



Menu

629 BOURKE STREET, MELBOURNE, VIC, 3000
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SHARING

ARANCINI BALLS (VG) <small>(4 pieces) Crunchy rice balls stuffed with pumpkin, semi dried tomatoes & spinach served with a chunky romesco sauce.</small>	\$15
MAC & CHEESE CROQUETTES <small>(4 pieces) Macaroni and cheese croquettes served with smokey paprika aioli.</small>	\$16
CHICKEN WINGS <small>(10 pieces) Crispy fried wings with your choice of Bourbon BBQ sauce or buffalo sauce (medium spice)</small>	\$15
TIJUANA NACHOS (GF/V) <small>Baked corn chips with melted cheese, topped with house made salsa, frijoles, guacamole, sour cream and jalapeños</small>	\$15
GRILLED DUO BITES (GFOA) <small>(4 Mini skewers) Mixed grill with chicken and beef marinated in lemon and herb, served with roasted capsicum, basil pesto, and flatbread.</small>	\$16
FISH TACO <small>(1 Piece) Fried flathead, Pico de Galo, guacamole, jalapeños, and hot sauce on a toasted tortilla.</small>	\$11
GRAZING BOARD <small>House made dips served with flat bread, feta, blue cheese, bocconcini, Kalamata olives, salami, prosciutto, and dukkha.</small>	\$32

MAINS

LEMON PEPPER CALAMARI (GF) <small>Calamari lightly dusted in lemon pepper seasoning and flash fried, served with tartare sauce, a lemon wedge, thick-cut steakhouse chips, and house salad.</small>	\$28
BEER BATTERED FISH AND CHIPS <small>Beer-battered flathead fillets, served with tartare sauce, a lemon wedge, thick-cut steakhouse chips, and house salad.</small>	\$27
PANKO CRUMBED CALAMARI <small>Japanese-style crumbed calamari, served with tartare sauce, a lemon wedge, thick-cut steakhouse chips, and house salad.</small>	\$28
CHICKEN PARMIGIANA <small>Chicken breast schnitzel with virginian ham, napoli sauce, and mozzarella, thick-cut steakhouse chips, and house salad.</small>	\$27
THE BIG GERMAN SCHNITZEL <small>Pork schmitzel, served with a lemon wedge, thick-cut steakhouse chips, and slaw with your choice of sauce: gravy (GF), field mushroom (GF), pepper (GF), or garlic butter (GF).</small>	\$32
MUSHROOM MEDLEY RISOTTO (V/GF) <small>Portobello, shiitake, and oyster mushrooms in a garlic white wine and thyme sauce with arborio rice, cream, and finished with shaved parmesan cheese. ADD: Marinated grilled chicken +\$6</small>	\$29
CARBONARA (GFOA +\$4) <small>Penne pasta with sautéed bacon and garlic and white wine, tossed with cream and fresh herbs, and finished with shaved parmesan cheese.</small>	\$23
TUSCAN FAGIOLI VEGAN PASTA (VG/GFOA +\$4) <small>Spaghetti pasta with sautéed red onion, garlic, cherry tomatoes, and capers in a Napoli sauce finished with olives, cannellini beans, and spinach.</small>	\$24
SLOW BRAISED BEEF RAGU (GFOA +\$4) <small>Tagliatelle pasta with slow braised beef ragu in a rich tomato red wine sauce and finished with shaved parmesan cheese.</small>	\$30
PRAWN PASTA (GFOA +\$4) <small>Angel hair pasta with minced prawn, tomato, Italian parsley, extra virgin olive oil and Nonas sugo.</small>	\$33
HOUSEMADE VEGETARIAN MOUSSAKA (V) <small>Layered fresh grilled, zucchini, eggplant, and potatoes in a Napoli sauce and topped with bechamel sauce, served with roquette salad, and toasted Turkish bread.</small>	\$29
NASI GORENG <small>Wok-tossed roast pork, chicken, prawns, jasmine rice, Asian vegetables, and nasi sauce topped with a fried egg and crispy shallots.</small>	\$28
BEEF NOODLE STIR FRY <small>Wok tossed beef with egg, Bok choy, onions, garlic chives, chilli, and bean shoots, finished with oyster sauce.</small>	\$28
TEXAS PORK RIBS <small>Slow-cooked American full baby pork ribs in a Texas rub and a hickory BBQ sauce served with thick-cut steakhouse chips and slaw.</small>	\$40
300G PORTERHOUSE STEAK (GF) <small>Cooked to your liking, served with thick-cut steakhouse chips, and house salad and your choice of sauce: gravy (GF), field mushroom (GF), pepper (GF), garlic butter (GF) or red wine jus (GF)</small>	\$40
300G SCOTCH FILLET STEAK (GF) <small>Cooked to your liking, served with thick-cut steakhouse chips, and house salad and your choice of sauce: gravy (GF), field mushroom (GF), pepper (GF), garlic butter (GF) or red wine jus (GF)</small>	\$47
MEDITERRANEAN CHAR-GRILLED CHICKEN (GFOA) <small>Mediterranean char-grilled chicken thigh served with a tomato, olive and feta salad, tzatziki and grilled flatbread.</small>	\$32

VEGGIE BURGER (V/VGOA) <small>Vegetable patty, lettuce, tomato, onion, beetroot, chunky tomato relish, cheddar and garlic aioli served on a potato bun with chips.</small>	\$24
ANGEL BAY BEEF BURGER <small>180G beef patty, lettuce, tomato, crispy bacon, cheddar, onion rings, and BBQ sauce served on a potato bun with chips.</small>	\$26
FRANKS HOT FRIED CHICKEN BURGER <small>Franks hot fried chicken burger with cheddar, pickles, lettuce, tomato, and aioli served on a potato bun with chips.</small>	\$26
TEMPURA BARRA BURGER <small>Tempura Barramundi, lettuce, tomato, cheddar, and house made tartare served on a potato bun with chips.</small>	\$26
AUSSIE STEAK SANDWICH <small>Traditional BBQ steak with tomato, lettuce, sauteed onion, beetroot, bacon, and a fried egg, served on Turkish focaccia with chips.</small>	\$29
PHILLY STEAK SANDWICH <small>Thinly sliced marinated beef with red onion, capsicum, cheese, aioli served on a Turkish focaccia with chips.</small>	\$29
GRILLED CHICKEN WRAP <small>Grilled chicken with mixed leaf, tomato, caramelized onion, cheddar, and peri-peri mayo, wrapped in a toasted tortilla and served with chips.</small>	\$20

SALADS

THAI BEEF SALAD <small>Marinated wok-tossed beef slices served with lettuce, Thai basil, coriander, peanuts, topped with a red Nam Jim dressing.</small>	\$25
ATHENA SALAD (GF) <small>Greek salad made with crisp cos lettuce, tomato, cucumber, red onion, marinated feta, and Kalamata olives. Tossed in herb-infused olive oil and lemon dressing. ADD: Lemon pepper calamari (GF), marinated grilled chicken (GF), or halloumi (GF) +\$6</small>	\$20
VIETNAMESE COLESLAW (VG/GF) <small>Fried tofu served with Asian slaw, peanuts, rice crackers and topped with a chilli lime dressing. ADD: Lemon pepper calamari (GF), marinated grilled chicken (GF), or halloumi (GF) +\$6</small>	\$22

PIZZA

((Vegan cheese available +\$4) (Gluten free pizza base available +\$4))
All pizza is based with Napoli and mozzarella cheese

GARLIC AND HERB (V) <small>Garlic, oregano, and mozzarella.</small>	\$13
LITTLE ITALY (V) <small>Bocconcini, and basil.</small>	\$18
BBQ AUSSIE <small>Bacon, ham, red onion, and BBQ sauce.</small>	\$18
LAZY GRINGO <small>Hot Calabrese salami, red onion, capsicum, Chilli, and jalapenos topped with devil's hot sauce.</small>	\$18
VEG-O (V/VGOA) <small>Roasted pumpkin, spinach, red onion, mushroom, red peppers, and basil pesto oil.</small>	\$18
HAWAIIAN <small>Fresh pineapple and ham.</small>	\$18
ITALIAN SAUSAGE <small>Pork and Fennel Italian sausage, caramelized onions and bocconcini.</small>	\$18
CHICKEN TIKKA <small>Tikka marinated chicken, crushed potato, and red onion finished with yogurt raita.</small>	\$18
ZORBA <small>Roasted lamb, baby spinach, caramelized onion, semi-dried tomato, feta, and tzatziki.</small>	\$18
MEDLEY MUSHROOM & BLUE CHEESE <small>Portobello, shiitake, and oyster mushrooms blue cheese, rocket and cracked black pepper drizzled with truffle oil.</small>	\$22

SIDES

BOWL OF THICK-CUT STEAKHOUSE CHIPS (V/GF) <small>Served with garlic aioli and tomato sauce.</small>	\$13
POTATO WEDGES (V) <small>Served with sour cream and sweet chili sauce.</small>	\$14
ONION RINGS (V) <small>Served with a ranch dipping sauce.</small>	\$9
SEASONAL VEGETABLES (V/GF) <small>Sautéed in garlic and extra Virgin olive oil.</small>	\$12
GARDEN SALAD (V/GF) <small>Mixed leaf, carrot, tomato, and red onion with creamy balsamic.</small>	\$10

DESSERTS

STICKY DATE PUDDING (V) <small>Served with vanilla ice cream and caramel sauce.</small>	\$10
CHURROS (V) <small>Dusted with cinnamon sugar and served with caramel and white chocolate sauce.</small>	\$10

SIDE SAUCES (ALL \$2)	<small>TARTARE MUSHROOM PEPPER GRAVY</small>	<small>RED WINE JUS GARLIC BUTTER AIOLI</small>
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<small>VG = Vegan</small>	<small>VGOA = Vegan Option Available</small>
<small>V = Vegetarian</small>	<small>VOA = Vegetarian Option Available</small>
<small>GF = Gluten Free</small>	<small>GFOA = Gluten Free Option Available</small>

DISHES MAY CONTAIN TRACES OF NUTS AND GLUTEN – PLEASE ENSURE YOUR SERVER IS AWARE OF ANY DIETARY NEEDS

