

## COCKTAILS

<b>Pomegranate Punch</b> Mt Gay Black Barrel, Pomegranate, Agave, Lime, Soda	<b>16</b>
<b>Lamington Negroni</b> Coconut Infused Havana Especial, Sweet Vermouth, Campari, Chocolate	<b>19</b>
<b>Watermelon Margarita</b> Herradura Plata, Cointreau, Lime, Watermelon, Agave	<b>19</b>
<b>Grapefruit Spritz</b> Grapefruit Infused Campari, Soda, Lime, Sparkling Wine	<b>16</b>
<b>Shaky Pete</b> Beefeater Gin, Lemon, Ginger, Pirate Life Pale	<b>18</b>
<b>Lemon Myrtle Sour</b> Pineapple Infused Four Pillars Rare Dry Gin, Lemon Myrtle, Lemon	<b>16</b>
<b>Pornstar Martini</b> Vanilla Absolut, Passoa Passionfruit, Passionfruit, Lemon, Sparkling Wine	<b>20</b>
<b>Espresso Martini</b> Wyborowa Polish Vodka, Kahlua, Cold Drip Coffee	<b>20</b>
<b>Barrel Aged Negroni</b> Tanqueray Gin, Sweet Vermouth, Campari	<b>19</b>
<b>Old Fashioned</b> Woodford Reserve Bourbon, Bitters, Sugar, Orange	<b>19</b>

## SPARKLING & CHAMPAGNE

	<b>G</b>	<b>B</b>
<b>Ottillie Brut NV</b> , Multi Regional, VIC	<b>9.5</b>	<b>45</b>
<b>The Hare &amp; The Tortoise Prosecco NV</b> , King Valley, VIC	<b>11.5</b>	<b>55</b>
<b>Chandon Brut Rosé NV</b> , Yarra Valley, VIC	<b>13</b>	<b>64</b>
<b>Moët &amp; Chandon Imperial Brut NV</b> , Epernay, FRA		<b>98</b>

## CIDER, SELTZER + GINGER BEER

Bulmers Apple Cider	<b>10.5</b>
Brookvale Union Ginger Beer	<b>12</b>
Brookvale Union Grapefruit Seltzer	<b>12</b>
Moon Dog Fizzer Piney Limey Seltzer	<b>11</b>
Moon Dog Fizzer Tropical Seltzer	<b>11</b>

## TAP BEER & CIDER

<b>Carlton Draught</b>
<b>Peroni</b>
<b>Balter XPA</b>
<b>Balter Lager</b>
<b>4 Pines Pacific Ale</b>
<b>4 Pines Refreshing Ale</b>
<b>Mountain Goat Summer Ale</b>
<b>Mountain Goat Steam Ale</b>
<b>Pirate Life Pale Ale</b>
<b>Mercury Apple Cider</b>

## TINNIES

Mountain Goat Pale Ale	<b>11</b>
Pirate Life South Coast Pale Ale	<b>11</b>
Balter Hazy IPA	<b>13</b>
Melbourne Bitter	<b>10</b>
Stomping Ground Passion Fruit Smash	<b>12</b>
Stomping Ground "Hop Stomper" IPA	<b>13</b>
Moon Dog "Mack Daddy" Dark Ale	<b>11</b>
Garage Project "Hapi Daze" Pacific Ale	<b>12</b>

## STUBBIES

Carlton Dry	<b>9</b>
Pure Blonde	<b>9</b>
Corona - Mexico	<b>11</b>
Peroni - Italy	<b>11</b>
Asahi - Japan	<b>11</b>
4 Pines Nitro Stout	<b>12</b>
Cascade Premium Light	<b>7</b>



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## WHITE WINE

	<b>G</b>	<b>B</b>
<b>821 South Sauvignon Blanc</b> , Marlborough, NZ	<b>10.5</b>	<b>51</b>
<b>Mandoleto Pinot Grigio</b> , Delle Venezie, ITA	<b>10</b>	<b>48</b>
<b>Heatherlie Sémillon Sauvignon Blanc</b> , Multi Regional, AUS	<b>9.5</b>	<b>45</b>
<b>Ad Hoc Wallflower Riesling</b> , Great Southern, WA	<b>11</b>	<b>54</b>
<b>The Pass Pinot Gris</b> , Marlborough, NZ	<b>10.5</b>	<b>51</b>
<b>Oakridge 'OTS' Chardonnay 2019</b> , Yarra Valley, VIC	<b>12</b>	<b>57</b>
<b>T'Gallant Moscato</b> , Mornington Peninsula, VIC	<b>10</b>	<b>48</b>

## ROSÉ & MOSCATO

<b>Eye Spy Rosé</b> , Multi Regional, VIC	<b>9.5</b>	<b>45</b>
<b>Debussy Reverie Rose Pays d'Oc 2019</b> , South West France	<b>12.5</b>	<b>60</b>

## RED WINE

<b>Rob Dolan 'True Colours' Pinot Noir 2020</b> , Yarra Valley, VIC	<b>12</b>	<b>58</b>
<b>Mesta Tempranillo</b> , Ucles, SPA	<b>12</b>	<b>57</b>
<b>Henry &amp; Eliza's Cabernet Shiraz</b> , Multi Regional, VIC	<b>9.5</b>	<b>45</b>
<b>Semprevino Shiraz</b> , McLaren Vale, SA	<b>11</b>	<b>54</b>
<b>Vasse Felix 'Filius' Cabernet Sauvignon</b> , Margaret River, WA	<b>12.5</b>	<b>60</b>
<b>Catena Zapata 'Alamos' Malbec</b> , Mendoza, ARG	<b>11</b>	<b>54</b>

0.7% surcharge applies to all EFTPOS & credit card transactions

15% surcharge applies on all public holidays

Specials not available on public holidays



## SHARE

<b>Garlic + Herb Ciabatta</b> (v)	<b>6</b>
<b>Hummus, Harissa, Mount Zero Olives + Grilled Bread</b> (vg)	<b>12</b>
<b>Mushroom, Sage + Provolone Croquettes</b> w. aioli (v)	<b>14</b>
<b>Pork + Fennel Sausage Rolls</b> w. tomato + red pepper relish	<b>15</b>
<b>Fried Halloumi</b> w. pear chutney, lemon + parsley (v, gf)	<b>15</b>
<b>Dusted Calamari</b> w. aioli + lemon (gf, df)	<b>16</b>
<b>Crispy Chicken Tenders</b> w. house BBQ sauce	<b>16</b>
<b>Slow Roasted Pork + Fennel Meatballs</b> w. pesto, aged parmesan + grilled bread	<b>18</b>
<b>Nachos:</b> Grilled cheese, quacamole, sour cream + jalapeños Add: spiced beef or spiced beans (gf)	<b>19</b>
<b>Chips</b> w. aioli + ketchup	<b>10</b>
<b>Sweet Potato Fries</b> w. sweet chilli + sour cream	<b>13</b>

(v) vegetarian (gf) gluten free (vg) vegan (vgo) vegan option

Kitchen open 12pm until late

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## HAPPY HOUR

Tuesday to Friday

5pm - 7pm

\$4 pots, \$7 house wines  
+ \$8 pints

## TUESDAY PARMA DAY

\$18 parma w. chips + salad

## WEDNESDAY STEAK DAY

\$22 Butchers Cut Steak

w. chips, salad and a pot  
of Carlton or glass of house  
wine

## THURSDAY TRIVIA NIGHT

Weekly from 7.30pm

\$150 worth of prizes

Book online via

richmondclubhotel.com.au

## SUNDAY SPECIAL

\$7 Tinnies

\$7 Seltzers

\$25 Sunday Roast

## MAINS

<b>Roast Pumpkin Salad</b> Pickled onions, mint, tahini, pomegranate dressing + dukkah (vg, gf) Add: slow roasted lamb shoulder	<b>19</b> <b>+5</b>
<b>Pan Fried Gnocchi</b> Smoked cauliflower, walnut pangrattato, chives + truffle pecorino (v)	<b>23</b>
<b>Crumbed Fish + Chips</b> Caper + fennel slaw, tartare + lemon	<b>25</b>
<b>Bangers + Mash</b> Onion gravy (gf)	<b>24</b>
<b>Steak Sandwich</b> Beetroot relish, horseradish, rocket, fried egg, ciabatta + chips	<b>24</b>
<b>Pie Of The Day (please ask our team)</b> Buttery mash, crushed peas + house made gravy	<b>25</b>
<b>Cheeseburger:</b> burger sauce, lettuce, pickles + chips Add: extra Pattie Add: gluten free bun	<b>23</b> <b>+5</b> <b>+3</b>
<b>Fried Chicken Burger:</b> cheese, slaw, BBQ sauce, pickles + chips	<b>23</b>
<b>Hazeldene Free Range Chicken Parma</b> Smoked ham, Napoli, mozzarella, house salad + chips Swap to a plant-based schnitzel (v) (gf)	<b>25</b>
<b>Roasted Barramundi</b> Chorizo, potato, parsley + dill (gf)	<b>30</b>
<b>Grass Fed Porterhouse 250g</b> House salad, chips + choice of sauce (gf) Peppercorn (gf), mushroom (gf), or house made gravy (gf)	<b>33</b>

## DESSERT

<b>Sticky Date Pudding</b> Butterscotch sauce, pecan praline + English toffee ice cream (gf)	<b>12</b>
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