

Richmond Henty

Self Menu

2 Course Meal \$49

3 Course Meal \$62

dietary requirements can be catered for upon request
order is to be confirmed 1 week in advance

FOOD ALLERGIES

*Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products. Patron requests will be catered for to the best of our ability. Please speak to staff about any food intolerances **before** ordering your food.*

LG LOW GLUTEN · **LGO** LOW GLUTEN OPTION AVAILABLE · **V** VEGETARIAN
VO VEGETARIAN OPTION AVAILABLE · **VG** VEGAN · **VGO** VEGAN OPTION AVAILABLE

| Entrée |

POTATO & LEEK SOUP (LGO)

crusty bread

SALT & PEPPER CALAMARI (LG)

lime aioli

PORK BELLY BITES (LG)

caramelised miso, pickled carrot

PUMPKIN & SAGE ARANCINI (V)

romesco sauce

SMOKED SALMON EN CROUTE

dill mayonnaise

SOUTHERN FRIED CHICKEN

honey mustard mayonnaise

VEGETABLE TARLET (V)

beetroot relish

| Mains |

PORTERHOUSE STEAK (LG)

served medium, red wine jus, chunky chips, salad

HERB CRUSTED SALMON FILLET

mash potato, broccolini, tomato salsa, hollandaise sauce

BAKED BARRAMUNDI (LG)

steamed greens, potato, lemon butter

PORK CUTLET (LG)

mediterranean vegetables, port wine sauce

CHICKEN RISOTTO (LG)(VO)

spinach & sundried tomato

CHICKEN SALTIMBOCCA (LG)

roasted vegetables, wine & chive sauce

GRILLED POLENTA (V)

mushroom ragout, fontina cheese

ROASTED VEGETABLE RISOTTO (LG)(V)

parmesan cheese

| Dessert |

CHOCOLATE PUDDING

fudge sauce, ice cream

VANILLA PANNA COTTA (LG)

poached pear, cinnamon syrup

STICKY DATE PUDDING

caramel sauce, vanilla ice cream

PAVLOVA (LG)

fresh fruit, passionfruit, cream