

WARDROOM

M E N U

LIGHT

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|---|--------------------|--|--------------------|
| Pork Bites, Chilli Caramel (GF) | \$16 \$24 | Tempura Prawns, Wasabi Mayo | \$12 \$22 |
| Buffalo Chicken Bites, Ranch (GF) | \$16 \$24 | Vegetable Spring Rolls, Sweet Chilli (V) | \$14 \$20 |
| Calamari & Chips, Tartare | \$20 | Quiche Lorraine, Side Salad | \$10 |
| Steamed Vegetable Gyoza, Housemade Chilli Oil (V) | \$14 \$20 | Toasted Ham & Three Cheese Sandwich, Crispy Chips (GFOA) | \$10 |

SUBSTANTIAL

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| Steak Sandwich (GFOA) Marinated beef, grilled bacon, melted cheese, housemade tomato chutney, shredded iceberg, aioli, crispy chips | \$22 | Crispy Chicken Wrap Flour tortilla, chicken, bacon, cheese, avocado, sweet chilli, aioli, crispy chips | \$22 |
| Bacon & Egg Roll Grilled bacon, 2 fried eggs, bbq sauce, crispy chips | \$15 | Fish & Chips Sustainably caught fish fillet, beer batter, crispy chips, garden salad, caper mayonnaise | \$20 |
| Beef Burger (GFOA) Grilled beef burger, melted cheese, tomato, lettuce, pickles, burger sauce, milk bun, crispy chips | \$22 | Vegetarian Burrito Bowl (V/GFO) Dirty rice, bean ragout, avocado, tomato salsa | \$18 |

SALADS

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| Poached Chicken Salad (GF) Poached chicken, green papaya, fresh herbs, nam jim dressing | \$18 \$26 |
| Spiced Cauliflower Salad (VE/GF) Roasted spiced cauliflower, chickpeas, caramelised onion, raisins, lemon herb | \$18 \$26 |
| RPYC Classic Caesar Salad Cos lettuce, bacon, croutons, caesar dressing, egg, anchovies | \$18 |
| + chicken (\$5), crumbed squid rings (\$6), smoked salmon (\$8) | |

SIDES

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|----------------------------|-------------|
| Crispy chips (GF) | \$8 |
| Zucchini chips, aioli (GF) | \$10 |
| Garden salad | \$4 |

KIDS

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|---|-------------|
| Penne pasta, tomato sugo | \$10 |
| Fish nuggets, chips | \$10 |
| Chicken nuggets, chips (GF) | \$10 |
| Grilled chicken tenderloins, salad (GF) | \$10 |

WARDROOM

M E N U

DESSERT

Sticky Date Pudding, Toffee Sauce, Whipped Cream **\$10**

Ice-cream Sundae (GF) **\$8**
3 scoops of vanilla ice-cream, chocolate sauce, maraschino cherry

Chef's selection of Cakes **\$5**

+ \$2 side of Ice-cream

Cheese Plate (V) **\$25**
Brie, mature cheddar, blue cheese, dried fruits, quince paste, crackers

Traditional Affogato (GF) **\$15**
Espresso, ice-cream, almonds served with your choice of liqueur:
Frangelico, Tia Maria or Bailey's

Virgin Affogato (GF) **\$10**
Espresso, ice-cream, almonds

COFFEES

Decaf Coffee Available

Espresso **\$5.50**

Flat White **\$5.50**

Latte **\$5.50**

Cappuccino **\$5.50**

Mocha **\$5.50**

Hot chocolate **\$5.50**

Macchiato **\$5.50**

Iced Latte **\$5.50**

Iced Coffee
(with ice-cream) **\$7.50**

Iced Chocolate
(with ice-cream) **\$7.50**

TEAS

All Tea by T2

English Breakfast

Earl Grey

Peppermint

Green - Sencha / Geisha

Chai

MILKS

Full cream

Skim

Almond **+\$0.50**

Oat **+\$0.50**

Soy **+\$0.50**