



RYCT BISTRO

# MENU



Check our daily specials board for more food options

## SMALLER PLATES & SIDES

### Garlic Bread (GFA)

with garlic butter

**\$8.00** add cheese for **\$2.00**

### Szechuan Squid (GFA)

with chips and salad

**\$17.00**

### Pork Belly Bites (GF)

with salad greens

**\$19.00**

### Southern Style Chicken Burger (GFA)

with lettuce, cheese, pickles, aioli & onion rings

**\$19.00**

### Popcorn Cauliflower (GF/V)

with miso sesame sauce

**\$17.00**

### Onion Rings

with house made aioli

**\$12.00**

### Bowl of Chips

with your choice of sauce

**\$10.00**

### House Salad (GF/V)

**\$8.00**

### Seasonal Vegetables (GF/V)

**\$11.00**

## TO SHARE

### Tasting Plate (GFA)

Chefs selection of samples from our menu

serves 2 **\$40.00**

### Cheese Board (GFA)

Selection of 3 cheeses, cured meats, bread, crackers

serves 2 **\$30.00** serves 4 **\$45.00**

## LARGER PLATES

### Char Grilled Jerk Chicken (GF)

with sweet potato, cajun rice & chipotle sauce

**\$36.00**

### Slow Cooked BBQ Brisket (GF)

with smashed potatoes, kale crisps & greens

**\$36.00**

### Master Stock Pork Belly (GF)

with kimchi, rice & greens

**\$32.00**

### Seafood Linguini

seasonal fresh seafood in a house made napoli sauce

**\$24.00**

### Vegetarian Lasagna (V)

with chips & salad or seasonal vegetables

**\$20.00**

### Szechuan Squid (GF)

with chips & salad or seasonal vegetables

**\$32.00**

### Fish of the Day Battered or Grilled

(GF)

with chips & salad or seasonal vegetables

**\$38.00**

### Chicken Schnitzel

with chips & salad or seasonal vegetables

**\$29.00**

### Chicken Parmigiana

with chips & salad or seasonal vegetables

**\$32.00**

add ham **\$1.00**

### 300g Scotch Steak (GFA)

with chips & salad or seasonal vegetables

**\$40.00**

### Brown Rice Salad (V/GF)

with honey roasted pumpkin, caramelised onions, pine nuts, spinach & fetta

**\$22.00**



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## EXTRA SAUCES

### Gravy

Plain Gravy / Creamy Mushroom / Peppercorn  
Gravy / Creamy Garlic  
**\$3.50 each**

### Sauces

Aioli or Tartare / Chipotle / Sour Cream /  
Sweet Chilli / Tomato / BBQ  
**\$0.50**

## DESSERT

### Duo of Sorbet (GF/V)

Raspberry & mango with coulis  
**\$12.00**

### Cake of the Day

See our specials board  
**\$12.00**

### Affogato

Vanilla ice cream with a single  
shot of espresso on the side  
**\$11.00**

### RYCT Clubhouse Sunday

Vanilla ice cream with your choice  
of topping (chocolate, strawberry  
or caramel), crushed nuts & wafer  
**\$12.00**

### Chocolate Trilogy (GF)

3 layers of bavarian creme  
**\$12.00**

additional shot of espresso  
**\$0.50**

add a shot of liqueur - Frangelico,  
Kahlua, Baileys or Butterscotch  
**\$10.00**

Here at the RYCT we strive to use the freshest produce available by sourcing locally. We pride ourselves on consistency and quality so we can be proud of each and every dish we produce.

### Tuesday Deal

Chicken Parm night  
range of different toppings  
Includes 10oz Boags Draught or  
House Red, White or Sparkling Wine  
**\$30.00**

### Thursday Theme Nights

See staff for more details  
**\$35.00**

### Kids Eat Free Friday Nights

One free kids' meal with every main  
meal purchased

### Thursday Roast Lunch

Roast meats, seasonal vegetables &  
traditional accompaniments

**Member \$20.00**

**Non-Member \$23.00**

add a 10oz Boags Draught or House  
Red, White or Sparkling Wine for an  
additional **\$3.00**

Gluten Free - GF

Gluten Free Available - GFA

Vegetarian - V

Please note: our chips are not gluten free and all food is prepared in the same environment and cross contamination with gluten items can occur.

**Members will receive 10% off all full priced menu items, when displaying their members card**