FROM THE KITCHEN	MP	NP
Mixed marinated Olives	8	10
Seganaki cheese served w wild figs and honey	10	12
Marinated White Anchovies w tapenade, roast peppers, served on charred baguette	10	12
Mini charcuterie Plate – inc. prosciutto, capocollo, cornichons, Manchego cheese and quince paste	18	20
Grilled cheese toastie w scarmoza and parmesan cheese	10	12
Pork & Chorizo Spanish meatballs in a rich tomato sauce	15	18

Summer Risotto – Prawn, zucchini, and lemon (gf)	23	27
Marinara linguine w white wine, chilli, garlic, parsley and lemon	28	31
Cheeseburger w 160g beef, cheddar, pickles, lettuce, tomato relish and aioli, served w fries (gfo)	18	21
Tempura battered/grilled fish & chips, house salad, tartare, lemon	31	35
Porterhouse, O'Connors, grain fed, MB2+ 250g (gf) Served w fries, salad and a choice of gravy/red wine jus/bearnaise sauce	45	53
Chicken schnitzel w Italian slaw, chips, gravy	28.5	33

SIDES

Fries, aioli (v, gf, df)

House Salad (vg, gf, df)

Seasonal greens, butter (v, gf, dfo, vgo)

Classic Greek Salad

MP	NP
9	10.5
9	11
9	11
12	15

SWEEL IKEAIS:	MP	NP	
Made in-house			
Tiramisu	10	15	
Warm chocolate brownie served w ice cream	10	15	
Burnt Basque cheesecake, w seasonal fruit compote	10	15	



NP - Non-Member Pricing

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

VG – Vegan

O – Dietary Option



WEEKLY SPECIALS@THE RVMYC

FRIDAY - STEAK NIGHT \$27.50 250g Porterhouse served with fries, salad & gravy

SATURDAY - CHICKEN PARMA \$20

SUNDAY ROAST OF THE DAY - \$30

Served with all your favourite trimmings