RYCT BISTRO

MENU

Check our daily specials board for more food options

BREADS

COB LOAF | Half $8, Full $14
with confit garlic butter.

FLAT BREAD | $14
choice of *confit garlic & parmesan / sundried tomato & mozzarella / pesto & mozzarella.*

SEAFOOD

Seafood origins: A - Australian | I - Imported | M - Mixed

OVEN-BAKED ½-SHELL SCALLOPS (A) | ½ Dozen $30, Dozen $60
choice of *creamy mornay & parmesan / crumbed with cauliflower purée & red oil (GF). Dozen served with chips.*

SALT & PEPPER CALAMARI (A) (GF) | Small $25, Main $35
with pistou, rocket & parmesan, or chips & salad. Served with aioli.

GARLIC PRAWNS & MUSSELS (M) (GFA) | Small $25, Main $30
in a white wine broth with roasted capsicum, kale & tomato. Served with a crusty bread.

CREAMY LIGHT CURRY SEAFOOD CHOWDER (M) | Small $25, Main $33
calamari, prawns, blue grenadier & scallops. Served with a crusty bread.

FISH OF THE DAY (A) (GF) | $MP
(see specials board)
pan roasted with pea velouté, garlic potatoes, green beans & cherry tomato salsa.

PADDOCK

ONION GRAVY BRAISED BEEF CHEEKS | $38
with creamy mash, beetroot chilli jam & beans.

18HR APPLE, PEAR & FENNEL PORK RACK (GFA) | $37
with garlic potatoes, broccolini & poached pear, or chips & salad. Served with rich jus.

HERB ROASTED CHICKEN BREAST (GFA) | $35
with garlic potatoes, broccolini & cherry tomato salsa, or chips & salad. Served with rich jus.

HERB CRUSTED WILD CLOVER LAMB BACKSTRAP (GFA) | $44
with roast potatoes, beetroot chilli jam, green beans & rich jus.

300G CHAR GRILLED CAPE GRIM MB4 PORTERHOUSE (GFA) | $47
with creamy mash & caramelised onion or chips & salad. Served with choice of sauce.

EGGPLANT IMAM BAYILDI (VG, GF) | Small $22, Main $30
roasted eggplant with tomato ragout, dukkha spice & pickled pumpkin.

SAUCES

RICH JUS, GRAVY (GFA), GREEN PEPPERCORN, MUSHROOM | $3
AIOLI, TARTARE, CARAMELISED ONION, BEETROOT CHILLI JAM, TOMATO RELISH, TOMATO SAUCE | $1

MEMBERS WILL RECEIVE 10% OFF ALL FULL PRICED MENU ITEMS, WHEN PRESENTING THEIR MEMBER'S CARD.

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TRADITIONAL

ROAST OF THE DAY (GFA) | Small $26, Main $30
slow cooked lamb, or pork leg. Served with roast potatoes, buttered vegetables and gravy.

CHICKEN PARMIGIANA | $32
with chips & salad, or roast potatoes & vegetables.

CHICKEN SCHNITZEL | $30
with chips & salad, or roast potatoes & vegetables. Served with choice of sauce.

SIDES | $12

CRISPY FRIES (GFA)
***choice of** confit garlic aioli / tomato sauce.*

BATTERED ONION RINGS
***choice of** confit garlic aioli / tomato sauce.*

GARLIC ROASTED POTATOES (GF)
with parmesan.

CREAMY MASH (GF)
with gravy.

BROCCOLINI (GF)
buttered and seasoned.

GREEN BEANS (GF)
buttered and seasoned or garlic oil (DF)

GARDEN SALAD (GF)
rocket, cucumber, tomato, baby beetroot, honey mustard dressing.

KID'S MENU | $22

(includes main & sundae)

KID'S CHICKEN SCHNITZEL
with tomato sauce, chips & salad.

TEMPURA NUGGETS (GFA, VGA)
with tomato sauce, chips & salad.

HAM & CHEESE PIZZA
with tomato sauce, chips & salad.

KID'S ICE-CREAM SUNDAE
*vanilla ice-cream topped with wafer, freckle & **choice of sauce**; chocolate / strawberry / caramel.*

DESSERTS

CHOCOLATE BROWNIE (GF) | $16
with raspberry coulis, double cream & freckle.

STICKY DATE PUDDING | $16
with butterscotch sauce, double cream & toffee.

MINI PAVLOVA | $16
with berry compote, double cream & freckle.

ICE-CREAM SUNDAE | $16
*vanilla ice-cream topped with wafer, freckle & **choice of sauce**; chocolate / strawberry / caramel.*

AFFOGATO | $12, $19 with liqueur
*vanilla ice-cream, espresso & **choice of liqueur**; frangelico / kahlua / baileys / grand marnier*

TUESDAY PARMI NIGHT $30

Variety of flavours! Includes 10z glass of Boag's beer or house red, white, or sparkling.

THURSDAY ROAST LUNCH

TWO ROAST MEATS, SEASONAL VEGETABLES & TRADITIONAL ACCOMPANIMENTS | $28

Add 10oz glass of Boag's beer or house red, white, or sparkling wine for $3

FRIDAY NIGHT KID'S EAT FREE

Free kid's main and sundae when ordered alongside a main meal

ages 12 and under

GF - Gluten Free | GFA - Gluten Free Available | VG - Vegan | VGA - Vegan Available
Please note: while care is taken to avoid cross contamination, including a dedicated gluten free frier, our kitchen operates as a shared space. As such, we cannot guarantee our food is completely free from gluten or cross contamination.

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