



RCMS



BISTRO

STARTERS

		M/NM*
CONFIT GARLIC CIABATTA LOAF		\$10/\$13
Garlic oil (V, VG, DF)		
PACIFIC OYSTERS		
Natural, by piece (GF, DF)		\$4.50/\$5
Kilpatrick, by piece (DF)		\$5/\$5.50
HALF SHELL SCALLOPS (4)		\$20/\$22
Seaweed and white miso whipped butter (GF)		
MARINATED TUSCAN BLEND OLIVES		\$16/\$19
Warmed focaccia (V, VG, GFO)		
KARAAGE CHICKEN		\$16/\$19
Tonkatsu sauce, ranch dressing		
SALT AND PEPPER SQUID		\$20/\$22
Kaffir lime and coconut caramel (GF)		
KINGFISH SASHIMI		\$28/\$32
Dashi buttermilk dressing, ruby grapefruit, chilli, herb oil, fresh shoots		
CORN COB RIBS		\$16/\$19
Pesto mayo, shaved parmesan (V, GF)		

LIGHT MEALS

BURRATA		\$24/\$28
Pumpkin puree, salsa verde, white balsamic pickled shallots, toasted focaccia (V, GFO)		
GRILLED OCEAN KING PRAWNS		\$28/\$32
chipotle butter, lemon (GF)		
FRESH PRAWN ROLL		\$24/28
sriracha mayo, avocado, lettuce, toasted baguette		
CHICKEN SATAY SKEWERS (2)		\$26/\$29
charred lime, soft herb salad (DF)		
RQ SIGNATURE SEAFOOD CHOWDER		\$22/\$25
Filled with barramundi, snapper, bay prawns, scallops and, crispy pancetta, prawn oil, served with charred sourdough		

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

MAINS

		M/NM*
CAULIFLOWER STEAK		\$28/\$30
Spiced cauliflower steak, white bean puree, chimichurri, toasted macadamia, soft herbs (V, GF, DF)		
CRAB LINGUINE		\$34/\$38
Blue swimmer crab, chilli, heirloom tomatoes, garlic and fresh herbs, lemon oil		
GRILLED BARRAMUNDI		\$38/\$40
Spinach and basil puree, heirloom tomatoes, candied olives, fresh basil (GF)		
SAND CRAB FRIED RICE		\$34/\$38
Thai basil, egg, chilli (GF, DF)		
LOCAL PRAWN RISOTTO		\$32/\$35
Toasted prawn oil, parmesan, lemon balm (GF)		
AUSTRALIAN LAMB CHOPS (2)		\$32/\$35
Seeded mustard potato salad, tzatziki, toasted macadamia and mint salsa verde, fresh leaves (GF)		
GRILLED 250G PORK CUTLET		\$34/\$38
Fragrant red curry, basmati, crispy shallots, curry leaves, bean sprout and fresh herb salad, ginger dressing (DF, GF)		
GNOCCHI		\$29/\$33
Pumpkin puree, gorgonzola foam, sage butter		

FROM THE GRILL

PARWAN PRIME 300G RUMP		\$32/\$35
Grass fed		
ANGUS 300G RIB EYE		\$40/\$45
EBONY BLACK ANGUS SIRLOIN 400G		\$44/\$49
Grain fed		
BOURBON GLAZED STICKY PORK RIBS		
1/2 rack		\$34/\$38
Full rack		\$48/\$52

Meals from the grill all served with charred broccolini, pickled shallots, whipped feta and house fries. Choices of steak sauces: mushroom, pepper, red wine jus

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All items subject to availability

15% surcharge applies on public holidays

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FAVOURITES

	M/NM*
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
THE COMMODORE 50/50 chuck/brisket beef patty, American cheddar cheese, lettuce, tomato, beetroot, pickles, sliced white onions, RQ burger sauce, seeded milk bun, house fries, aioli	\$26/\$30
BEER BATTERED COD Garden salad, house fries, tartare sauce, lemon	\$30/\$32

SALADS

THAI BEEF SALAD Shallots, bean shoots, cashews, fresh herbs, Thai dressing (GF, DF)	\$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, DF, VGO)	\$9/\$10
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, VG, GF)	\$9/\$10



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SWEETS

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

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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