

All Day Lunch

Bruschetta Roasted butternut pumpkin, herbed ricotta, toasted hazelnuts, pumpkin seeds, crispy sage, wild rocket and vincotto dressing * V	9
Warm Olives Marinated with lemon, orange, rosemary and garlic V VE GF	8
RHC&L Chicken Liver Parfait House-made potted chicken liver parfait with cranberry jelly, RHC&L caramelised fig & quince preserve, candied walnuts, cornichons and toasted brioche *	18
Mac & Cheese Croquettes Jalepeño, garlic aioli and bacon crumbs (3 pieces)	13.5
Charcuterie Board <i>Entrée – \$28 Main – \$38.5</i> Selection of local & imported cured meats, RHC&L house-made country style pork terrine, RHC&L chicken liver parfait, RHC&L caramelised fig & quince preserve served with toasted brioche and toasted organic sourdough * <i>+ add a Cheese from our Cheesemongers' weekly selection</i>	+9.5
Please speak to one of our friendly staff about our selection of local & imported cheeses	
House-Rolled Potato Gnocchi Twelve-hour braised Mulwarra free range lamb, San Marzano tomatoes, broadbeans, baby spinach, chilli, garlic, shallots, brown butter sage and freshly grated Pecorino Romano	24.5
Chicken Schnitzel Parmesan crusted chicken breast served with a fricassé of mixed forest mushrooms in a creamy Parmesan sauce, freshly grated Pecorino Romano, crispy sage and rosemary	24
Twice Cooked Pork Belly Confit Braised cabbage, roasted winter vegetables, RHC&L pineapple chutney, pig ears crackling, caramelised artichoke puree and soft herbs	26.5
Curried Cauliflower & Saffron Pearl Couscous Salad Avocado, heirloom tomatoes, wild rocket, slivered almonds, mint, parsley, spring onions and lemon vinaigrette * V VE <i>+ Poached Egg</i> <i>+ Chargrilled Chicken</i> <i>+ Smoked Atlantic Salmon</i>	18 +3 +5 +5.5
Wagyu Beef Burger American cheese, bacon & coffee relish, pickles, mustard, baby gem lettuce, tomato and aioli in a toasted brioche bun, served with chips and topped up with a mac & cheese croquette	24.5
Fish & Chips Beer battered Rockling served with chips, mixed leaf salad & Sriracha aioli	22
Sides Rocket & Pear Salad w/ Shaved Fennel, Toasted Almonds, Parmesan & Balsamic Dressing V VE GF Chips served w/ Garlic Aioli V VE	7.5 9

No Variations on Meals – Weekends & Public holidays

V - Vegetarian | GF- Gluten Free | *Dishes can be adapted for gluten free | VE- Dishes can be adapted for Vegan