

# FOOD MENU



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FLIP FOR DRINKS

## SHARE

- Guacamole** [LD, LG, V, VG] 15  
Pickled Chillies, Sweetcorn, Lemon and Tortilla Chips
- French Onion Dip** [LGO, V] 16  
Chive and Sour Cream Dip, Caramelized Balsamic Onions served with Garlic Bread topped with Parmesan
- Cauliflower Popcorn** [LDO, LG, V, VG] 18  
Mint Labneh, Curry Leaf
- Mushroom Arancini** [V, LG] 20  
Truffle Aioli, Parsley Oil and Pumpkin Seeds
- Crispy Fried Halloumi** [LG,V] 22  
Sticky Honey and Tamarind Sauce, Smoky Chilli and Orange Slices
- Lemon Pepper Calamari** [LG, LD] 21  
Rocket, Aioli, Lemon
- Crispy Fried Chicken** [LGO] 21  
Frank's Hot Honey Sauce, Blue Cheese Dip
- Crispy Pork Bites** [LD, LG] 22  
Spicy Nam Jim Sauce served with Green Papaya Salad
- Nachos** [LDO, LG, V, VGO] 25  
Braised Beans, Parmesan, Sour Cream, Guacamole, Coriander, Pickled Chillies **Add Pulled Brisket \$5**
- Chips** [LD, LG, V, VG] 13  
Aioli

## SIDES

- Garlic Bread** [V, LGO] 10  
Toasted Focaccia with Garlic Butter and Parmesan
- Garden Salad** [LD, LG, V, VG] 10  
Cucumber, Cherry Tomatoes, Iceberg Lettuce and House Dressing
- Onion Rings** [VO] 10  
Special Sauce
- Creamy Mash** [LG, V] 10  
Rich Gravy
- Seasonal Vegetables** [LG] 10  
Beans, Broccolini, Dutch Carrots with Chilli Oil

## MAINS

- Caesar Salad** [LD, LGO, V, VGO] 25  
Anchovy Cream, Croutons, Soft Boiled Egg, Bacon Crumb, Iceberg Lettuce, Caesar Dressing  
**Add Chicken \$7 | Add Calamari \$6**
- Pumpkin & Goats Cheese Salad** [LG, V] 25  
Pepitas, Raddicchio, Sage, House Dressing  
**Add Chicken \$7 | Add Calamari \$6**
- Tuna Salad** [LD, LG, VO] 29  
Tomato, Gribiche, Lettuce, Sugar Snaps, Blanched Kipflers, Olives and House Dressing
- Cheeseburger** [LDO, LGO, V, VG] 28  
Bacon, Lettuce, White Onion, Pickles, Tomato, Special Sauce served with Chips and Onion Rings
- Falafel Burger** [LDO, LGO, V, VGO] 28  
Pumpkin Bun, Lettuce, White Onion, Pickles, Tomato, Mint Labneh served with Chips
- Fried Chicken Burger** [LGO, LDO] 28  
Coleslaw, Pickles, Blue Cheese Sauce, Franks Hot Honey Sauce served with Chips
- Steak Sandwich** [LG, LDO] 32  
Beetroot Relish, Swiss Cheese, Fried Egg, Horse Radish Aioli on Toasted Ciabatta served with Chips
- Smashed Pea Gnocchi** [V] 31  
Basil Pesto, Sugar Snaps, Green Peas, Asparagus, Pepitas, Goats Cheese. Crispy Sage Leaves
- Chicken Schnitzel** 30  
Prosciutto, Parmesan, Crispy Sage, Lemon served Chips and Salad
- Chicken Parma** 32  
Smoked Ham, Napoli Sauce, House Cheese Blend servd with Chips and Salad
- Eggplant Parma** [LD, V, VGO] 30  
Crumbed Eggplant, Napoli Sauce, Confit Tomatos, Parmesan served with Chips and Salad
- Beer Battered Fish & Chips** [LD] 32  
Served with Curry Mayo, Mushy Peas and Lemon
- Lamb Cutlets** 39  
Served with Buttery Mash, Cos, Anchovy Dressing, Pepper Sauce
- Crispy Skin Barramundi** [LD, LG] 38  
Served with Green Curry Sauce, Tender Eggplant and Roasted Kipfler Potatos
- Porterhouse 250g** [LDO, LG] 45  
Garlic Butter, Salad, Chips, Choice of Pepper, Mushroom, Gravy
- Bavette 200g** [LDO, LGO] 36  
Garlic Butter, Salad, Chips, Choice of Pepper, Mushroom, Gravy
- Steak and Ale Pie** 30  
Served with Buttery Mash, Mushy Peas and Rich Gravy

## DESSERTS

- Citron Eton Mess** [LG, V] 16  
Mandarin, Lemon Curd, Meringue and Lemon
- Sticky Date Pudding** [V] 16  
Butterscotch Sauce, Candied Walnuts, English Toffee Ice cream
- Vegan Bounty Pudding** [LD,V, VG] 17  
Warm Choc Raspberry Cake served with Strawberry Sorbet

## Happy Hour

**Monday to Friday from 4pm to 7pm**

\$6 pots, \$11.5 pints , \$8 house wines, \$10.5 basic spirits



## Monday Curry Day

**\$24 - Vegetarian option available**

Rotating weekly curry w. pot of Carlton, glass of house wine or soft drink



## Tues & Wed Steak & Parma

**\$24 Steak, Parma or Eggplant Parma**

w. chips, salad and a pot of Carlton, glass of house wine or soft drink, **Upgrade to a Pint or Large Glass +\$6**



## TRIVIA NIGHT

Every Thursday



**From 7:30pm**  
Bookings essential

# DRINKS MENU

# RICHMOND CLUB HOTEL

# DRINKS MENU

## TAP BEER AND CIDER

Carlton Draught	Stone & Wood Green
Dusty's Draught	Coast Lager 3.5%
Heineken	Furphy Refreshing Ale
Balter XPA	Hard Rated Alcoholic Lemon
Stone & Wood Pacific Ale	Canadian Club & Dry
	James Squire Orchard Crush

## TINNIES

Fixation Obsession Session IPA	13
Voodoo Ranger IPA	14.2
Melbourne Bitter	12
Guinness	12.5
Canadian Club & Dry	13.5
Jim Beam & Coke	13.5
Two Bays GFB Draught (GF)	13.5
Two Bays GF Pale Ale	15

## STUBBIES

Carlton Dry	11.5
Pure Blonde	11.5
Corona	12
Hahn Superdry GF	11.5
VB	11.5

## MID, LIGHT & LOW STUBBIES

James Boag's Light, 2.3%	11.5
Heaps Normal Quiet XPA, 0.5%	11
Great Northern Supercrisp, 3.5%	11.5
Heineken 0.0, 0%	11

## CIDER, SELTZER & GINGER BEER

5 Seeds Crisp Apple Cider	11.9
James Squire Ginger Beer	13.5
White Claw Lime, White Claw Mango	14
White Claw Surge Blackberry	15.7
Suntory 196 Double Lemon	15.5
Billson's Fruit Tingle	14.5
Magners Original 568mL	15

## COCKTAILS

<b>Cosmopolitan</b> Vodka, Cointreau, Lime, Cranberry	23.5
<b>Aperol Spritz</b> Aperol, Sparkling, Soda, Orange	20.5
<b>Limoncello Spritz</b> Zonzo Estate Limoncello, Sparkling, Soda	20.5
<b>Wild Hibiscus Spritz</b> Peach, Wild Berry, Prosecco, Hibiscus	19
<b>Margarita</b> 100% Blue Agave Tequila, Triple Sec, Lime, Salt	23.5
<b>Tommy's Margarita</b> 100% Blue Agave Tequila, Lime, Agave	23.5
<b>Spicy Watermelon Margarita</b> 100% Blue Agave Tequila, Triple Sec, Agave, Watermelon, Lime, Chilli	23.5
<b>Espresso Martini</b> Vodka, Coffee Liqueur, Little Drippa Cold Drip Coffee	23
<b>Pornstar Martini</b> Vanilla Vodka, Passionfruit liqueur, Lemon, Passionfruit with a side of Sparkling	23.5
<b>Amaretto Sour</b> White Possum Amaretto, Lemon, Wonderfoam	23.5
<b>Long Island Ice Tea</b> Vodka, Rum, Tequila, Gin, Triple Sec, Lemon, Cola	27
<b>Dark n Spicey</b> Dark Spiced Rum, Lime, Bundaberg Ginger Beer	23.5
<b>Gimlet</b> Premium Gin, Lime, Sugar	23.5

## SHOTS

<b>WAP   Pornstar   Jam Donut   QF   Baby Guinness   Mini Beer   B52   CowBoy   Cinnamon Whiskey   Black Sambuca   Skrewball   WHAMaretto   Margarita Bomb</b>	14
<b>Skittle Bomb   Jager Bomb   Vodka Red Bull</b>	18

## NON-ALC

<b>Pornstar Notini</b> Mabel 0%, Vanilla, Passionfruit, Lemon	16.5
<b>Non Alc Spicey Watermelon Marg</b> Mabel 0% , Agave, Lime, Watermelon, Chilli Oil	16.5

## SPARKLING

	R	L	B
<b>Mr Mason Sparkling Cuvee Brut NV</b> , Multi Regional, AUS	12.6		60
<b>Mount Paradiso Prosecco NV</b> , Murray Darling, SA	14		67
<b>Chandon Brut NV</b> , Yarra Valley, VIC			82
<b>Moet &amp; Chandon Imperial Brut NV</b> , Yarra Valley, VIC			122
<b>Vivo Moscato</b> , Riverina, NSW	14.0	23.0	67

## WHITE WINE

	R	L	B
<b>Dottie Lane Sauvignon Blanc</b> , Multi Regional, AUS	12.6	21.0	60
<b>Mill Flat Sauvignon Blanc</b> , Marlborough, NZ	14.4	24.0	69
<b>Gabbiano Pinot Grigio</b> , Delle Venezie, Italy	14	23	67
<b>Hare &amp; Tortoise Pinot Gris</b> , King Valley, VIC			70
<b>Paloma Riesling</b> , Clare Valley, SA			70
<b>Lost Woods Chardonnay</b> , Limestone Coast, SA	15.6	25.5	75
<b>Mountadem 'Five-Fifty' Chardonnay</b> , Eden Valley, SA	17.6	29	84

## ROSE

	R	L	B
<b>Hearts Will Play Rose</b> , Multi Regional, AUS	12.6	21.0	60
<b>Bertaine et Fils Rose</b> , Aude Valley, France	14.6	24.0	70

## RED WINE

	R	L	B
<b>Storm &amp; Saint Pinot Noir</b> , Yarra Valley & Bendigo, VIC	15.6	25.5	75
<b>St Huberts Pinot Noir</b> , Yarra Valley, VIC			84
<b>Marques De Tezona Tempranillo</b> , Castilla-La Mancha, Spain			67
<b>Wine Gringo Grenache 'Nouveau'</b> , Multi Regional, SA	14	23	67
<b>Willow Chase Shiraz</b> , Barossa Valley, SA	17	28	82
<b>Seppelt 'The Drives' Shiraz</b> , Vic	14.2	23.8	68
<b>Henry &amp; Hunter Shiraz Cabernet</b> , Barossa Valley, SA	12.6	21.0	60
<b>Rymill 'The Yearling' Cabernet Sav</b> , Coonawarra, SA			69

FLIP FOR FOOD

Please note: all credit, debit card and Me&U mobile order transactions incur a bank surcharge fee of 1% + GST. EFTPOS (must insert card & select cheque or savings) and The Pass transactions are surcharge free. 15% surcharge on public holidays. Specials are not available on public holidays.

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.