

# HARDINGS LOUNGE

## Food – Made to share

Straight cut chips, <i>mayonnaise &amp; tomato sauce</i>	10
Crispy potato wedges, <i>sour cream and sweet chilli</i>	11
Warm manzanillo Olives ( <i>mwg,vg</i> )	9
Freshly shucked oysters	6 each
• Natural, lemon ( <i>mwg,df</i> )	
• Ponzu, chive ( <i>df</i> )	
• Chickpea battered, wasabi aioli, shiso.	
<b>Bhaji Smuggler</b> <i>fried Onion bhaji, coriander, coconut yoghurt</i> ( <i>mwg, vg</i> )	15
<b>Bluefin tuna crudo</b> , <i>corn custard ginger and shallot vinaigrette</i> ( <i>mwg</i> )	16
<b>Burrata</b> , <i>caramelised shallot, lemon, thyme, lavosh</i> ( <i>v</i> )	16
<b>Falafel Slider</b> , <i>spiced apple chutney, cos lettuce, mint yogurt, brioche bun</i> ( <i>v</i> )	16
<b>Braised oxtail terrine</b> , <i>piccalilli, cornichons, brioche</i>	16
<b>Korean buttermilk fried chicken ribs</b> , <i>gochujang sauce, sesame</i>	14
<b>Fried calamari</b> , <i>Smoked paprika, chipotle mayo</i>	16

## Cocktail

The Granny sour	21
<i>Bombay Sapphire, Calvados, honey, apple syrup, aquafaba, lemon</i>	
The Red Collins	20
<i>Aperol, Smirnoff, Strawberry puree, soda, lemon</i>	
The Margaritas	22
<i>Watermelon &amp; basil – Patron, watermelon &amp; basil grey goose vodka, Cointreau, agave, lime</i>	
<i>Coconut &amp; mango – Patron, 1800 coconut tequila, Cointreau, agave, mango, lime</i>	
<i>Spicy margarita – Patron, 1800 coconut tequila, Cointreau, agave, Ancho Reyes, lime</i>	
The RACV sidecar	21
<i>Brandy, Bacardi, Cointreau, lemon</i>	
The Club	20
<i>Mezcal, lime, grenadine</i>	

(*mwg*) Made without Gluten (*v*) Vegetarian (*df*) Dairy free (*vg*) Vegan

*While the RACV will endeavour to accommodate requests for meals for guests who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.*