

ENTRÉES

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

WEEKEND SPIT ROASTS

Roast meat & gravy rolls. \$12 per serve

Available Friday, Saturday & Sunday on the Level 1 terrace

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; 12 hour slow cooked pork shoulder, house made spicy BBQ sauce, 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; chard, 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, roquette, toasted almonds, sunflower seeds, chargrilled capsicum, Moroccan spices, mint & yoghurt dressing (gf) **26**

MONDAYS & WEDNESDAYS

\$18 Steak, chips & salad & \$16 Parma, chips & salad
(lunch & dinner)

MAINS

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

CHARGRILL

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

Additional sauces:

Creamy mushroom **3**

Peppercorn **3**

Béarnaise **3**

Garlic Butter **3**

TUESDAY*

All mains \$19 each (lunch & dinner)

*Excluding dishes from the grill section

SIDES & NIBBLES

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

DESSERT

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

THURSDAY

\$15 burger & chips (lunch & dinner)



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