

# Lounge Menu

Available 12pm – 9pm, Bar service till late

\*Please inform your server if you have any food allergies or intolerances. While RACV will endeavour to accommodate requests; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

## Small plates

Charcuterie Board	55
Mortadella, Prosciutto, Pickles, Salami, Duck Terrine, Chicken & Mushroom Pate	
Chips with Aioli	14
Wild Olives and Focaccia	18
Pickled Mussels, Rye Bread, Stracciatella	22
Yellow Fin Tuna Crudo, Capers, Grilled Pineapple Vinegar, Cucumber	24
Salt and Pepper Squid, Ajo Blanco, Lemon	24
Zucchini Flowers, Goats Curd, Corn Aioli	24
Manchego and Exotic Mushroom Arancini, Ancho Cream	14
Half Shell Scallops, Prosciutto Crumb, Parmesan Butter	18
Chicken Karaage, BBQ Habanero Sauce	18
Appellation Oysters - Natural or with Mountain Marigold Mignonette	6.5ea

## Substantial

BBQ Tofu Ginger Rice Noodle Salad	26
Edamame, Fresh Herbs, Sesame Seeds, Peanuts, Ginger	
Grilled Market Fish	38
Fennel Salad, Macadamia, Mussel Cream	
Ocean Trout or Tofu Poke Bowl	24
Black Rice, Pickles, Edamame, Seaweed	

## Burger with Chips

Sher Wagyu Beef Burger	28
Double Monterey Jack Cheese, Gentlemen's Relish, Pickles, Cos lettuce	
Korean Style Fried Chicken Burger	28
Savoy Cabbage Slaw, Sesame Seeds, Gochujang, Kimchi	
Plant Base Burger	24
Coconut Cheese, Chipotle, Pickles, Jalapenos, Cos lettuce	

## Sweets

Selection of Regional Cheese, Quince Paste, Dried Fruit, Crackers	36
Chocolate Delice	16
Flourless Chocolate Sponge, Crème Brulee, Bitter Chocolate Ganache, Raspberry Gelato, Crumble	
Cake of the Day	12