SHARING ARANCINI BALLS (VG) **CHICKEN WINGS \$15** (10 pieces) Crispy fried wings with your choice of Bourbon BBQ sauce or buffalo sauce (medium spice) TIJUANA NACHOS (GF/V) Baked corn chips with melted cheese, topped with house made salsa, frijoles, guacamole, sour cream and jalapeños SAN CHOY BAO (3 pieces) Lettuce cups filled with stir fried pork and chicken mince in Asian seasoning and soy. Finished with fried noodles and roasted sesame seeds PRAWN AND GINGER DUMPLINGS (6 pieces) steamed or fried Asian process (6 pieces) steamed or fried Asian prawn, and ginger dumplings served with house made black vinegar **GRAZING BOARD BURGERS & WRAPS** VEGGIE BURGER (V/VGOA) RMH DOUBLE POUNDER Flame grilled double beef patty with American cheese, lettuce, tomato, red onion, and tangy rmh sauce in a potato bun, served with chips **TANDOORI BURGER**Chicken breast in a Tandoori marinade with a potato and onion fritter, lettuce, cucumber, coriander and yoghurt spiced dressing in a potato bun served with chips STEAK SANDWICH Minute steak in a garlic and herb marinade, served on crispy bread with lettuce, tomato, caramelised onion. BBO sauce and cheese, served with chips PORK ROLL Roast pork belly in chilli, coriander, tomato, cucumber, and lettuce in crispy roll GRILLED CHICKEN WRAP Grilled chicken with mixed leaf, tomato, caramelized onion, Swiss cheese and peri peri mayo wrapped in a toasted tortilla served with chips WOK & PAN (Gluten free penne pasta available +\$3) SEAFOOD RISOTTO (GF) Pan seared seafood mix of prawn, calamari, shrimp and scallop with Arborio rice in a garlic and tomato sauce SPAGHETTI MEATBALLS Spaghetti with gourmet meatballs in chilli sugo sauce, with basil, and shallots, topped with parmesan SPAGHETTI CARBONARA Spaghetti pasta with sautéed bacon and garlic, tossed with cream and fresh herbs topped with parmesan TUSCAN FAGIOLI VEGAN PENNE PASTA (VG) Penne pasta with sautéed Spanish onion, garlic, cherry tomatoes and capers in a Napoli sauce finished with olives, cannellini beans and spinach CHICKEN AVOCADO PASTA Penne pasta with sauteed chicken in garlic, shallots, white wine, cream, and avocado CRISPY CHILLI BEEF Sizzling crispy chilli beef in onion, capsicum, chili sauce, hoisin, and oyster sauce with steamed rice Stir fried prawn cutlets in onion, garlic, soy, lime, chilli, and egg with flat rice noodles, finished with beansprouts and peanuts SINGAPORE NOODLES (V) Vegetables seasoned in automatical seasoned sea

Vegetables seasoned in curry and a mild spice, wok tossed with vermicelli noodles and topped with

e with roast pork, chicken, prawns, Asian vegetables and nasi sauce topped with a fried egg

crispy shallots
ADD: Calamari or marinated grilled chicken+\$6

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MAINS

LEMON PEPPER CALAMARI Calamari lightly dusted in lemon pepper seasoning and flash fried, served with tartare sauce, wedge, chips and salad	\$25 lemon
BEER BATTERED FISH AND CHIPS Beer battered flathead fillets, served with tartare sauce, lemon wedge, chips and salad	\$25
PANKO CRUMBED CALAMARI Japanese-style crumbed calamari, served with tartare sauce, lemon wedge, chips and salad	\$23
CHICKEN PARMIGIANA Chicken breast schnitzel with Virginian ham, Napoli sauce and mozzarella, served with chips	\$25 and salad
THE BIG GERMAN SCHNITZEL A Pork schnitzel, served with lemon, chips, slaw and your choice of sauce: field mushroom (G(GF) or garlic butter (GF)	\$29 (F), pepper
TEXAS PORK RIBS (GF) Slow cooked American full baby pork ribs in a Texas rub and a smoky BBQ sauce with chips potato salad	\$38 and
300g PORTERHOUSE STEAK Cooked to your liking, served with chips, salad, and your choice of sauce: field mushroom (GF), garlic butter (GF) or red wine jus (GF)	\$38 F), pepper
CHICKEN INASAL Half a chicken that has been BBQ flame grilled - North west coast Philippine style, in a citrus sweet soy, and lemongrass basting, served with chips and salad	\$34 s, chilli,
VEGETABLE STACK (V/VGOA) Layered roast mushroom, zucchini, pumpkin, spinach, and capsicum finished with crispy cochaloumi and romesco sauce on a bed of roasted potatoes	\$24

SALADS

THAI BEEF SALAD

ATHENA SALAD (GF)	\$20
Greek salad made with crisp cos lettuce, tomato, cucumber, Spanish onion, marinated feta and Kalan olives. Tossed in herb-infused olive oil and lemon dressing ADD: Lemon pepper calamari (GF), marinated grilled chicken (GF) or haloumi (GF) +\$6	nata
PEARL COUS (V) (VGOA) Large cous couked in vegetable stock, tossed with artichoke, capsicum, cos, cherry tomato, and basil, topped with a tahini yoghurt dressing	\$20

ted beef slices served on Asian slaw and topped with honey mustard dressing

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

GARLIC AND HERB PIZZA (V) Garlic, oregano, and mozzarella	\$12
LITTLE ITALY (V) Cherry tomato, bocconcini, and basil	\$18
BBQ AUSSIE Bacon, ham, Spanish onion, and BBQ sauce	\$18
LAZY GRINGO Hot Calabrese salami, red onion, capsicum, Chilli, and jalapenos topped with devils hot sauce	\$18
VEG–O (V) Roasted pumpkin, spinach, Spanish onion, mushroom, red peppers, and basil pesto oil	\$18
HAWAIIAN Fresh pineapple, and ham	\$18
ITALIAN SAUSAGE Italian sausage, caramelised onions, and bocconcini	\$18
CHICKEN TIKKA Tikka marinated chicken, crushed potato, and red onion finished with yoghurt raita	\$18
ZORBA Roasted lamb, baby spinach, caramelized onion, semi-dried tomato, feta, and tzatziki	\$18
FTIRA MALTESE PIZZA (VGOA) Tomato, potato, onion, capers, tuna, olives, parsley, and olive oil. (no cheese)	\$18

SIDES

BOWL OF CHIPS (V) Served with garlic aioli and tomato sauce	\$1
POTATO WEDGES (V) Served with sour cream and sweet chilli sauce	\$1
SWEET POTATO CHIPS (V) Served with parmesan aioli	\$1
ONION RINGS (V)	\$
Served with a ranch dipping sauce POTATO SALAD (GF) (VOA) Steamed potato with crispy bacon, roquette, lettuce, sundried tomato, and onion with	\$1 : a lemon aioli
dressing, topped with parmesan SEASONAL GREENS (V/GF) Sautéed in garlic and extra Virgin olive oil	\$1
GARDEN SALAD (V/GF) With red wine vinaigrette	\$1

DESSERTS

\$23

\$20

STICKY DATE PUDDING (V) Served with vanilla ice cream and caramel sauce	\$10
PAVLOVA (GF) Served with mango cream and passion fruit	\$12

SIDE SAUCES	TARTARE	RED WINE JUS
14 44	MUSHROOM	GARLIC BUTTER
(ALL \$1)	PEPPER	AIOLI
	GRAVY	HONEY MUSTARD

VG = Vegan V = Vegetarian VGOA = Vegan Option Available GF = Gluten Free GFOA = Gluten Free Option Available

ALL DISHES MAY CONTAIN TRACES OF NUTS AND GLUTEN

