

# Entrees

#### Assorted Vol Au Vent \$18.00

3 Pieces of puff pastry cups filled with

- A. Smoked salmon with cream cheese and capers
- B. Venison with goat cheese and cranberry sauce
- C. Mushroom with truffle sauce

Italian Bruschetta \$20.00 (VG)

4 Slices of bread topped with diced tomatoes, seasoned with olive oil, fresh basil, garlic, onion, and mozzarella cheese

Seafood Chowder \$25.00

A thick and creamy seafood chowder with mussels, shrimp, calamari, and fish, served with toasted ciabatta bread

Scallop Risotto \$25.00

Creamy, Savory and incredibly mouth watering Italian risotto cooked patiently with asparagus, parmesan cheese & scallops

Soup of the day \$15.00 (V)

Please check with our friendly team for today's Chef special



#### Cheese Platter \$35.00

Brie, blue cheese, cumin cheese, Swiss cheese, smoked salami, crackers, nuts, fruits and quince jam

# Salads

Caesar Salad \$23.00

Made with greens, crispy bacon, grilled chicken fillet, boiled or poached egg, croutons, Parmesan cheese, and Caesar dressing

#### Greek Lamb Salad \$26.00

Tender slices of seasoned lamb on a bed of fresh mesclun, cucumber, red onion, tomatoes and feta cheese, drizzled with vinaigrette and tzatziki dressing with a side of pita bread and hummus.

Green Salad \$15.00 (V) (GF) (DF)

fresh mix greens, with dressing

# Main Course

Grilled Lamb Chops \$42.00 (GF)

Mediterranean-style char-grilled lamb served with baby carrots, caramelized onions, mashed kumara, jus, & tzatziki sauce

Lamb Rump \$39.00 (GF)

250g rump fillet stuffed with feta cheese and spinach, accompanied by mashed potatoes, sautéed vegetables, & tzatziki sauce

Ribeye Steak \$42.00 (GF)

300 Grams Grilled to your choice, served with sautéed vegetables, roasted potatoes, & green pea purée

Cranberry Chicken \$38.00 (GF)

Chicken fillet stuffed with feta cheese mixed with cranberry jam, baby spinach. Rolled by crispy bacon and served with sautéed veggies & rosemary potatoes

BBQ Pork Ribs \$37.00 (GF)(DF)

Slow-cooked BBQ ribs in bourbon and herbs, glazed with BBQ sauce, served with crispy fries

#### Braised Pork Belly \$37.00 (GF) (DF)

Chinese-style braised pork belly with a perfectly balanced sweet and Savory flavour. The texture of the slow-cooked pork is soft and melts in your mouth, served with rice and steamed vegetables

### Salmon Florentine \$42.00 (GF)

Made with juicy, tender baked salmon, topped with creamy spinach and mushrooms risotto

### Chimichurri Chicken \$34.00 (GF)

Taste of South America, served with sautéed asparagus, carrot purée & mashed potato

### Spinach Falafel \$29.00 (V)

Tender from inside & crispy outside one of the best vegan options served with hummus, tomatoes, red onion, mesclun & pita bread

Salt & pepper squid \$32.00

An iconic Cantonese dish, crispy yet tender texture of the squid to the aromatic, slightly spicy kick, you get from the classic salt and pepper seasoning served with jasmine rice



Penne Arrabbiata \$25.00 (VG)

Penne pasta with tomato, olive oil, Parmesan cheese, chili flakes, garlic, and basil

Fettuccine Salami \$28.00

Fettuccine pasta with creamy salami sauce, spinach, mushrooms, and Parmesan cheese

Richs Menu

Junior Fish & Chips \$18.00 (DF)

Served with crispy fries, tomato sauce, and tartar sauce

Grilled Tenderloin Chicken \$18.00(GF)(DF)

Served with crispy fries, mesclun salad, and tomato sauce

Kids Sundae \$12.00 (GF)

Two scoops of ice cream topped with chocolate or caramel sauce

# Bar Menu

### Harvard Burgers

- Beef \$29.00
- Topped with greens, tomato, bacon, Swiss cheese, red onion, pickles, and BBQ sauce, served with crispy fries, aioli, and tomato sauce
- Chicken \$27.00

Topped with greens, tomato, bacon, Swiss cheese, red onion, pickles, and chipotle sauce, served with crispy fries, aioli, and tomato sauce

• Vegetarian \$25.00 (VG)

Topped with greens, tomato, Swiss cheese, red onion, and pickles, served with crispy fries, aioli, and tomato sauce

Drunken Mussels \$32.00 (DF)

Mussels in a wine-based broth, served with toasted crispy bread

Fish & Chips \$28.00 (DF)

Beer-battered seasonal fish, served with greens, lemon, crispy fries, and tartar sauce

Salt & pepper Tofu \$25.00 (V) (GF) (DF)

Crispy pieces of tofu stir - fried with an aromatic blend of salt, white pepper, garlic, onion & capsicum

Fried Calamari \$23.00 (DF)

Deep-fried calamari rings served with tartar sauce

Prawn Twister \$23.00 ((DF)

Deep-fried premium peeled prawns wrapped in a crispy dough sheet, served with sweet chili sauce

Crispy Chicken \$26.00

Overnight marinated boneless thigh, deep-fried with special herbs, served with crispy fries, chipotle aioli, and tomato sauce

Nachos \$29.00

Gluten-free crispy tortilla chips layered with chili beef or chili vegetables, melted cheese, tomato salsa, guacamole, jalapeños, and sour cream

French Fries \$15.00 (V) (DF) (GF)

Straight-cut potatoes served with aioli and tomato sauce

Garlic Bread \$15.00 (DF)
4 Ciabatta bread topped with seasoned garlic and parsley, served with olive oil and balsamic vinegar