



FESTIVE MENU

629 BOURKE STREET. MELBOURNE
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FESTIVE SET MENU

ENTREE

SHARED PLATTER

SHARED PLATTERS OF CHICKEN AND BEEF SKEWERS MARINATED IN LEMON & HERB, PLUS PUMPKIN AND SPINACH ARANCINI BALLS SERVED WITH FLATBREAD

MAIN

ROCKLING WITH BURNT ORANGE SAUCE

ROCKLING FILLETS SERVED WITH CREAMY MASHED POTATO, DUTCH CARROTS AND GARLIC BROCCOLINI TOPPED WITH A BURNT ORANGE SAUCE

SIRLOIN STEAK

PRIME 300G PORTERHOUSE CHAR GRILLED TO PERFECTION COVERED WITH A BEARNAISE SAUCE AND SERVED WITH CHIPS AND SALAD

CHICKEN COQ AU VIN

CHICKEN BREAST BRAISED IN REDWINE SAUCE SERVED WITH CREAMY MASHED POTATO AND GARLIC BROCCOLINI

ROAST PORK

PERFECTLY COOKED ROAST PORK SERVED WITH GARLIC MASHED POTATO, DUTCH CARROTS, GARLIC BROCCOLINI AND PUMPKIN

PUMPKIN AND BEETROOT GNOCCHI (V/VOA)

HOUSE MADE GNOCCHI PAN TOSSED WITH PUMPKIN, BEETROOT, WALNUTS AND FETA

DESSERT

ALL HOUSE MADE

HOMEMADE STICKY DATE PUDDING

SERVED WITH CARAMEL SAUCE AND VANILLA ICE CREAM

CHURROS

DUSTED WITH CINNAMON SUGAR, SERVED WITH CARAMEL AND WHITE CHOCOLATE SAUCE

PAVLOVA

SERVED WITH MANGO CREAM AND PASSIONFRUIT

2 COURSE MENU

ENTREE &
MAIN
OR
MAIN &
DESSERT

\$45

3 COURSE MENU

ENTREE
&
MAIN
&
DESSERT

\$50

*MINIMUM OF 15PAX BOOKING

- WITH THE WHOLE TABLE PRE-ORDERING FROM SAME MENU REQUIRED

*BOOKINGS OVER 40PAX WILL BE REQUIRED TO SELECT 3 MAIN OPTIONS SERVED VIA ALTERNATE DROP

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