

Summer Menu

Appetizers

<i>Grilled Blue Ridge Marron, with Marron Wontons, Shitake Mushrooms and Peas</i>	32.00
<i>Vanilla Seared Scallops, with Crab Salad and Blood Orange Glaze</i>	31.00
<i>Tea Smoked Salmon with Red Onion Puree, Allumette Potatoes and Baby Cress</i>	26.00
<i>Marinated Beetroot Carpaccio, with Hindmarsh Goats Cheese Pannacotta and Candied Walnuts</i>	26.00
<i>Seared Yellow Fin Tuna with Sesame Seeds, Grilled Zucchini and Bocconcini</i>	28.00
<i>Pan-fried Duck Foie Gras and Mousse, with Port Marinated Grapes and Pear Jam</i>	38.00
<i>Chilled Tiger Prawns, with Cucumber Relish and Tomato Jelly</i>	28.00

Soups

<i>Tomato Consommé, with Scampi and Semi-dried Tomatoes</i>	15.00
<i>Cream of Sweet Corn Soup, with Crisp Pancetta and Vincotto</i>	15.00

Main Courses

<i>Red King Perch, with Fennel Puree, Mizuna and Pine Nut Salad, Salsa Verde</i>	45.00
<i>Twice Cooked Pork Belly, with Prawn and Scallop Sausage</i>	45.00
<i>Grilled Barramundi Fillet, with Tiger Prawn Israeli Cous Cous & Herbed Potato Crisp</i>	41.00
<i>Dorper Lamb Loin, with Braised Sweet Potato and Caramelized Shallots</i>	43.00
<i>Pemican Crusted Red Emperor, with Wilted Pea Tendrils, Baby Herb Salad & Vincotto</i>	41.00
<i>Char-Grilled Stockyard Beef Tenderloin and Braised Beef Cheek Ravioli, with Forest Mushroom Sauce</i>	44.00
<i>Tempura Zucchini Flowers filled with Ricotta and Warm Soba Noodle Salad</i>	30.00



*Dishes are seasoned to enhance their flavours, however,
Salt & Pepper condiments are available on request*

Summer Menu

From The Grill

Stockyard Striploin (250 gram)	40.00
Stockyard Rib Eye (250 gram)	43.00
Stockyard Tenderloin (180 gram)	42.00
White Rocks Veal T-bone (300 gram)	47.00
Rack of Dorper Lamb	45.00
Gulf of Carpentaria Tiger Prawns	45.00

The above come with choice of Béarnaise Sauce, Hollandaise Sauce, Red Wine Jus, Mustard Fruits and Horseradish Cream.

Side Dishes

Steamed Broccolini with Warm Bacon Vinaigrette	9.00
Sautéed Baby Spinach	9.00
Roast Royal Blue Potatoes and Olive Tapenade	9.00
Sautéed Mushrooms	9.00
Baby Green Leaves, Extra Virgin Olive Oil and Red Wine	9.00

☞

Executive Chef - Todd Cheavins
Restaurant Manager – Sergio Cavazzi

The hotel proprietors invite you to view The Richardson Hotel.
The restaurant duty manager will arrange for a tour,
subject to rooms and facilities being available.

Degustation Menu

Without Wine Selection	120.00
With Wine Selection	190.00

Marinated Beetroot Carpaccio, with Hindmarsh Goat's Cheese

Cloudy Bay Sauvignon Blanc 2008,
Marlborough, NZ

☞

Cream of Sweet Corn Soup, with Crisp Pancetta and Vincotto

Howard Park Riesling 2008,
Margaret River, WA

☞

Twice Cooked Pork Belly, with Prawn and Scallop Sausage

Heggies Reserve Chardonnay 2007
Eden Valley, SA

☞

Lemongrass & Moroccan Mint Tea Sorbet

☞

Red King Perch, with Fennel Puree, Mizuna and Pine Nut Salad, Salsa Verde

Wild Earth Pinot Noir 2007,
Central Otago, NZ

☞

Meredith Goat's Blue, with Pear Tart

Dominique Portet Cabernet Sauvignon 2007,
Yarra Valley, VIC

☞

Amaretto and Almond Frappe, with Pistachio Crisps

Heggies Botritis Riesling 2005,
Eden Valley, SA