

FIRST BAR, LOUNGE AND RESTAURANT

Mains

CHAR-GRILLED BEEF FILLET cooked to your liking served with maple bacon jam, brussel sprouts, potato mash, salt and vinegar pastry shard and port jus [GFO] 38.

CRISPY SKIN BARRAMUNDI with hokkien noodles, trio of capsicum and creamy tom yum sauce [DF] 32.

SLATE SEARED CHICKEN MIGNON with a rich creamy mushroom and spinach ragout with house jus [GFO] 28.

MOROCCAN SPICED PUMPKIN AND QUINOA SALAD with broccoli, kale, cashews, roast mushroom and pickled red onion [VG] 22.
Add Tofu 4.
Add Chicken 5.
Add Prawns 8.

KANGAROO BANGERS served with creamy potato mash, steamed peas, bacon and a plum jus [GF] 28.

PAN SEARED PRAWNS with your choice of creamy garlic or tomato sambal served with steamed rice and rocket [GF] 30.

CHEF CURRY served with steamed rice and papadums [see staff for details] 25.

Burgers

RICHMOND BURGER house made beef patty, bacon, tomato, lettuce, cheese, tomato relish, herb aioli served with chips and onion rings 22.

VEGGIE BURGER house made sweet potato & zucchini patty, grilled haloumi, tomato, beetroot, rocket, cheese, herb aioli, served with chips and onion rings [V] 22.

GRILLED MOROCCAN spiced chicken, bacon, lettuce, cheese, tomato, herb aioli and pumpkin pesto served with chips and onion rings 22.

Pub Grub

FISH & CHIPS served with chips, salad, lemon wedge and herb aioli 22.
[Your choice of crumbed, grilled or battered]

SALT & PEPPER SQUID served with chips, salad, lemon wedges and herb aioli [GFO] 24.

CHICKEN BREAST SCHNITZEL served with chips, salad, and your choice of sauce 22.

BEEF SCHNITZEL served with chips, salad, and your choice of sauce 22.

Sauces

Creamy Mushroom / Pepper / Dianne / Gravy / Port jus / Creamy garlic sauce / Creamy garlic prawns (3) +9 / Parmigiana +3.5

Sides

Garden Salad with sticky balsamic [GF / VG] 7.

Steamed greens with salsa verde [GF / VG] 8.

Creamy Mash Potato [GF / V] 6.

Chips with aioli [GF / V] 8.

Wedges with sweet chilli and sour cream [V] 10.

Garlic Bread [V] 8.

Garlic Cheese Bread [V] 9.

Small Bites

\$12 each / 4 for \$44

Homemade pumpkin and fetta arancini served with herb aioli

Salt & pepper eggplant chips with tomato relish [VG]

Salsa verde prawn skewer with salad greens [DF / GF]

Housemade dips with char-grilled pita bread [V]

Oven baked camembert with a fruit compote, croutons and grissini

Grilled butter chicken skewer with salad greens [GF]

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Sparkling

	G	B
Varichon & Clerc Blanc de Blanc Brut France 200ml Piccolo	12.	
Chain of Fire Brut Cuvee Sparkling South Eastern Australia	8.	38.
The Lane 'Lois' Blanc de Blanc Adelaide Hills, SA	10.	48.
Nero Sparkling Shiraz McLaren Vale, SA	9.	44.
Bird in Hand Sparkling Adelaide Hills, SA	12.	57.

Rose

	R	L	B
The Lane Vineyard, Penny Rose Adelaide Hills, SA	9.5	15.	47.

White

	R	L	B
Bent Creek Moscato McLaren Flat, SA	9.	15.	44.
Misty Lane Sauvignon Blanc Adelaide Hills, SA	8.	13.	38.
Working Lunch Sauvignon Blanc Marlborough, NZ	9.	15.	44.
Shaw & Smith Sauvignon Blanc Adelaide Hills, SA	12.	19.	57.
Pikes Pinot Grigio Clare Valley, SA	10.	16.	48.
Mount Adam Chardonnay Barossa Valley, SA	10.	16.	48.
Skillogalee Riesling Clare Valley, SA	11.	18.	52.

Red

	R	L	B
Rymill The Dark Horse Cab Sav Coonawarra, SA	10.	16.	48.
Smith & Hooper Merlot Wrattonbully, SA	9.	15.	44.
Misty Lane Shiraz McLaren Vale, SA	8.	13.	38.
Hentley Farm V&V Shiraz Barossa Valley, SA	12.	19.	57.
Coriole Dancing Fig GSM McLaren Vale, SA	10.	16.	48.
Tomich Pinot Noir Adelaide Hills, SA	11.	18.	52.
Poppy The Frenchie Grenache McLaren Vale, SA	11.	18.	52.
Running with Bulls Tempranillo Barossa Valley, SA	12.	19.	57.