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

MALTED MILKSHAKES

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

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

WINES

SPARKLING

	GL	0.5 L	BTL
NV Airlie Bank *Yarra Valley, VIC*	$14		$70
NV Can XA Cava *Penedes, SP*	$16		$77
NV Perrier Jouet Champagne *Reims, FR*			$185

WHITE

Riesling Freak No.3 *Claire Valley, SA*	$16	$52	$76
Catalina Sounds Sauv Blanc *Marlbourough, NZ*	$15	$51	$75
Gigi by bandini Pinot Grigio *Veneto, IT*	$15	$51	$75
Adega Eidos Padrinan Albarino *Rais Baix, SP*	$19	$63	$88
Monte Tondo Montetondo Soave Classico *Veneto, IT*	$17	$54	$78
Punt Rd Chardonnay *Yarra Valley, VIC*	$14	$46	$70
Domaine Louis Michel & Fils Chardonnay *Petit Chablis, FR*	$33	$110	$166

ROSE

AIX rose *Provence, FR*	$19	$61	$88

RED

Artuke Tempranillo *Rioja, SP*	$17	$54	$79
Two Hands 'Gnarly dudes' Shiraz *Barossa Valley, SA*	$16	$52	$77
Good intentions Pinot Noir *Mount Gambier, VIC*	$18	$55	$82
Mobo Rexy Sangiovese Chilled Red *Heathcote, VIC*	$17	$54	$80
Coeur des Sages Beaujolais Gamay *Beaujolais, FR*	$17	$54	$80
Fell Grenache *McLaren Vale, SA.*	$18	$55	$82
Joshua Cooper Cabernet Blend *Macedon Ranges, SA*	$22	$72	$109

**ask your server for extended wine list*

BOTTLES & CANS

Birra Moretti IT	$11.5
Hawkes Lager AUS	$13
Hawkes Mid Lager AUS	$11
Asahi JAP	$12.5
Yullis Seabass Med Lager AUS	$13
Young Henry's Newtowner AUS	$14.5
White Rabbit Dark Ale AUS	$13.5
Estrella DAMM Inedit 750mL SP	$24
Young Henry's Cloudy Cider AU	$13.5
Heaps Normal Quiet XPA (0.5%)	$11.5
HOPR mango or lemon & lime (0%)	$10.5

DRAUGHT BEERS

Kirin Ichiban	$14.5
Estrella	$12
Stone & Wood Pacific Ale	$14
Hahn Super Dry	$12
Hahn Super Dry 3.5%	$11
Kosciuzsko Pale Ale	$14

**rotational tap ask your server!*

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