

Spring Menu

Degustation Menu

Without wine selection 115

With wine selection (100mls per course) 185

Terrine of Tiger Prawns with Green Lentil Salad
& Yarra Valley Caviar

*Willow Bridge Reserve Sauvignon Blanc 07, Ferguson
Valley, WA*

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Tomato Consomme with Spring Vegetable Pearls

*Alkoomi Wandoo Semillon 02,
Frankland, WA*

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Grilled Quail Breast with Chorizo
& Crushed Potato, Salsa Verde

*Dutcher Crossing Stuhlmuller Vineyard Chardonnay 04,
Sonoma County USA*

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Cassis and Pepper Sorbet

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Char-Grilled Stockyard Beef Tenderloin & Braised
Beef Cheek Ravioli, Forest Mushroom Sauce

*Stefano Lubiana Merlot 04,
Granton, TAS*

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Barossa Valley Le Petit Prince Goats Cheese
with Roast Pineapple Chutney and French Bread

*Kaesler "Avignon" Grenache Shiraz Mataro 05,
Barossa Valley SA*

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Lemon Curd Tart with Italian Meringue
and Braised Baby Figs

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

Appetizers

Stockyard Beef Tartare with Marinated
Capsicum & Seeded Mustard Cream 28.00

Vanilla Seared Scallops with Crab Salad
& Blood Orange Glaze 31.00

Zucchini Flowers with Hindmarsh Goats
Cheese, Ratatouille Vegetables & Oyster
Mushroom Salad 26.00

Terrine of Tiger Prawns with Green
Lentil Salad & Yarra Valley Caviar 29.00

Seared Yellow Fin Tuna with Sesame
Seeds, Grilled Zucchini and Bocconcini 28.00

Pan-fried Duck Fois Gras with
Cornbread French Toast, Spiced
Cherries & Saffron Pears 38.00

Grilled Blue Ridge Marron with Marron
Wontons, Shitake Mushrooms & Peas 32.00

Soups

Tomato Consomme with Spring
Vegetable Pearls 15.00

Chilled Cucumber
& Crème Fraiche Soup 15.00

Spring Menu

Main Courses

Roasted Red Emperor with Chorizo
& Crushed Potato and Salsa Verde 45.00

Breast Magret Duck with Confit Duck Leg
& Pumpkin, Orange and Fennel Salad 45.00

Grilled Barramundi Fillet with Tiger Prawn
Israeli Cous Cous 41.00

Dorper Lamb Loin with Anna Potato, Braised
Cabbage & Bacon and Chanterelles 43.00

Tasmanian Salmon Fillet with Baby Nicoise
Salad and Choron Sauce 41.00

Char-Grilled Stockyard Beef Tenderloin
& Braised Beef Cheek Ravioli with
Forest Mushroom Sauce 44.00

Asparagus and Capsicum Tart with Onion Jam
& Shaw River Mozzarella 30.00

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

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

From The Grill

Stockyard Striploin 250 gram 40.00

Stockyard Rib Eye 250 gram 43.00

Stockyard Beef Tenderloin
180 gram 42.00

White Rocks Veal T-bone 300 gram 47.00

Rack of Dorper Lamb 45.00

Queensland Leader Prawns 45.00

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

Side Dishes

Steamed Broccolini with Shaved
Almonds and Brown Butter 9.00

Sauteed Baby Spinach 9.00

Steamed New Potatoes with Dill 9.00

Sauteed Mushrooms 9.00

Baby Green Leaves, Extra Virgin
Olive Oil and Red Wine Vinegar 9.00

*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*