

LOUNGE BITES

(Available between 10:00– 15:00)

Beer nuts, cumin, pimenton and lime (mwig/vo)	10
Marinated olives, thyme, and chilli (mwig/v)	8
Five spice calamari, tartare, and lemon cheek (gfo)	19
Beef sliders, American cheese, tomato sauce and chips	19
Lounge Buxton Trout open sandwich, rye bread lettuce, mayo, and kettle chips	18
Classic toasty, smoked ham, cheddar, mustard pickles, and chips	22
RACV Croque Monsieur: bechamel, tasty cheese, smoked ham, pickles, and kettle chips	25
Salad: Roast cauliflower, broccoli, preserved lemon and cumin yoghurt (mwig/v)	22
Yarra Valley Grazing plate (for 2); Marinated olives, prosciutto, smoked ham, eggplant dip, local cheese and house bread (gfo)	28
Beer battered flat head fillets, tartare, chips, and lemon	26



Something sweet

Choc chip cookies (mwg)	7
Lemon meringue pie	14
Low fat panna cotta, macerated berries	16
Lemonade scones, house jam and cream	14
Cheese plate (chef's selection), lavosh and dried fruits	28

V= Vegetarian VGO= Vegan Option GFO= Gluten Free Option MWG= Made without Gluten

While the RACV will endeavour to accommodate requests for meals for customers who have food allergies or intolerances; there is always a risk of cross-contamination due to the potential of trace allergens in the working environment and supplied ingredients in our kitchen. We use products such as milk, eggs, gluten, peanuts other nuts, sesame seeds and cannot guarantee a total absence of these products in any of our meals or products. Customers with food allergies must be aware of this risk. The RACV will not assume any liability for adverse reactions from the food consumed, or items one may come in contact with whilst eating any of our products.

