

Lunch

Available from 11am everyday

Bruschetta

Wild pine mushrooms & local seasonal mushrooms, toasted hazelnuts, watercress, crispy shallots, porcini dust
w/ Woodside goats curd **v** 9 (1) / 18 (2)

Warm Olives

Marinated w/ lemon, orange, rosemary & garlic **v, gf** 8

Chicken Liver Parfait

Homemade potted parfait, cranberry jelly, fig-quince, candied walnuts, cornichons & homemade brioche * 18

Mac & Cheese Croquettes

Jalepeno, garlic aioli & bacon crumbs 13.5

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

Entrée / Main - 28 / 40 + a cheese + 12

Zucchini Spaghetti

Crispy school prawns, young peas & mint, fresh chilli, lemon & fennel pollen **gf** 22

Spinach & Ricotta Jumbo Agnolotti

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' sirloin fillet w/ Mexican style grilled pepper, housemade sauerkraut, Heidi Tilsit cheese, RHCL green tomato pickle & aioli on toasted brioche w/ polenta chips 26.5

Smoked Beetroot & Tri Colour Quinoa Salad

Baby carrots, pomegranate, green beans, almonds, rocket, Woodside goats curd & sweet harrisa sauce **v gf** 18
+ chargrilled chicken + 5

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

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 24.5

Chicken Schnitzel Crumbed w/ Lemon & Thyme

'Carbonara style' sautéed forest mushrooms, pancetta lardons, an egg yolk, crispy sage & rosemary topped w/ grated truffle Pecorino 25

RHCL Cottage Pie

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 25

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) 22

Sides

Warm salad of green beans, wild rocket, cherry tomato, soft goats feta, toasted almonds & rocket pesto **v** 10

Rocket & pear salad w/ shaved fennel, toasted almonds, parmesan & balsamic dressing **v, gf** 8

Patatas bravas - spice dusted potatoes w/ chilli jam, aioli & fresh coriander **v, gf** 9

Chips served w/ garlic aioli **v** 9

We kindly ask for no substitutes during busy periods.

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