



FROM THE KITCHEN

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| Single Origin New York Rye , Pepe Saya butter V | 9 |
| Appellation Sydney Rock Oysters , chilli & fennel mignonette GF DF | 23/44 |
| South Australian Fried Calamari , old bay, shallots, jalapeno ranch DF | 23 |
| Grainge Beef Burger , cheddar, pickles, semi dried tomato, ketchup, mustard, onions, lettuce, chips | 23 |
| Coral coast Barramundi Fish n Chips | |
| tartare sauce, salad | 30 |
| half portion | 18 |
| Whole Grilled Fish of the Day | |
| mole butter, pickled onion & radish, sorrel, coriander, crispy eschallot GF | 35 |
| Busiate Pasta , green garlic, vandouvan tomato, fried cabbage, brown butter turnips, stracciatella cheese V | 24 |
| Thousand guineas grain fed scotch fillet | |
| chard leaf salad, sweet potato chips, horseradish & worcestershire jus | 40 |

SIDES

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| Bowl of Chips | 9 |
| Bowl of Wedges , sour cream, sweet chilli | 13 |
| Tartare Sauce or Aioli | 3 |
| Cauliflower & Blue Pumpkin , romesco butter GF | 10 |
| Seasonal Leaves , avocado, buffalo ricotta cheese, pawpaw dressing GF V | 10 |

please order & pay with the cashier at the servery

Let us know if you are part of a larger group and we'll do our best to make sure everyone eats at the same time (maximum 10). Please note, entrees will be served before main courses.

Please advise the cashier when ordering if you suffer from any food allergies or intolerances.

RSYS uses only free-range eggs and has a policy of sourcing sustainable and locally grown products wherever possible.

Tuesday Twilight Menu



SALAD BAR

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|-------------------|----|
| 1 Serve (side) | 8 |
| 2 Serves (entrée) | 16 |
| 3 Serves (main) | 24 |

Hot Smoked Tasmanian Salmon, chard leaves, fennel, almonds GF

perfect with: caper dressing GF

Fior di Latte Mozzarella Salad, heirloom tomato, basil, pecans V

perfect with: pedro ximenez dressing

Confit Swordfish, cherry tomato, avocado, seasonal leaves, pumpkin, wild rice GF

perfect with: horseradish dressing

ROASTS

Roasts must be pre-ordered by 3pm the Monday prior.

Junee Marinated Lamb Leg \$210 (serves 6-8)

Porchetta Roast \$220 seasoned rolled pork (serves 6-8)

Whole Grainge Signature Black Angus Beef Striploin M3+ \$240 (serves 6-8)

Whole Roasted Tasmanian Ocean Trout \$190 lemon and dill, tartare sauce (serves 6)

Portuguese Style Grilled Peri Peri Whole Free Range no. 18 Chickens \$160 (3 chickens, serves 6-8)

All roasts served with roast potato, vegetables, table salads & gravy.

BEVERAGES

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| Espresso | 3 |
| Extra Shot | 1 |
| Long Black | 4 |
| Cappuccino, Latte, Piccolo Latte, Chai Latte | 4 |
| Hot Chocolate | 4 |
| Mugs | 5 |
| Pot of T2 Tea (loose leaf) | 4 |
| <i>English Breakfast, Earl Grey, Peppermint, China Jasmine, Lemongrass & Ginger, Chai, Vanilla Rooibos, Sleep Tight</i> | |
| Traditional style milkshakes | 5 |
| <i>chocolate, strawberry, vanilla or caramel, with vanilla bean ice cream</i> | |

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