

FIRST BAR, LOUNGE AND RESTAURANT

Mains

300gm CHAR-GRILLED SIRLOIN w' roasted herb chats, blistered tomatoes, red onion jam & jus GF	35.
PAN SEARED BARRAMUNDI w' mediterranean pilaf, lime, chilli, tomato & coriander salsa GF	32.
CONFIT PORKBELLY w' pea puree, roasted baby beets, pickled red onion & salsa verde GF	30.
SEARED CHICKEN BREAST w' pearl barley, red pepper, tomato, onion & rocket	28.
TAGLIATELLE w' chorizo, mushroom, broccolini, baby spinach & butternut pumpkin sauce	25.
ROAST MISO PUMPKIN SALAD w' kale, roast beetroot, walnuts, quinoa, broccoli & mushrooms GF, VG	22.

Sides

Garden salad GF, VG	6.
Tandoori spiced steamed greens GF, VG	9.
Herb roast chat potatoes, salsa verde & aioli V	8.
Chips w' aioli V	8.
Wedges w' sweet chilli & sour cream V	10.
Garlic bread V	8.
Garlic cheese bread V	8.5

Sweet

Chai almond milk panna cotta, green tea & ginger syrup GF, VG	9.
Coconut & mango mousse, macadamia praline, kiwi fruit compote GF, VG	9.
Warm chocolate brownie, caramel popcorn, banana chips & double cream	9.

Favourites

RICHMOND BURGER w' chef's own beef pattie, lettuce, tomato, cheese, bacon, red onion jam & onion rings	22.
VEGGIE BURGER w' house made sweet potato & zucchini patty, grilled haloumi, rocket, fresh tomato, basil pesto & onion rings V	22.
FISH & CHIPS beer battered or crumbed, w' chips, salad, aioli & lemon	22.
SALT & PEPPER SQUID w' chips & salad	24.
CHICKEN SCHNITZEL w' chips, salad & your choice of sauce	22.
BEEF SCHNITZEL w' chips, salad & your choice of sauce	22.

SAUCES

Mushroom	
Pepper	
Dianne	
Redwine gravy	
Creamy garlic sauce	
ADD prawns (3)	8.
ADD Brazillian lobster tail	16.
Parmigiana	4.5