



## FOOD MENU

# ENTRÉES

<b>Garlic &amp; herb bread</b> (v)	<b>8</b>
<b>Garlic &amp; herb bread with cheese</b> (v)	<b>10</b>
<b>Selection of dips;</b> pumpkin, roasted capsicum, chickpeas & toasted sesame, chargrilled aubergine, Turkish bread (v)	<b>18</b>
<b>Warm olives;</b> Sicilian, Kalamata, Ligurian olives, extra virgin olive oil (v)	<b>9</b>
Add bread	<b>3</b>
<b>Traditional meatballs,</b> pomodoro sugo, Grana Padano, fresh basil	<b>15</b>
Add bread	<b>3</b>
<b>Fresh Local mussels,</b> chilli, parsley, white wine, fresh herbs, Turkish bread	1/2 <sup>kg</sup> <b>12</b> / 1 <sup>kg</sup> <b>22</b>
<b>Crispy calamari,</b> smoked chilli aioli, roquette, baby capers, aged balsamic reduction	E <b>16</b> / M <b>23</b>
<b>Buttermilk fried tender chicken drumettes,</b> chipotle mayo	1/2 <sup>kg</sup> <b>14</b> / 1 <sup>kg</sup> <b>20</b>
<b>Chilli con carne nachos,</b> fontina cheese, sour cream, jalepeños, guacamole (gf)	<b>20</b>
<b>Smoked eggplant &amp; polenta croquettes</b> w/ aioli & lemon (v)	<b>15</b>

## SUNDAYS AT RCH

\$15 Burgers, \$6 Balter cans  
Acoustic 4-8pm, followed by DJ

# BUNS & ROLLS

**Richmond Club burger;** Wagyu beef, American cheddar, fresh tomato, onion, butter lettuce, tomato relish, pickles, mild American mustard **22**

**Crispy pollo burger;** Southern fried chicken, smoked bacon, butter lettuce, American cheddar, fresh tomato, aioli, tomato relish **21**

**Pulled pork burger;** 18 hour slow cooked pork shoulder, house made spicy BBQ sauce, bacon, apple & carrot slaw, aioli **21**

All burgers come on a brioche bun & with BB chips

**Steak sandwich;** chargrilled scotch fillet, balsamic glazed onions, Swiss cheese, baby cos, tomato & aioli on Turkish bread served with a side of potato wedges **24.5**

**Richmond Club hotdog;** GMO free smoked frank, romesco aioli, fried onions, jalepeños, grated mozzarella served with a side of potato wedges **16**

# SALADS

**Quinoa & pomegranate salad;** mesclun, avocado, sunflower & pumpkin seeds, tahini dressing, fresh herbs (v) (gf) **22.5**

**Crispy calamari salad;** wombok, carrot, sweet Thai basil slaw, toasted peanuts, coriander, mild Vietnamese dressing, **23**

**Warm Moroccan lamb salad;** roasted cauliflower, chickpeas, rocket, toasted almonds, sunflower seeds, chargrilled capsicum, Moroccan spices, mint & yoghurt dressing (gf) **26**

## FRIDAY HAPPY HOUR 4-6PM

\$4 pots\*, \$7 pints\*. \$7 house spirits,

\$7 wines, \$7 sparkling

# MAINS

<b>Homemade gnocchi with confit duck</b> , mushroom ragù, tomato sugo, garden peas, parmesan cheese, torn basil, olive oil, Grana Padano	<b>27.5</b>
<b>Spaghetti aglio e olio</b> , garlic, chilli, parsley, baby spinach, broccoli, parmesan cheese, olive oil (v)	<b>21</b>
<b>Homemade gnocchi</b> , pumpkin & sweet corn, soft ricotta, roquette, Grana Padano, olive oil (v)	<b>22</b>
<b>Market fresh fish &amp; beer battered chips</b> , mixed leaves, tartare sauce, slice of lemon	<b>26</b>
<b>Home made pie</b> , smashed peas, potato mash & jus	<b>24</b>
<b>Barbeque pork ribs</b> ; 12 hour braised pork ribs, sticky glaze, coleslaw, BB chips	<b>34</b>
<b>Atlantic salmon</b> , kipfler potato, mashed pea & parsley salad, béarnaise sauce, caper lemon sugo, fresh dill (gf)	<b>29</b>
<b>Chicken parma</b> ; panko crumbed chicken breast, tomato sugo, virginia ham, fontina cheese, beer battered chips, salad	<b>24</b>
<b>Brazilian chargrilled chicken</b> ; Maple panchetta & Szechuan glaze, white bean, zucchini & fetta salad w/ beer battered chips	<b>24</b>

# CHARGRILL

<b>400g Gippsland Vic grain fed club steak on the bone</b> , Roquette & parmesan salad, béarnaise sauce, rosemary salt, olive oil potato mash	<b>39.5</b>
<b>300g Gippsland Vic grain fed rump steak</b> , Your choice of mushroom or pepper sauce, beer battered chips, mesclun salad	<b>32</b>

## Additional Sauces:

Creamy mushroom sauce	<b>3</b>	Bernaise sauce	<b>3</b>
Peppercorn sauce	<b>3</b>	Garlic butter	<b>3</b>

## MONDAYS & WEDNESDAYS

\$18 Steak & \$16 Parma (lunch & dinner)

# SIDES & NIBBLES

<b>Beer battered chips</b> , garlic aioli & ketchup (v)	<b>9.5</b>
<b>Spicy potato wedges</b> , sour cream & sweet chilli (v)	<b>10</b>
<b>Creamed potato mash</b> (v) (gf)	<b>8</b>
<b>Garden salad</b> (v) (gf)	<b>8</b>
<b>Grilled broccoli</b> , garlic butter, roasted almonds (v) (gf)	<b>9</b>

# DESSERT

<b>Tropical mess</b> ; passionfruit & mango sorbet, pavlova, white chocolate, fresh mint (v)	<b>13.5</b>
<b>Vanilla affogato</b> ; vanilla ice cream, espresso coffee, Frangelico (v) (gf)	<b>13.5</b>
<b>Sticky date pudding</b> ; butterscotch caramel, vanilla ice cream, praline (v)	<b>13.5</b>

## **TUESDAY ALL MAINS \$19\***

All mains \$19 each (lunch & dinner)

\*Excluding all mains from the grill section