RAVESIS DINING

STARTERS

Salted Cod Croquette $8
tarragon mayo (I)

Roasted Cauliflower Croquette $8
gruyere

Bread & Butter $4.5pp
crusty sourdough , butter

Puffed Pork Crackling $8

Whitebait $18
aioli, lemon (A)

Kransky Mini Hot Dog $14
bacon, gruyere cheese, caramelised onion, jalapeno

Steak Tartare $26
hand cut sirloin, cornichon, capers, eschallot, quail egg, robertson potato crisp

Calamari $18
tartar sauce, lemon

MAINS

Veal Schnitzel $36
fried free range egg, olasagasti anchovy, lemon, burnt butter & capers

Roast Bannockburn Chicken Roulade $32
tarragon mousse, white bean, speck

Snapper Fillet $44
sauce vierge, olives, semi dried tomatoes, lemon

1/2 Kg Steamed Port Lincoln Black Mussels $42
white wine, caper, parsley, garlic bread

Fish & Chips $32
market fish, vodka battered, sauce tartar, slaw, lemon

Dijon & Pistachio Crust Lamb $52
margra lamb rump, asparagus, madeira jus

Grilled Zucchini $22
white bean puree, toasted barley, preserved lemon

STEAKS

Rump 250g Riverina Grain-fed Angus $32
french fries, red wine jus

Sirloin 200g Pinnacle Grass-fed $52
green beans, garlic mash, peppercorn sauce

Ribeye Cutlet 600g Black Angus $120
red wine jus

sauce: $4
beef fat bearnaise / cafe de Paris butter / green peppercorn

COLD SEAFOOD

Freshly Shucked Sydney Rock Oysters ..... 1/2 doz $42 / Doz $77
mignonette, lemon, tabasco (A)

Prawn Cocktail $34
chilled tiger prawns, marie rose sauce, lemon (A)

Seafood Platter $120
morten bay bug, tiger prawns, sydney rock oysters, mussles, vongole, tuna crudo (A)

Moreton Bay Bug $32
aioli, lemon (A)

Crudo $28
bluefin tuna, soft fetta, lemon olive oil dressing (A)

SALADS

Nicoise $26
preserved albacore tuna, quail egg, kipfler potatoes, green beans, kalamata olives, roast capsicum, eggplant chips, fine herbs, white balsamic dressing (A)

Chopped Caesar $22
anchovy, bacon, parmesan, sourdough
add: poached bannockburn chicken breast ..... + $10

PASTA

Seafood Linguine $38
king prawns, southern calamari, black mussles, vongole (A)

Potato Gnocchi $32
pea veloute, straciatella, spring greens

Carbonara Spaghettini $36
guanciale, confit egg, parmesan

BURGERS

Cheese Burger $28
180g brisket pattie, tomato relish, onion, house pickles, burger sauce, french fries
add:
double up pattie $12
grilled bacon $6
fried free range egg $5

Mushroom Burger $22
tomato relish, onion, lettuce, house made pickles, truffle mayo, french fries

SIDES

Mash Potato $16
confit garlic, beurre noisette

Charred Broccolini $15
lemon, pangrattato

Sugar Snap Burrata Salad $20
avocado, smoked almond, verjus, chervil

Mac & Cheese $16
speck, toasted crumb

Fries $14
celery salt

Leaf Salad $8
eschallot, house dressing

Pan Roasted Mushrooms $15
swiss brown, shimeji, oyster, enoki, confit garlic

DESSERTS

Whipped Banana Cheesecake $18
roasted banana, chocolate, almond

Churros Ice Cream Sandwich $9.5
vanilla ice cream, dulce de leche

Lemon Orange Tart $18
fresh raspberries, chantilly

Cheese Board $28
australian cheeses, quince paste, fresh pear, walnuts, grilled sourdough

BAR MENU

STARTERS / SNACKS

Salted Cod Croquette $8
tarragon mayo (I)

Roasted Cauliflower Croquette $8
gruyere

Bead & Butter $4.5pp
crusty sourdough , butter

Puffed Pork Crackling $8

Whitebait $18
aioli, lemon (A)

Calamari $18
tartar sauce, lemon (A)

Freshly Shucked Sydney Rock Oysters ..... 1/2 doz $42 / Doz $77
mignonette, lemon, tabasco

Crudo Bluefin Tuna $28
soft fetta, lemon olive oil dressing

Kransky Mini Hot Dog $15
bacon, gruyere cheese, caramelised onion, jalapeno
**choice of : house paprika mayo, or mustard & tomato sauce*

Charcuterie Plate $28
w / cornichon, pickled onion, piparras, grilled sourdough, dijon

Cheese Board $28
australian cheeses, quince paste, fresh pear, walnuts, grilled sourdough

SANDWICHES / BURGERS

Mortadella Sandwich $21
provolone cheese, dijonnaise, rocket, pickled green tomato, roberson potato crisps

Reuben Toastie $18
pastrami, sauerkraut, swiss cheese, dijon mustard, jalapeno, russian dressing, roberson potato crisps

Cheese burger $28
180g brisket pattie, tomato relish, house made pickles, burger sauce
add:
double up pattie $12
grilled bacon $6
fried free range egg $5

Mushroom burger $22
tomato relish, onion, lettuce, house made pickles, truffle mayo, french fries

MAINS

Steak Frites $32
rump 250g riverina grain-fed angus, red wine jus, french fries

Fish & Chips $28
market fish, vodka battered, sauce tartar, lemon (A)

Chicken Schnitzel $28
parmesan & herb panko crumb, french fries

Chopped caesar $22
anchovy, bacon, parmesan, sourdough
add: poached chicken bannockburn breast $10

MALTED MILKSHAKES

Vanilla / Strawberry / Banana / Oreo / Salted Caramel $12

***BOOZY UPGRADE** + $8
Add a spirit to any milkshake

KITCHEN *12PM - 9PM* BARS MON - SAT *12PM - 1AM* BARS SUN *12PM - 12AM*

EVENTS@HOTELRAVESIS.COM

SIGNATURE COCKTAILS

Aloe Vera Gimlet $24
brockmans gin, aloe vera, citrus

Oh Mai $23
redmill coconut rum , havana cuban spiced rum, licor 43, grapefruit, passionfruit, lime

Cloud Nine $24
aquavit, chinola passionfruit, white choc citrus, salted coconut foam

PBJ $20
peanut butter infused rum, havana spiced rum, red berry jam, citrus

Bondi Falcon $22
baked apple infused scotch, citrus, saline

Amaro & Peach Sour $19
averna amaro, creme de peche, lemon,

Lady Day $23
palm valley coconut vodka, raspberry jam, coconut water, citrus foam

Bitter Sweet Negroni $23
beefeater gin, vermouth, campari, strawberry, lemon sorbet

Frozen Daquiri $22
mango / strawberry / lime

SPRITZ

Aperol / Campari / Hugo

Sarti / Yuzu

$20

MOCKTAILS

Nojito $10
apple, lime, sugar, mint, soda

Berry Good $10
coconut water, red berry jam, citrus, soda

Coco Colada $10
pineapple, orange, lime, coconut cream

Ginless & Tonic $10
four pilllars bandwagon, tonic, fresh orange