

Lounge Food

Vegan Dips & Pita (v)			12
House made dips of the day			
Kalamata & Queen Green Olives (gf)			8
w' chilli, orange, fennel			
Add: toasted Turkish bread			3
Hot Wings	500gm. 12	1kg. 20	
American style, chilli, vinegar			
Arancini (v)			12
Swiss brown & porcini mushroom risotto balls, truffle aioli			
White Anchovies 200g			26
Sicilian white anchovy fillets, lime, dill, shallots, toasted Turkish bread			
Baked Chorizo			13
Spanish style chorizo, Greek sheep milk feta, cherry tomatoes			
Three Cheese Board (v)			20
Kick Ass Cheddar (UK), Mon Père Brie (FR), Mossvale Blue (Vic, AU) w' lavosh, quince paste, Spanish fig & almond cake			
Meatballs			13
Pork & fennel meatballs, rich tomato sauce			
Fries (v)			8
w' garlic aioli			
Hand Cut Chips			10
w' rosemary aioli			

Menu

Chicken OR Beef Schnitzel	20
w' garden salad, fries & choice of mushroom, pepper or plain gravy	
Add: parmigiana	2
Richmond Burger	20
Beef, bacon, tomato, onion, monterey jack cheese, iceberg, aioli, house made beetroot relish, fries	
Cheese Burger	18
Beef, monterey jack cheese, pickles, onion, ketchup, mustard, fries	
Pulled Pork Burger	20
Apple slaw, BBQ pulled pork, aioli, fries	
Philly Three Cheese Steak Sandwich	22
Fillet steak, onion, capsicum, monterey jack, mozzarella, cheddar cheese, fries	
Semolina Salt & Pepper Squid	20
Australian squid, hand cut chips, garden salad, sauce gribiche	
Fish & Chips	24
Beer battered orange roughy, hand cut chips, garden salad, sauce gribiche	
Pumpkin & Haloumi Salad	19
Roast pumpkin & grilled haloumi salad w' quinoa, pine nuts, spanish onion, rocket, baby spinach, zesty vinaigrette (V) (GF)	
Prosciutto & Mozzarella Salad (gf)	20
Prosciutto, fiore de latte mozzarella, spinach, rocket, house roasted capsicum, red onion, balsamic dressing	

(V) = Vegetarian
(GF) = Gluten Free



Menu

Roast Pumpkin Risotto (v) (gf)	25
Roast pumpkin, onion, garlic, gorgonzola, pinenuts	
Paella (gf)	28
Chorizo, chicken, prawns, peas, roast capsicum, saffron, smoked paprika, oven baked <i>Please allow 20 minutes for baking</i>	
Salmon (gf)	28
Crispy skin salmon fillet, seasonal variety tomatoes, basil, snow pea sprouts, fetta, raspberry vinaigrette	
Chicken Breast (gf)	28
Parmesan polenta chips, capsicum, paprika ragu, orange gremolata	
Rack of Lamb	34
Roasted lamb, Italian lentils, crispy cubes of potato, rosemary aioli, tomato mint jus	
Crab Meat Pasta	25
Spaghetti, West Australian blue swimmer crab meat, chilli, garlic, parsley, extra virgin olive oil	
Riverine Porterhouse (gf)	34
250 grams, hand cut chips, garden salad, horseradish cream, rich beef jus	
Fillet Steak (gf)	38
200 gram fillet, chat potato, bacon tortilla, chargrilled asparagus, rich beef jus	

Sides

Seasonal greens w' butter & lemon 9

Rocket, pear & Parmegano Reggiano salad 8

Paprika fried potatoes w' rosemary aioli 12

Hand cut chips w' aioli 10



Dessert Menu

Salted Caramel Popcorn Semifreddo (gf) 11
w' chocolate sauce

Almond Milk Panna Cotta (gf) (df) 11
w' amaretto steeped apricots

Hot Citrus Sponge (gf) 11
w' cranberries, poppy seeds, lemon curd
& vanilla ice cream