v, nf)	12
Bircher muesli, apples & candied almonds (v)	10.5
Eggs in purgatory: baked eggs (2), spiced Napoli sauce, shaved parmesan, crispy sourdough croutons (v, nf)	15
Eggs your way (2), on toast (v, gar)	10
Crushed avocado, Persian feta & crispy kale on toasted pumpkin sourdough (v, nf)	15.5
Omelette with Champagne ham, cheese, sundried cherry tomatoes (gf, nf, gar)	14
RSY breakfast feast – poached eggs (2), Swiss brown mushrooms, bacon, chorizo, baby spinach, potato croquette, tomato, toast (nf)	18.5
Bacon & egg roll – toasted brioche bun, bacon, fried egg, lettuce, tomato relish	9
Sides:	
Bacon, baby spinach, free range egg, Persian feta, tomatos	4
Mushrooms, smoked salmon, chorizo, avocado, potato croquettes	5
Hot beverages:	
St Ali coffee	3.8
Hot chocolate	3.9
Ceylon blend teas:	3.9
english breakfast, earl grey, lemongrass & ginger peppermint, chai, chamomile, green	

ALL DAY DINING

From 11am Monday to Friday

From 12noon on weekends

Freshly shucked oysters served naturally with lemon (gf, df, nf, gar)	each 4.5
Soup of the day, freshly baked bread	12.5
Chips, spiced mayonnaise, ketchup (v, gf, df, nf)	9
Super green salad, shitake and ginger (v, gar, nf, df)	18
RSY beef burger with cheese, lettuce, mayonnaise and fries (nf, gar)	18.5
Caesar salad - cos, poached egg, pancetta, croutons, parmesan, anchovies	16.5
(with chicken)	18.5
Beer battered fish 'n' chips, mushy peas, tartare sauce (nf, gar)	21.5
Salmon poke bowl – Salmon, pickled ginger, avocado, cucumber, sushi rice and mirin dressing (nf, df, gar)	20
Penne pasta, zucchini, mint, lemon, fiore di latte (v,nf)	18.5
Rare tuna, avocado, capsicum, grilled sweetcorn, ponzu sesame dressing (nf, gf, df, gar)	22.5
Chicken parmigiana, chips, salad (nf, gar)	19.5
Lamb cutlets, pumpkin, sweet potato, chilli yoghurt, coriander sauce (gf, nf)	26

PIZZA

Prosciutto – San Daniele prosciutto, San Marzano tomatoes, fior di latte, basil (nf, gar)	18
RSY meat lovers – meatballs, sausage, salami, BBQ sauce (df, nf)	18
Vegetarian – confit garlic base, fiore di latte, porcini mushrooms, artichokes, parmesan, parsley, truffle oil (v, nf)	18

SANDWICHES

Chicken, chive mayonnaise, avocado, baby spinach on multi grain	10.5
Prawns, lettuce, spiced mayo, brioche roll (df, nf, gar)	12.5
Bbq chicken, hummus, mint, lemon garlic yoghurt, pita bread (nf)	10.5
Build your own sandwich (next page)	from 9
Add shoestring fries	4.5

SHARING PLATES

Peking duck spring rolls, hoisin sauce (df)	12.5
Pumpkin and gorgonzola arancini, sweet chilli sauce (nf, v gar)	11.5
Indian potato fritters, turmeric, curry leaves, tomato chutney (v, df, nf, gf, gar)	12.5

BUILD YOUR OWN SANDWICH

\$9.00 (up to 3 fillings)

Additional fillings 50c each

Step 1 – Choose your bread

Woodfrog:

White sourdough
Pumpkin seed
Dark rye

Baker's Delight:

White
Wholemeal
Multigrain

Step 2 – Choose your main filling(s)

Chicken Breast
Ham
Roast Beef
Turkey
Smoked Salmon
Egg and mayonnaise

Step 3 – Additional fillings

Cheese
Lettuce
Tomato
Cucumber
Spanish Onion
Avocado

ENTREE

Oysters market fresh	each 4.5
Served naturally with lemon (gf, df, nf, gar)	
Calamari	18
Pork and fennel sausage, olives, smoked paprika (gf, df, gf)	
Braised tomato	15
Pearl barley, feta, marjoram (nf, v, gf)	
Ocean trout	19
Tahini, crab, brik pastry, lemon yoghurt dressing (nf)	
Spiced carrot and ginger timbale	16
Sheep curd, pickled carrots, sesame tuile (v, gar, nf)	
Chicken and green olive terrine	17
Gherkins, mustard fruits (gf, df)	

LIGHT COURSES

Ricotta gnocchi	24.5
Tomatoes, basil (nf, v)	
Split and grilled garlic jumbo prawns	28
Smoked tomato confit, garlic butter (gf, nf, df)	
Dry fried beef	26
Wrapped in roti, ginger, garlic and soy sauce (df, nf)	

MAIN COURSES

Barramundi	36.9
White bean, porcini and cavolo nero ribollita (df, nf)	
Ravioli	30
Pumpkin, mascarpone, sage butter (nf, v, gar)	
Smoked duck breast	34.9
Confit leg, orange, pickled figs, pancetta, heart and leaves (gf, nf, df, gar)	
Scallops	33
Salmon, saffron orzo, basil (nf, gar)	
Roast chicken	34
Brussels sprouts, parsnips, roast chicken jus (gf, nf, gar)	
Chargrilled John Dee 150 day grain fed angus - Porterhouse (300g)	36.9
Chargrilled John Dee 150 day grain fed angus - Scotch Fillet (380g)	38.9
Chargrilled Black Onyx Rangers Valley - Rump (400g)	33.9
<i>All steaks are served with:</i>	
<i>Chips, garden salad and a choice of either red wine jus or peppercorn sauce (nf, gf)</i>	

SIDES

Roasted root vegetables (v, nf, gf)	8.5
Mixed leaf salad (v, gf, nf)	8.5
Steamed broccolini, green beans (v, nf, gf, gar)	8.5
Mashed potatoes (v, nf, gf, gar)	8.5

RISING STARS MENU

(children 12 & under)

Crispy chips, spiced mayonnaise & tomato ketchup (v, gf, df, nf)	9
Avocado dip, vegetable sticks (v, gf, df, nf, gar)	9.5
Steamed or pan fried fish, salad or green vegetables, tartare sauce (gf, df, nf, gar)	13.9
Beer battered fish'n'chips, salad, tartare sauce (nf)	13.9
Mini cheeseburger, fries (nf, gar)	13.9
Crumbed chicken fillets, salad, chips (nf, df, gar)	13.9
Spaghetti, meatballs in a Napoli sauce (nf)	13.5
Pizza – cheese & tomato (nf, gar)	12.9
Stir fried noodles, chicken, vegetables (df, nf)	12.5
Psychedelic ice cream sundae (v, nf, gar)	11

DESSERTS

Strawberry granita	16.5
Yoghurt and yuzu mousse, rose pashmak	
Raspberry cake	16.5
Raspberries, elderflower ice cream	
Mango crumble	16.5
Macadamia nuts, coconut ice cream	
Trifle	16.5
Chocolate, cherry, homemade sponge fingers	

CHEESE

Cheese board	21
a selection of cheese served with eccles cake, fruits & truffled honey	

*please ask your waiter for today's selections