

ROBIN HOOD HOTEL MENU

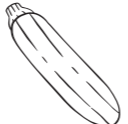

SMALL PLATE

- SOURDOUGH LOAF** \$10
with Talinga olive oil, aged balsamic, house made dukkah & butter 
- GARLIC & HERB CIABATTA** \$8.5
- DUCK LIVER & WALNUT PATE** \$16
with pickles and sour dough
- HALLOUMI FRIES** \$16
with a lemon pepper yoghurt, sumac and dukkah
- NATURAL OYSTERS (GF)** 3 - \$10
6 - \$18
served with shallots & red wine vinegar
- KILPATRICK OYSTERS** 3 - \$12
6 - \$22
with bacon, BBQ, worcestershire and tabasco sauce
- SALT & PEPPER SQUID** \$20
with an Asian salad & lime aioli
- BUFFALO CHICKEN WINGS (GF)** S - \$9
L - \$13

- GRAZING PLATE** S - \$45
L - \$65
salami, capocollo, jamon, cacciatore, duck and walnut pate, stuffed baked zucchini with almond & roast capsicum, buffalo mozzarella & basil, hummus, kalamata olives, cornichons, sundried tomatoes, pickled mushrooms, pickled chilli peppers served with grissini 

- SIDEWINDER WEDGES** \$12
with rosemary sea salt, sour cream and sweet chilli sauce
- SWEET POTATO CHIPS** S- \$8.50
L- \$12.50
with rosemary sea salt & lime aioli
- CHIPS** S- \$8
L- \$10
with housemade chicken salt & tomato sauce

ENTREE

- STUFFED BAKED ZUCCHINI (V)** \$16
with almonds, sundried tomato, fire roasted capsicum & basil topped with shaved grana padano parmesan 
(can be (VE) without the grana padano)
- ROASTED BUTTERNUT PUMPKIN (V)** \$16
with SA blue lentils, roasted balsamic onions & parsley, topped with mild crumbled gorgonzola & pepitas
- BRUSCHETTA (V)** \$16
with buffalo mozzarella, tomato & basil drizzled with olive oil & balsamic glaze
ADD PROSCIUTTO \$5
- GRILLED LOBSTER (GF)** \$24
with chive butter, corn, red radish, chervil & cherry tomato, olive oil & red wine vinegar dressing 
- GRILLED SA SARDINE FILLETS (GF)** \$20
with a medley of tomato, fennel, cucumber, red onion, coriander, mint & a gazpacho dressing
- GRILLED PORK BELLY (GF)** \$21
with Asian slaw and a kewpie chilli mayo
- LAMB KOFTA (GF)** \$21
with quinoa, roasted sweet potato & prune salad with coriander yoghurt

SIDES

- GREEN LEAFY SALAD (GF)** \$6.5
- FRESH GARDEN SALAD** S - \$5
S - \$7.5
- ROCKET, PEAR AND PARMESAN SALAD (GF)** \$8.5
- ROASTED BABY POTATOES WITH ROSEMARY (GF)** \$8
- BROCCOLINI (GF)** \$12
sauteéd with anchovies, chilli and garlic, topped with roasted almonds 

PIZZA

- SEAFOOD** \$28
lobster, prawn, mussels, cherry tomato, basil & mozzarella 
- ITALIAN TREAT** \$25
salami, capocollo, pancetta, jamon, tomato, basil & mozzarella
- PROSCIUTTO CRUDO** \$25
tomato, mozzarella & gorgonzola topped with fresh prosciutto & wild rocket
- YIROS** \$25
souvlaki marinated lamb, tomato, red onion & garlic Greek yoghurt
- LITTLE JOHN'S** \$25
grilled honey sriracha chicken, bacon, spring onion, jalapeños & bbq sauce
- MARGHERITA** \$22
fresh tomato, mozzarella, bocconcini & basil 
- VEGETARIAN** \$25
mushroom, capsicum, spinach, olives & herbs
- BLANCO** \$22
garlic, mozzarella, anchovy, chilli & fresh basil

Gluten free base \$4





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CLASSICS

- CAESAR SALAD** \$19
cos lettuce, grilled bacon, grana padano parmesan, croûtons, poached free range egg & house made dressing 
ADD CHICKEN \$6
- SALT & PEPPER SQUID** E - \$22
M - \$26
served with an Asian style salad, chips & lime aioli
- KING GEORGE WHITING** 1pce - \$20
2pce - \$36
choose between Coopers beer battered or grilled, served with a garden salad, chips & tartare sauce 
- CRUMBED LAMBS BRAINS** E - \$19
M - \$26
on a bed of mash potato with bacon & caramelised onion
- PASTA OF THE DAY** \$24
please see our daily specials board
- CURRY OF THE DAY** \$24
please see our daily specials board
- COOPERS PALE SAUSAGES** \$22
with caramelized onion & mash potato
- HOOD CHICKEN BURGER** \$24
cajun chicken burger, avocado, bacon, pineapple, lettuce, cheddar & chipotle mayo 
- HOOD BEEF BURGER** \$24
house made beef pattie, bacon, cheddar, tomato, dill pickle, lettuce, ketchup & American mustard
- HALLOUMI BURGER** \$24
grilled halloumi, avocado, pineapple, lettuce, cheddar & chipotle mayo
- All burgers are served with chips*
- CHICKEN OR BEEF SCHNITZEL** \$24
served with salad & chips
- Sauces: gravy, mushroom or pepper \$2.5
- kilpatrick \$4
- parmigiana \$5

MAINS

- FISH OF THE DAY** \$32
please see our daily specials board
- ROASTED EGGPLANT (V) (GF)** \$26
with fresh coriander, roasted cashews, corn tortillas & topped with curried yoghurt 
(can be (VE) without yoghurt)
- CARROT, FENNEL & FETTA FRITTERS (V) (GF)** \$26
with roasted chickpeas, mint & lemon yoghurt
- ROASTED LAMB SHOULDER (GF)** \$32
with freekeh salad, fetta & a beetroot hummus
- GRILLED PORK LOIN SCALOPPINI (GF)** \$30
with a corn purée, peas, maple baby carrots & jus
- CHICKEN SKEWER (GF)** \$32
marinated in ginger, tumeric & cumin, served with a preserved lemon, tomato, green olives, red onion & coriander salsa with a side of lemon pepper yoghurt 

CHARGRILLED STEAKS

all steaks are served with baby roast potatoes and a bed of rocket

- 200G TENDERLOIN FILLET STEAK** \$35
- 300G SCOTCH FILLET** \$38
Pure Angus 
- 350G WAGYU RUMP** \$36
- 400G FLAT IRON STEAK** \$35
- 700G BLACK ANGUS RIB EYE** \$55
Please allow min. 30 mins
- SHARE MEAT PLATTER (FOR 4 PEOPLE)** \$110
Please allow min. 30 mins
700g rib eye, 400g flat iron steak, & chicken skewer served with baby roast potatoes & preserved lemon, tomato, green olives, red onion & coriander salsa & a side of lemon pepper yoghurt

- HOUSEMADE CHILLI JAM/HORSERADISH AIOLI - \$4 •
- HOT ENGLISH, DIJON, WHOLEGRAIN MUSTARD - \$2.5 •
- GARLIC & HERB BUTTER - \$3.5 •
- ANCHOVY & CAPER BUTTER - \$4 •
- GRAVY, MUSHROOM OR PEPPER - \$2.5 •
- BEARNAISE \$4 •

