

Autumn Menu

Degustation Menu

Without wine selection 115

With wine selection (100mls per course) 185

Ocean Trout Carpaccio
with Fennel and Citrus Salad

*Nigl Grüner Veltliner "Kremser Freiheit" 2007
Kremstal, Austria*

₹

Roast Butternut Pumpkin Soup with
Lemongrass and Olive Oil

*Grosset Semillon Sauvignon Blanc 2008
Clare Valley/Adelaide Hills SA*

₹

Grilled Quail Breast with Caramelised Nashi
Pears and Pea Leaves

*Yalumba Eden Valley Viognier 2007
Barossa Valley, SA*

₹

Dry Martini Lemon Sorbet

₹

Char-Grilled Stockyard Beef Tenderloin and
Braised Beef Cheek Ravioli with Forest
Mushroom Sauce

*Barwick Estates "The Collectables" 2005
Margaret River WA*

₹

Guilloteau Chevre Cremeux
with Cabernet & Pear paste

*Black Chook, Shiraz Viognier 2007
McLaren Vale SA*

₹

Milk Chocolate Panna Cotta with Coconut
Ice Cream and Cassis Glaze

*De Bortoli Black Noble,
Riverina NSW (45 mls)*

Appetizers

Ocean Trout Carpaccio with Fennel
and Citrus Salad 28

Vanilla Seared Scallops with Crab Salad
and Blood Orange Glaze 31

Hindmarsh Goat's Cheese Panna Cotta
with Confit Tomato and Balsamic 26

Terrine of Duck Breast
with Tomato Aspic & du Puy Lentils 29

Seared Yellow Fin Tuna with Sesame
Seeds Grilled Zucchini and Bocconcini 28

Pan-fried Duck Foie Gras
with Corn Bread French Toast,
Marinated Melons & Spiced Apples 38

Grilled Blue Ridge Marron
with Marron Wontons,
Shitake Mushrooms and Peas 32

Soups

Roast Butternut Pumpkin Soup
with Lemongrass and Olive Oil 15

Cream of Baby Spinach
with Mascarpone 15

*Dishes are seasoned to enhance their flavours,
however,*

Salt & Pepper condiments are available on request.


Restaurant at The Richardson

Autumn Menu

Main Courses

Roast White Rabbit Loin & Braised Leg
with Carrot, Muscatels and Quince Jus 45

Grilled Fillet of Red Emperor
with Marinated Persian Fetta, Confit Tomato
and Olive Salad 45

Grilled Barramundi Fillet
with Israeli Tiger Prawn Cous Cous 41

Dorper Lamb Backstrap
with Kipfler Potato & Eggplant Caponata 43

Tasmanian Ocean Trout
with White Onion Puree, Double Smoked
Bacon and Pea Leaves 41

Char-Grilled Stockyard Beef Tenderloin
and Braised Beef Cheek Ravioli
with Forrest Mushroom Sauce 44

Asparagus and Capsicum Tart
with Onion Jam & Shaw River Mozzarella 30

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

From The Grill

Stockyard Striploin 250 gram 40

Stockyard Rib Eye 250 gram 44

Stockyard Beef Tenderloin 180 gram 42

White Rocks Veal T-bone 300 gram 47

Rack of Dorper Lamb 45

Queensland Leeder Prawns 45

*The above dishes are served with :
Béarnaise Sauce, Hollandaise Sauce, Red Wine Jus,
Mustard Fruits and Horseradish Cream.*

Side Dishes

Steamed Cauliflower with Asiago
Cream 9

Sauteed Baby Spinach 9

Royal Blue Mashed Potatoes 9

Assorted Sautéed Mushrooms 9

Baby Green Leaves, Extra Virgin Olive
Oil and Red Wine Vinegar 9

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*Executive Chef - Todd Cheavins
Food & Beverage Manager - Manfred Rom*

Opus
Restaurant at The Richardson