

ROYAL PRINCE EDWARD YACHT CLUB

FRESHLY SHUCKED OYSTERS

Sydney Rock Oysters or Coffin Bay \$3.50 each

CHICKEN LIVER PATE

crispbread , date & walnut slice \$18

ROASTED BEETROOT SALAD

buffalo mozzarella, cherry tomato, mache, capers, hazelnut dressing
\$18

PANFRIED MULLOWAY

grilled eggplant, crispy smoked bacon, green olive tapenade, beurre
noisette \$30

MERILLA PARK 3-WEEK DRY-AGED ANGUS RUMP

dijon, hazelnut, Japanese pumpkin, Swiss brown mushrooms \$33

PORTUGUESE SPATCHCOCK

crushed kipfler potatoes, baked corn & jalapenos \$28

TRADITIONAL SAUSAGES & MASH

hand made pork sausages with silky mash potato \$22

Garlic French beans with almonds \$5

Rustic potato with mustard mayonnaise \$8

Rocket and parmesan salad \$8

ALL MEAT SUPPLIED BY FEATHER & BONE AND ALL SEAFOOD SUPPLIED BY
MARTIN'S SEAFOOD

RPEYC BURGER

Angus beef, beetroot, tomato, cos, caramelised onion and mustard
mayonnaise \$18

GRILLED FREE RANGE CHICKEN SANDWICH

rocket, bacon and house dill mayonnaise \$18

STEAK SANDWICH

grilled steak with caramelised onion, tomato, lettuce and barbecue
sauce \$17

COS SALAD

cos lettuce, bacon, croutons, poached egg with house vinaigrette
and white anchovy \$14
with chicken \$16

FISH AND CHIPS

grilled or lightly battered flathead with rustic fries \$18

CHEESE SELECTION

1 cheese \$13, 2 cheeses \$20 or 3 cheeses \$25

Saint Loup Buche: white mould French goat's cheese

Pyregana: cloth bound 20 month old cow's milk cheddar from
Tasmania

Berry's Creek Tarwin soft Blue: Victorian cow's milk

All served with guava paste and pane croccante

NEW YORK CHEESE CAKE

Ice cream & fresh summer berries \$12

LEMON LIME TART

Ice cream & berries \$12

COFFEE & TEA

Supplied by Toby's Estate \$4

ALL MEAT SUPPLIED BY FEATHER & BONE AND ALL
SEAFOOD SUPPLIED BY MARTIN'S SEAFOOD