



Shared starters

Hommus Plate marinated local olives, warmed Turkish bread, creamy hommus swirl and evoo	vg 13
Haloumi Fries drizzled with local Peninsula honey and walnut dukkah	vg gf 15
Lamb Kofta sticks with smokey babbaganoush, pickled red onion	gf 16
Sichuan Pepper Prawns with fresh lime wedge, chilli, garlic and spring onion topper	gf 19
Bruschetta vine ripened tomatoes, piquillo peppers, capers, lemon zest and parsley	14
Ranelagh Grazing Board a classic selection: cured meats, mixed olives, dip, local cheeses, crackers, roasted vegetables, quince paste, pickled vegetables, grissini and rustic baguette	32/2 50/4
Semolina Crusted Salt & Pepper Calamari roquette, lemon zest, kewpie	18
Fried Cauliflower Tahini yoghurt, crisply onion and nigella seeds	vg gf 17
Twice Cooked Pork Belly bite sized pieces with tamarind caramel, fresh herbs	18
"Chesapeake Bay" Crab Cakes served with house made cajun remoulade	19
Crunchy Polenta Blocks flavoured with parmesan cheese and fresh rosemary, romesco	vg gf 17
Roast Garlic & Parmesan Pizza	12

Lunch only Classics

Chicken Club Sandwich lightly poached chicken breast, lettuce, tomato, creamy mayonnaise, double smoked bacon on toasted bread, served with a side of chips	18
The Ruben house made corned beef, sauerkraut, mayonnaise, Swiss cheese on rye, side of chips included	19

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Are you a member?
 Swipe your card to receive 10% member discount on food and beverages

Plates

Fish of the Day ask staff for the daily special	gf 32
The R. C Burger grass fed beef burger, lettuce, tomato, caramelised onion, sharp cheddar, American mustard, ketchup, mayonnaise on a milk bun, side of chips included	24
The Clubhouse Fish and Chips lightly beer battered or grilled flathead tails, chunky tartare, baby cos and vinaigrette	28
Za'atar Crumbed Chicken Schnitzel coleslaw, lemon wedge and chips	24
Za'atar Crumbed Chicken Parmigiana coleslaw, lemon wedge and chips	25
250g Grass Fed Scotch Fillet fried onions, greens and red wine sauce served with chips	34
Prawn & Fish Pappardelle Pasta blistered tomatoes, evoo, chilli, garlic and fresh herbs	vg 28
Ricotta filled Tortellini with wild mushroom, truffle oil and herbs	25

Salads

Thai Beef and Basil thinly sliced medium-rare beef fillet, pickled cucumber, fresh chilli, spring onion, glass noodles, Thai basil, sesame cracker, tangy dressing, roasted peanuts	gf 24
Grain Salad with Grilled Haloumi spiced cracked freekeh, tea soaked currants, fresh orange segments, grilled haloumi, tahini and honey dressing	vg 22
Beetroot and Fig Salad redwine vinaigrette, mint and rocket lettuce	vg 22

Please ask our staff for daily specials.....

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 We shall take every care to ensure your allergy of food intolerance is catered for. We are unable to guarantee all dishes are completely free of residual nuts, oils shellfish or traces of gluten.

Sides

Herbed Fries or Sweet Potato Chips (gf) with aioli and tomato ketchup	vg gf 10/12
Baby gem lettuce with citrus dressing	vg gf 11
Steamed greens with toasted almond flakes	vg 11

Sweet things

Summer Berry Parfait layers of sponge, seasonal fruit, custard and freshly whipped cream	14
Banoffee Brownie gooey chocolate brownie, cream, caramelised banana, caramel sauce	gf 14
The Pavlova please ask for todays flavour combination	14

Mini Mariners

12yrs and under

Beach Burger burger with cheese, sauce and fries	11
Panko Chicken crumbed tenders, lettuce and chips	11
Penne Pasta bolognese or butter and cheese	11
Fish and Chips (lightly battered or grilled)	11
Pizza 2 ways (please choose one) marguerita ham and cheese	11
Kids Bowl of Fries or Sweet Potato Chips (gf)	6/10
...any of the above with a drink and dessert	16
Jam Donut	5
Vanilla ice cream with sprinkles and topping	5
Choc Top Ice Cream ... to be eaten at table please	5

