

# REAGH BAR

Dinner & Room Service 5.30 - 8.00 pm | Monday to Saturday  
Lunch served 11.30 to 2.00 pm | Saturday (GROUND FLOOR)

## ENTRÉES

GARLIC AND HERB BREAD (V)	6.0
SOUP OF THE DAY WITH BREAD ROLL	8.0
FRESHLY SHUCKED SYDNEY ROCK OYSTERS eschalot, chive, Pinot Grigio vinegar. (½ Doz)	18.0
MUSSELS PROVENCAL (GF) marinated in Sauv Blanc and tomato Napolitana	16.0
CHICKEN LIVER PATE (GF) with pear and walnut salad	15.0

## MAINS

CLASSIC CHICKEN SCALOPPINI white wine, capers spinach, pine nuts, cabbage slaw and fries	20.0
MEDITERRANEAN VEGAN STACK (VN) eggplant, zucchini, capsicum, roma tomato	20.0
GREEK LAMB BURGER minted cucumber, sour cream, fries	22.0
BEER BATTERED FISH house tartare, fries and garden salad	23.0
PULLED CONFIT DUCK LEG SALAD (GF) pomegranate, grapes, wild rocket, caramelised sweet potatoes, walnuts and orange dressing	27.0
ORA KING SALMON (GF) sliced fennel, asparagus, saffron Velouté sauce	29.0
GRAIN-FED RIB ON THE BONE 250g baton of carrots, peppercorn sauce, green salad and fries	32.0

## SHARE & SIDES

SHOESTRING FRIES (V) with smoked garlic aioli	9.0
SWEET POTATO FRIES harissa mayonnaise	9.5
MIXED SEASONAL VEGETABLES (GF/V) broccoli, cauliflower, carrots, green beans, peas	8.5

## DESSERTS

CHEESE BOARD selection of Australian cheeses, lavosh, quince paste	19.0
BREAD & BUTTER PUDDING served with lime curd and strawberry coulis	10.0
VANILLA CRÈME BRÛLÉE (GF)	10.0

Club Members receive 10% discount off full prices.  
Why not join today! See our staff for a membership form.

All prices GST inclusive.

(V) Vegetarian | (GF) Gluten Free | (VN) Vegan