

AVAILABLE 12 - 2PM | Monday to Friday Members \$20 | Non-Members \$25

Chicken Caesar Salad (GFO available) Chicken Parmi and chips (GF) Rump Steak and chips (GF) Crumbed Calamari and chips Chef's Meatloaf with mashed potato



AVAILABLE 5.30 - 8PM | Tuesday to Friday

TUESDAY Parmi* & 10oz Boaqs Members \$25 | Non-Members \$30

WEDNESDAY Scotch Fillet (300g)* & Glass of Josef Chromy Wine Members \$35 | Non-Members \$40

THURSDAY Burger of the Day, chips & 10oz Boags Members \$20 | Non-Members \$25

FRIDAY Battered Fish* & 10oz Boags Members \$30 | Non-Members \$35

*Served with chips & salad



Help yourself to our chef's selection of roast meats, vegetables and traditional accompaniments

AVAILABLE EVERY THURSDAY | 12 - 2PM **BOOKINGS PREFERRED**

RYCT Members \$20 for carvery only \$23 with 10oz tap beer or glass of house wine

Non-Members \$23 for carvery only



Please refer to our drinks menu or talk to staff about our range of hot and cold drinks.



LUNCH MONDAY TO FRIDAY NOON - 2PM

DINNER TUESDAY TO FRIDAY 5.30 - 8PM

15 Marieville Esplanade, Sandy Bay TAS 7005 03 6223 4599 reception@ryct.org.au ryct.org.au





Check out the blackboard for today's specials

TOASTED Garlic Bread Cheese & G

TASMANIA

Natural

- Half E
- Dozer

Citrus Migno

- Half D
- Dozei

3 SOFT SHI

with apple s

- Fried
- Crum
- Marin
- Taco

CREAMY P

cherry tomo (Vegetarian & G

SALT & PEP

smokey cap

- Entre
- Main

SEARED TA

wasabi pea

BREAD d Garlic Bread AN OYSTERS (GF & DF)	\$7.5 \$8
Dozen en onette	\$19 \$38
Dozen	\$19.5 \$39
ELL TACOS (GFO Available) salsa, lettuce and Saffron mayo Tasmanian Oyster nbed Chicken nated Cauliflower (Vegan) Trio - one of each	\$23 \$18.5 \$16.5 \$18
PESTO GNOCCHI with red onion, atoes, zucchini and parmesan GF)	\$18.5
PPER CALAMARI with roquette, psicum sauce and lemon (GF & DF) ee (plus chips or seasonal veg)	\$17.5 \$26.5
ASMANIAN SCALLOPS with a puree & carrot vinaigrette (GF & DF)	\$18.9



GARLIC PRAWNS (300g) with broccolini, \$36 cherry tomatoes and a cajun butter reduction (GF)

RISONI PASTA SALAD with fresh cherry tomatoes, roquette, roasted eggplant, onion, capsicum, feta cheese and Italian dressing	\$23
ADD GRILLED CHICKEN	+\$6
CARAMELISED GRILLED CABBAGE with roasted chickpeas, sweet potato, leek, pickled onion, lemon tahini sauce and	\$21
pistachio dukkah (VEGAN) ADD GRILLED CHICKEN	+\$6

THAI BEEF SALAD with rice noodles, carrot, \$26 cabbage, pickled cucumber, coriander, peanuts and a Thai chilli dressing (GF & DF)

DIJON MISO SALMON with pearl couscous	
tabbouleh and roasted fennel (DF)	

GRILLED FISH OF THE DAY served with a	Market
potato and shaved asparagus salad and a	Price
herbed white wine hollandaise sauce (GF)	

SEAFOOD CREPE served with a balsamic \$26.5 roquette & parmesan salad (GF)

RED WINE BEEF CHEEK slowly cooked and \$32.5 served with a fresh beetroot, spinach & carrot salad on a bed of housemade hummus (GF & DF)

MARINATED PORK CUTLET with an apple \$33 pumpkin puree, bacon roasted potato and French beans (GF)

CRUMBED TASMANIAN SCALLOPS

served with chips & salad or seasonal veg, tartare and lemon

•	Half Dozen	\$21.5
•	Dozen	\$32

CRUMBED TASSIE FISH served with chips &

salad or seasonal veg, tartare and lemon (GF)

•	Small	\$27.5
•	Large	Market Price

CHICKEN SCHNITZEL served with chips	\$26.5
& salad or seasonal veg and your choice of	
sauce (GF)	
CHICKEN PARMI served with chips & salad	\$27.5
or seasonal veg and your choice of sauce (GF)	
TASMANIAN POTERHOUSE STEAK (300g)	\$36.5
served with chips & salad or seasonal veg	
and your choice of sauce (GF)	

STEAK SANDWICH with premium eye fillet, \$24 roquette, tomato, cheese, fried egg, aioli, bacon jam in between toasted bread & served with chips



KIDS MEAL DEAL

\$15

Includes a small drink of choice, tomato sauce and kids icecream cup with topping

- Chicken Nuggets with chips (GF)
- Crumbed Calamari with chips (GF)
- Cheeseburger with chips



CHIPS

- Small
- Large

GARDEN S

- Small
- Large

SEASONAL

- Small
- Large

EXTRA SA

- Gravy
- Mushroom
- Creamy Garlic



Zesty Lemo

Coconut Pa and Lotus B

Mini Chocol custard and

Clubhouse : your choice caramel), cr

Affogato served with ADD A SHO



l e	\$5 \$8.5
ALAD	
I	\$5
e	\$9
L STEAMED VEGETABLES	\$5
e	\$9
•	Ψ,
UCE ON THE SIDE	\$2.5

Creamy Peppercorn



on Tiramisu	\$13
anna Cotta with passionfruit gel Biscoff crumbs (GFO)	\$11
late Bundt Cake with vanilla bean d fresh berries	\$13
Sundae with vanilla bean icecream, e of topping (choc, strawberry or rumbled nuts and wafer	\$10.9
scoop of vanilla bean icecream a shot of espresso on the side	\$9.5
DT OF LIQUEUR (18yo+ only)	+\$9.4