

HARDINGS LOUNGE

M E N U

BREAKFAST

7AM-12 NOON

Mini muffins (3) (v)	\$6
Mini Danish pastries (2) (v)	\$4
Banana and walnut bread (v)	\$5
Bircher muesli (v)	\$8
Seasonal fruit salad (v,gf)	\$8
Swiss cheese and tomato toasted sandwich (v)	\$10
Egg and bacon brioche bun <i>with pickles and Monterey Jack</i>	\$12
Zeally Bay toasted sourdough <i>with butter and fruit preserves</i>	\$10

BREAKFAST MEAL DEALS

Banana and walnut bread with regular coffee*	\$7.5
Egg and bacon brioche bun with regular coffee*	\$14.5
<i>* regular size coffee only, soy or almond milk additional</i>	

BREAKFAST SMOOTHIE

Banana and blueberry <i>with yoghurt, milk and honey</i>	\$8
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COFFEE AND HOT DRINKS

Espresso, Short Mac	\$3.80
Double Espresso, Long Mac	\$4.5
Long Black	\$4.5
Cappuccino, Latte, Flat White	\$4.2/\$4.8
Iced Coffee	\$6.5
Chai Latte	\$4.5/\$5
Mocha, Hot Chocolate	\$4.5/\$5
Children's Hot Chocolate	\$3.5
Babycino	\$1.5
Affogato <i>espresso with vanilla ice cream</i>	\$6
Additional espresso shot	\$0.7
Milklab soy or almond milk	\$0.5

TEA

Tea Drop Loose Leaf Tea	\$4.5
English Breakfast	Peppermint
Earl Grey	Spring Green Tea
Camomile Blossom	Lemongrass & Ginger

While the RACV will endeavour to accommodate requests for meals for customers 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.

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LUNCH

12 NOON- 4PM

Roasted Jerusalem artichoke soup (v,gf)	\$18
<i>with poached egg, truffle oil</i>	
Freshly shucked oysters (6) (gf)	\$24
<i>natural with lemon</i>	
Traditional Caesar salad	\$16
<i>add crumbed chicken</i>	\$20
Smoked salmon and cottage cheese bagel	\$15
<i>with dill aioli and pea tendrils</i>	
Roast Butternut pumpkin Turkish roll (v)	\$15
<i>with spinach, bocconcini and basil</i>	
Nasi Goreng and free range fried egg (v)	\$18
<i>with pickled vegetables</i>	
Semolina fried soft shell crab	\$18
<i>with a chilli herb salad and quince aioli</i>	
Fish and chips	\$22
<i>with fresh lemon and tartare sauce</i>	
Moroccan spiced chicken burger	\$20
<i>with brioche bun, grilled free range chicken thigh, spiced apple chutney, cos and mint yoghurt with straight cut chips</i>	
Kennedy's Creek beef burger	\$24
<i>with brioche bun, free range egg, smoked bacon, cheese and tomato relish with straight cut chips</i>	
Torquay tasting plate	\$29
<i>Manzanillo olives, cured meats, smoked salmon, seafood croquettes, oysters, Zeally Bay olive and rosemary bread with baba ganoush</i>	

SNACKS

Zeally Bay olive and rosemary bread (v)	\$5
Warm marinated manzanillo olives (v,gf)	\$6
<i>in garlic and thyme</i>	
Fried Calamari	\$9
<i>smoked paprika, Chipotle aioli</i>	
Straight cut chips (v)	\$8
<i>with rosemary salt</i>	
Crispy potato wedges (v)	\$11
<i>with sour cream and sweet chilli sauce</i>	

SAVOURY

Daily selection of artisan cheese	\$12 each
<i>with lavosh and quince paste</i>	3 for \$30
Ribbon sandwich plate	\$12

SWEET

House baked cookies (v)	\$5
Banana and walnut bread (v)	\$5
Salty caramel crunch (v)	\$6
Warm chocolate fudge cake (v)	\$8
Plum cheesecake (v)	\$8
<i>with ginger crumb</i>	
Freshly baked scones, fruit and plain (2) (v)	\$12
<i>with double cream and strawberry preserve</i>	

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EVENING MEALS

4PM-9PM

Roasted Jerusalem artichoke soup (v,gf) \$18
with poached egg, truffle oil

Freshly shucked oysters (6) (gf) \$24
natural with lemon

Traditional Caesar salad \$16
add crumbed chicken \$20

Sher Wagyu beef brisket \$22
with carrot creme and radish

Semolina fried soft shell crab \$18
with a chilli herb salad and quince aoili

Nasi Goreng with free range fried egg (v) \$18
with pickled vegetables

Risotto of Porcini mushroom (v, gf) \$22
confit garlic, chive

Moroccan spiced chicken burger \$20
with brioche bun, grilled free range chicken thigh, spiced apple chutney, cos and mint yoghurt with straight cut chips

Kennedy's Creek beef burger \$24
with brioche bun, free range egg, smoked bacon, cheese and tomato relish with straight cut chips

Torquay tasting plate \$29
Manzanillo olives, cured meats, smoked salmon, seafood croquettes, oysters, Zeally Bay olive and rosemary bread with baba ganoush

SIDES

4PM-9PM

Zeally Bay olive and rosemary bread (v) \$5

Warm marinated manzanillo olives (v,gf) \$6
in garlic and thyme

Straight cut chips (v) \$8
with rosemary salt

Crispy potato wedges (v) \$11
with sour cream and sweet chilli sauce

DESSERT

4PM-9PM

Banana entremet \$17
passionfruit, white chocolate, coconut

Ginger Cake \$16
Santa Rosa plums, set cream

Blackberry crème brûlée (v) \$17
cinnamon tuile

Chocolate and raspberry tart \$17
berry salad, hazelnut praline

Honey caramelised figs \$16
Amaretto, sour cherry, almond cream

Daily selection of artisan cheese \$12 each
with lavosh and quince paste 3 for \$30

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COCKTAIL SELECTION

French Martini <i>Stolichnaya, Chambord, pineapple</i>	\$18
Champs-Élysées <i>Hennessy VS cognac, yellow Chartreuse, lemon, angostura bitters</i>	\$20
Frozen Mango Daiquiri <i>Bacardi superior, lime, mango</i>	\$19
Orange Margarita <i>Cazadores tequila, Grand Marnier. orange, lime</i>	\$20
Manhattan <i>Makers Mark bourbon, sweet vermouth, angostura bitters</i>	\$20
Aperol Spritz <i>La Riva Dei Frati Prosecco, Aperol, soda</i>	\$18
Grasshopper <i>Crème de menthe, crème de cacao, cream</i>	\$17
Mexican Mule <i>Cazadores tequilla, ginger beer, lime</i>	\$19
Elderflower Collins <i>Bombay Sapphire gin, St Germain, lemon, soda</i>	\$19
Japanese Slipper <i>Midori, Cointreau, lemon</i>	\$17
Martini <i>Tanqueray 10 gin or Grey Goose vodka with a lemon twist or olives</i>	\$22
Rosabel <i>NV Chandon brut, crème de cassis, sweet vermouth</i>	\$20

MOCKTAILS

Guava Strawberry Fizz <i>Apple, guava, strawberry, mint, lime</i>	\$8.5
Koolaid <i>Cranberry, orange, apple, lime and orgeat</i>	\$8.5
St Kitts <i>Pineapple, grenadine, lime, ginger ale</i>	\$8.5

MILKSHAKES

Chocolate, Strawberry, Vanilla, Caramel Blueberry or Mango <i>with full cream or skimmed milk and vanilla ice cream</i>	\$7
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SOFT DRINKS

Soda Water	\$3.5
Pepsi, Pepsi Max, Lemonade, Tonic	\$4
Dry Ginger Ale, Lemon Squash, Lemon Lime and Bitters, Raspberry	
Soda Lime and Bitters	
Bundaberg Ginger Beer	\$5
Moda Still or Sparkling	
<i>glass 360ml</i>	\$4
<i>bottle 750ml</i>	\$6.9

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WINE SELECTION

GLS / BTL

CHAMPAGNE AND SPARKLING

2017 Leura Park Blanc de blanc <i>Geelong, Victoria</i>	\$12.5/\$65
NV Chandon Brut <i>Yarra Valley, Victoria</i>	\$13.5/\$77
NV Bridgewater Mill Sparkling <i>Adelaide hills, South Australia</i>	\$10/\$57
NV La Riva Dei Frati Prosecco <i>Veneto, Italy</i>	\$12/\$60
NV Duval Leroy Brut Reserve <i>Champagne, France</i>	\$21/\$120

WHITE WINE

2017 Provenance Pinot Gris <i>Geelong, Victoria</i>	\$13/\$62
2017 Drift Sauvignon Blanc <i>Marlborough, New Zealand</i>	\$10/\$47
2017 D'Arenberg Sauvignon Blanc <i>Adelaide hills, South Australia</i>	\$12/\$59
2018 Rockbare Riesling <i>Clare Valley, South Australia</i>	\$11.5/\$55
2017 Clyde Park Chardonnay <i>Geelong, Victoria</i>	\$14.5/\$70
2010 Tahbilk 'Museum Release' Marsanne <i>Nagambie, Victoria</i>	\$13/\$62
2016 It's 5 O'Clock Somewhere Moscato <i>Yarra Valley, Victoria</i>	\$10.5/\$50

WINE SELECTION

GLS / BTL

ROSE WINE

2018 Clyde Park <i>Geelong, Victoria</i>	\$12/\$59
2018 Lethbridge <i>Geelong, Victoria</i>	\$13/\$62

RED WINE

2016 Aquilani Sangiovese <i>Tuscany, Italy</i>	\$12.5/\$60
2017 Sticks Cabernet Sauvignon <i>Yarra Valley, Victoria</i>	\$11.5/\$55
2017 Matakana Pinot Noir <i>Marlborough, New Zealand</i>	\$12/\$55
2015 Brown Magpie Pinot Noir <i>Geelong, Victoria</i>	\$13/\$62
2016 Bethany Shiraz <i>Barossa Valley, South Australia</i>	\$14/\$63
2017 St Hallet 'Black Clay' Shiraz <i>Barossa Valley, South Australia</i>	\$10/\$47

DESSERT WINE

2012 Wolseley Botrytis Semillon <i>Geelong, Victoria</i>	\$16/\$78
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TAP BEER

285ML / 425ML

Furphy Ale	\$5/\$7.5
James Squire One Fifty Lashes Pale	\$6.5/10
Prickly Moses Chainsaw	\$7.8/11.5
White Rabbit Dark Ale	\$6.5/10
Heineken Lager	\$6.5/10
Iron Jack Mid Strength	\$4.5/6.7

BOTTLED BEER

Coopers Pale Ale	\$8.5
James Boags Premium	\$9
James Boag's Premium Light	\$6
James Squire 'Chancer' Golden Ale	\$10
Furphy Ale	\$8
Little Creatures Pale Ale	\$10
Little Creatures Pilsner	\$10
Little Creatures IPA	\$11
White Rabbit White Ale	\$10
Crown Lager	\$10
Carlton Draught	\$9
Pure Blonde	\$8

LOCAL BEERS

Blackman's Lager, Torquay	\$10
Blackman's 'Reginald' IPA, Torquay	\$11.5
Prickly Moses Organic Pilsner, Otway	\$10.5
Prickly Moses Chainsaw, Otway	\$10.5
Prickly Moses Red Ale, Otway	\$10.5
Prickly Moses Pale Ale, Otway	\$10.5

BOTTLED CIDER

James Squire Orchard Crush Apple	\$10
Prickly Moses Forbidden Fruit	\$10

INTERNATIONAL BEERS

Birra Moretti, Italy	\$9
Heineken, Holland	\$10
Corona, Mexico	\$10
Asahi, Japan	\$10
Peroni, Italy	\$10
Guinness Stout (440ml), Ireland	\$11

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SINGLE MALT

30ML

Glenmorangie 10, Highlands	\$12
Highland Park 12, Highlands	\$14
Highland Park 18, Highlands	\$26
Oban 14, Highlands	\$21
Laphroaig 10, Islay	\$14
Lagavulin 16, Islay	\$18
The Balvenie 12, Speyside	\$12

BLENDED WHISKY

30ML

Black Douglas, Scotland	\$8
Chivas Regal 12, Scotland	\$10
Johnnie Walker Red Label, Scotland	\$8
Johnnie Walker Black Label, Scotland	\$10
Johnnie Walker Gold Label, Scotland	\$22
Johnnie Walker Blue Label, Scotland	\$31
Michel Couvreur, France	\$25
Jameson's Irish, Ireland	\$10
Canadian Club, Canada	\$9

BRANDY

30ML

Napoleon Brandy	\$9
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COGNAC AND CALVADOS

30ML

Courvoisier VSOP	\$13
Courvoisier XO	\$28
Hennessy VS	\$12
Hennessy VSOP	\$14
Hennessy XO	\$29
Calvados Domfrotais 2009	\$19

BOURBON

30ML

Bakers	\$15
Bookers	\$15
Jack Daniels	\$10
Jim Beam	\$9
Makers Mark	\$10
Wild Turkey	\$10

RUM

30ML

Bacardi Superior	\$9
Bacardi Oakheart (spiced rum)	\$9
Bundaberg	\$8
Mount Gay Eclipse	\$10

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DIGESTIVES AND LIQUEURS 30ML

Apple Schnapps	\$8
Bailey's	\$9
Chambord (black raspberry)	\$8
Chartreuse Green or Yellow	\$12
Cherry Brandy	\$8
Cointreau	\$9
Creme de Cacao (chocolate)	\$8
Creme de Cassis (blackcurrant)	\$8
Creme de Menthe (mint)	\$8
Creme de Fraise (strawberry)	\$8
Creme de Framboise (raspberry)	\$8
Creme de Peche (peach)	\$8
Disaronno Amaretto (almond)	\$9
Dom Benedictine	\$11
Drambuie	\$9
Frangelico (hazelnut)	\$10
Galliano Vanilla	\$11
Grand Marnier	\$9
Kahlua	\$9
Liqueur 43	\$11
Malibu	\$9
Midori	\$9
Sambuca Black or White	\$11
Passoa (passionfruit)	\$8

FORTIFIED WINE

60ML

Penfolds Club	\$7
Penfolds Grandfather	\$16.5
Morris Liqueur Topaque	\$8
Morris Liqueur Muscat	\$8
Harvey's Creme Sherry	\$8
Pedro Ximenez 'El Candado'	\$9

LIQUEUR COFFEE

Long Black coffee blended with your choice of spirit or liqueur topped with sweetened cream \$12

Jamaican, Coruba Rum
Irish, Jameson's Whiskey
Roman, Galliano Vanilla
Mexican, Kahlua
Sicillian Kiss, Kahlua & Sambuca

LIQUEUR HOT CHOCOLATE

Steamed chocolate and milk blended with your choice of liqueur \$12

Jaffa, Cointreau
Bailey's, Bailey's Irish Cream
Nutty Choc, Frangelico & Bailey's
Peppermint Crisp, Creme de Menthe & Cacao

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M E N U

AFTERNOON TEA

2PM-4PM

Available Monday-Friday: Bookings Required

Available Saturday and Sunday: Bookings Recommended

Traditional Afternoon Tea For One \$30pp

House made scones with jam and cream, ribbon sandwiches & a selection of mini desserts served with Tea Drop loose leaf tea or Lavazza coffee for one

Traditional Afternoon Tea For Two \$55

House made scones with jam and cream, ribbon sandwiches & a selection of mini desserts served with Tea Drop loose leaf tea or Lavazza coffee for two

Sparkling Afternoon Tea \$50pp

Upgrade your Traditional Afternoon Tea to include Unlimited Tea Drop loose leaf tea or Lavazza coffee and sparkling wine

Cocktail and Sparkling Afternoon Tea \$60pp

Upgrade your Traditional Afternoon Tea to include an arrival cocktail, Unlimited Tea Drop loose leaf tea or Lavazza coffee and sparkling wine

French Champagne Afternoon Tea \$80pp

Upgrade your Traditional afternoon tea to include Unlimited Tea Drop loose leaf tea or Lavazza coffee and French Champagne

COFFEE AND HOT DRINKS

Espresso, Short Mac \$3.80

Double Espresso, Long Mac \$4.5

Long Black \$4.5

Cappuccino, Latte, Flat White \$4.2/\$4.8

Iced Coffee \$6.5

Chai Latte \$4.5/\$5

Mocha, Hot Chocolate \$4.5/\$5

Children's Hot Chocolate \$3.5

Babycino \$1.5

Affogato \$6

espresso with vanilla ice cream

Additional espresso shot \$0.7

Milklab soy or almond milk \$0.5

TEA

Tea Drop Loose Leaf Tea \$4.5

English Breakfast

Peppermint

Earl Grey

Spring Green Tea

Camomile Blossom

Lemongrass & Ginger

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