

Starter

Toasted ham and three cheese sandwich, chips	\$10
Vegetable ratatouille, grilled bread	\$15
Vegetable spring rolls (V)	\$12 / \$20
Steamed Vegetable gyoza, (V) housemade chilli oil	\$14 / \$20
Pork belly, chilli caramel	\$16 / \$24
Devilled chicken, fresh cucumber	\$16 / \$22
Calamari and chips, tartare	\$20

KIDS

Penne pasta (V) Nap sauce, mozzarella cheese	\$ 12
Nuggets and chips tomato ketchup	\$ 12
Fish and chips tomato ketchup	\$ 12

Menu

Wardroom



MAIN COURSE

Bacon and egg roll Grilled bacon, 2 fried eggs, bbq sauce, milk bun, chips	\$ 15
Beef burger (vegetarian option available) Grilled beef burger, melted cheese, tomato, lettuce, pickles, burger sauce, milk bun, chips	\$ 20
Fish and chips sustainably caught fish fillet, beer batter, crispy chips, garden salad, caper mayonnaise	\$ 20
Penne Pasta (V) Garlic shoots, green beans, broccoli pesto cream, shaved parmesan	\$ 20
Steak sandwich (GFOA) marinated beef, grilled bacon, cheddar cheese, house made tomato chutney, shredded iceberg, aioli, crispy chips	\$ 22
Twice cooked chicken Maryland (GF) Greens, ginger pilau rice, miso glaze	\$ 26
Sous vide pork scotch fillet (GF) crushed potato, spiced apple chutney, seasonal vegetables, jus	\$ 28
Beef Scotch fillet GF Mashed potato, broccolini, roasted mushrooms, red wine jus	\$ 36

SALADS

RPYC classic Caesar salad fresh cos leaves, bacon, egg, croutons, creamy dressing	\$18
Green salad (V, GF) avocado, charred asparagus, sprouts, roasted broccoli, crumbled feta, pistachio, green goddess dressing	\$17 / \$22
Prawn salad Poached Exmouth prawns, green papaya, fresh herbs, nam jim dressing	\$20 / \$28
Add to any salad + roast chicken +\$5 + crumbed squid rings +\$6 + smoked salmon +\$8	

SIDES

Side salad (GF,VE)	\$4
Crispy chips, tomato ketchup	\$8
Zucchini chips, aioli (GF,VE)	\$10