

Lunch

Available from 11am everyday

Bruschetta Wild pine mushrooms & local seasonal mushrooms, toasted hazelnuts, watercress, crispy shallots, porcini dust w/ Woodside goats curd v	8.5 (1) / 16.0 (2)
Warm olives marinated w/ lemon, orange, rosemary & garlic v, gf	6.5
Parfait homemade potted chicken liver parfait w/ cranberry jelly, fig-quince preserve, candied walnuts & cornichons served w/ homemade toasted brioche *	16.5
Mac & cheese croquettes w/ jalepeno, garlic aioli & bacon crumbs	12.0
RHCL Tasting Platter selection of 3 dips(changes daily), marinated olives, zucchini & corn fritters on sweet harissa, cornichons & chunky crispy polenta served w/ Zaatar crusted Turkish bread v *	22.5
Charcuterie board selection of local & imported meats, RHCL country style pork terrine, RHCL chicken liver & port wine parfait, pear & raisin chutney, fig & quince preserve served w/ toasted brioche & organic sourdough <i>Entrée / Main - 26.5 / 38.0</i> <i>Add a cheese - 10.5</i>	
Zucchini spaghetti w/ crispy school prawns , young peas & mint, fresh chilli, lemon & fennel pollen gf	21.5
Spinach & ricotta jumbo Agnolotti w/ roasted butternut pumpkin, charred pencil leek, toasted pinenuts, caramalised pumpkin veloute, soft goats feta, parmesan & brown butter crispy sage v	22.5
Chargrilled Steak sandwich 'Cape Grim' scotch fillet w/ Mexican style grilled pepper, housemade sauerkraut, Heidi Tilsit cheese, RHCL green tomato pickle & aioli on toasted brioche w/ polenta chips	25.0
Smoked beetroot & tri colour quinoa salad w/ baby carrots, pomegranate, steamed green beans, slivered almonds, wild rocket, Woodside goats curd & sweet harrisa sauce v gf <i>Add chargrilled chicken</i>	18.0 5.0
Orange roasted duck risotto sautéed wild pine mushrooms, broad beans, radichio, spring onion, Swiss Gruyere cheese, cooked in porcini stock, topped w/ orange segments & soft baby herbs gf	24.5
Wagyu beef burger w/ American cheese, bacon & coffee relish, pickles, mustard, baby gem lettuce, tomato, aioli w/ a mac & cheese croquette served on a toasted brioche bun w/ patatas bravas	23.5
Chicken Schnitzel crumbed w/ lemon & thyme 'carbonara style' sautéed forest mushrooms, pancetta lardons, an egg yolk, crispy sage & rosemary topped w/ grated truffle Pecorino	24.5
RHCL Cottage Pie of slow cooked Berkshire pork shoulder, fennel & chunky root vegetables, topped w/ parmesan crusted mash potato, served alongside a warm salad of green beans, cherry tomato, soft goats feta, rocket & almond pesto	24.5
Prawn Fattoush Salad Ras el hanout spiced king prawns, avocado, baby gem lettuce, cucumber, tomato, red onion, radicchio, radish, parsley, mint and sumac, bread croutons *	23.5
Blue corn tacos beer batter Rockling fish, pickled carrot slaw, red cabbage, grilled corn salsa, avocado, grated 12 month aged Manchego cheese, fresh coriander & smoked sweet corn aioli (3)	21.5
Sides	
Warm salad of green beans, wild rocket, cherry tomato, soft goats feta, toasted almonds & rocket pesto v	9.0
Rocket & pear salad w/ shaved fennel, toasted almonds, parmesan & balsamic dressing v, gf	7.5
Greek salad w/ baby gem lettuce, cucumber, avocado, feta, olives, cherry tomato, cucumber & red onion v, gf	8.5
Patatas bravas - spice dusted potatoes w/ chilli jam, aioli & fresh coriander v, gf	8.5
Chips served w/ 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