

FOR THE GRUB



THE

TAPROOM

SINCE • 1888



FOR THE GROG

BREADS

Garlic Bread

House-made herb focaccia topped with roasted garlic & thyme butter 9.5

Cheesy Garlic Bread

Three cheeses added to our garlic focaccia 10.5

Flat Bread - GF option

Basil pesto, mozzarella & parmesan 11.5

Reece's Flat Bread - GF option

Sweet chilli, cream cheese, pesto & mozzarella 13

FULL DAY MENU

The Big Banger - GF

Peter Timbs Boerewors sausage, oven-baked & finished on our chargrill, served on creamy mustard mash, green peas & house gravy 24

Charlie's Chicken - GF

Chargrilled chicken breast, marinated in our citrus mustard marinade, resting on a roasted kūmara & bacon crush, with oregano cream sauce 31

Roast Veggie Salad - GF

Medley of seasonal roast vegetables, burrata cheese, crushed falafel, spinach, spiced cashews, raspberry & white balsamic vinaigrette 26.5

Add Cajun Chicken 7 - GF Smoked Salmon 9 - GF

Caesar Salad - GF

Crisp cos lettuce, maple bacon, oven-baked garlic croutons & shaved parmesan, finished with our homemade Caesar dressing & topped with a poached free-range egg 20

Add Tuscan Chicken 27 - GF Crumbed Prawns 28

Mountain River Venison - GF

200g Denver leg fillets marinated in our Richmond Club super juice, chargrilled to medium rare, served with creamy potato bake, charred broccolini & sour cherry red wine jus 33

Roast of the Day - GF

See the blackboard for today's choice, with seasonal steamed & roast vegetables, served with house gravy POA

The McRichmond

OG Classic Cheeseburger - grilled 200g beef patty, smoked tomato relish, McClure's pickles, sliced red onion, a gooey cheddar cheese sauce, in a potato bread bun, served with fries 23.5

Richmond Curry - GF

See today's blackboard special 24

Southern Fried Chicken Burger

Buttermilk-fried chicken breast, Swiss cheese, bacon, salad greens, tomato, smoky aioli, sesame bun, served with fries 23.5

Manuka Roasted NZ Salmon

New Zealand sea-sourced Manuka cold smoked salmon, oven-roasted & served with a vibrant pea puree & summer couscous salad 34

Big Boy Pork Ribs - GF

Twice-cooked & coated in our hoisin-orange BBQ sauce, served with house slaw & spiced roast spuds 31

Canterbury Lamb Loin - GF

Chargrilled mint tea & honey-soaked lamb backstrap, served on roasted carrots, tossed in pistachio mint pesto, finished with a rich pomegranate jus 33

Twice Cooked Pork Belly - GF

Rollled, slow-roasted Canterbury-raised pork, served on mustard mash with house gravy, topped with pear & fig chutney & crackling 33

Fish & Chips - DF

Beer battered fish, crispy fries & seasonal salad served with lemon & house tartare 23

Steak & Chips - GF

Chargrilled 200g ribeye, served to your liking with fries, fresh green salad & your choice of sauce 34

Gravy | Mushroom | Peppercorn | Garlic Butter

Pasta of the Day

See the blackboard for our chef's dish of the day 26

Richmond Platter for 2

A tasty trip around our menu, Kansas chicken wings, pulled pork gravy, battered fish, spicy chorizo, our famous chicken bites, cheese sauce, polenta fries, flour wraps, McClure's pickles, spiced cashews & house slaw 69

SIDES

Green Salad 6

Steamed Vegetables 6

Mash & Gravy 7

Beer Fries 11.5

Bowl of Fries 9.5

Onion Rings 11

Roast Potatoes 6

Loaded Wedges 14.5

Dirty Fries 14

Two Fried Eggs 7

SAUCES

Mushroom Sauce 3.5

Peppercorn Sauce 3.5

Aioli 2

Garlic Butter 2

Gravy 2

PIZZA

ALL OUR PIZZAS COME MADE WITH HAND PULLED BASES

GLUTEN FREE BASE 3.5

DAIRY FREE CHEESE 3.5

Margherita

Classic tomato sauce, fresh mozzarella & basil olive oil 20

Fried Chicken

Korean BBQ-style base sauce, capsicum, red onion, McClure's pickles, southern fried chicken breast, finished with a lime mayo swirl 26.5

Pepperoni

Our take on the New York classic, just mozzarella, pepperoni & sauce 21.5

Meat Lovers

Tomato base, salami, sausage, champagne ham, roast beef, lots of cheese & a BBQ swirl 25

The Veggie

Feta cheese, smoky tomato base, mushrooms, spinach, red onion & olives 24

Spicy Chorizo

Garlic-roasted mushrooms, Peter Timbs spicy chorizo, red onion, olives, classic tomato base, mozzarella cheese, finished with watercress & saffron mayo 26.5

Teriyaki Chicken

Tonkatsu base sauce, teriyaki chicken, onion jam, edamame beans, water chestnuts, smoked mozzarella, finished with toasted sesame seeds & Kewpie mayo 26.5

Hawaiian

Classic tomato sauce, double champagne ham, double pineapple & double cheese 22

The Sweet & Spicy

Cream cheese & cranberry base sauce, smoked chicken, mozzarella, bacon, caramelised onions, capsicum & jalapeños 26.5

DESSERTS

Classic Ice Cream Sundae - DF option

Scoops of vanilla ice cream, brandy snap, whipped cream 13.5

Chocolate | Caramel | Strawberry | Lemon Passion | Black Cherry & Vanilla

Lime Coconut Brulee - GF DF

Served with coconut bikkies 16

Cheesecake of the Day

Different ways on different days 15

Black Forest Pizzokie

Dutch chocolate and cherry cookie, topped with Kāpiti black doris plum ice cream & chocolate sauce 15.5

Churros

Cinnamon sugar dusted churros served with chocolate & caramel dipping sauce 15

Tina's Tiramisu - Contains alcohol

A traditional Italian dessert filled with mascarpone cheese & ladyfingers dipped in espresso coffee 15

Sticky Date Pudding

Topped with caramel fudge ice cream, salted caramel sauce & whipped cream 15

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Richmond Club, The Borough



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The
people's
place.

