

THE ROBIN

HOOD

- Est. 1851 -

## **ABOUT US**

FOOD IS A PASSION AT THE ROBIN HOOD. HEAD CHEF, PATRICE RICOURT, SOUS CHEF, KEVIN VERHAAREN AND THEIR TEAM CREATE SEASONAL MENUS USING THE FINEST LOCAL PRODUCE

OUR AWARD WINNING BISTRO OFFERS THE BEST IN CONTEMPORARY CUISINE, TOGETHER WITH THE TRADITIONAL PUB FAVOURITES

WE SOURCE THE BEST IN LOCAL PRODUCE AND CHANGE MENUS REGULARLY TO FEATURE SEASONAL ELEMENTS WHICH CAN BE MATCHED WITH AN EXTENSIVE RANGE OF PREMIUM WINES AND BEERS



## TO START

<b>SOURDOUGH LOAF</b>		<b>\$11</b>
WITH TALINGA OLIVE OIL, AGED BALSAMIC & HOUSE MADE DUKKAH		
<b>GARLIC &amp; HERB CIABATTA</b>		<b>\$10</b>
<b>DUCK LIVER PATE</b>		<b>\$16</b>
WITH PICKLES & SOURDOUGH		
<b>NATURAL OYSTERS (GF)</b>	<b>3- \$12</b>	<b>6- \$20</b>
SERVED WITH VIRGIN MARY DRESSING		
<b>KILPATRICK OYSTERS (GF)</b>	<b>3- \$14</b>	<b>6- \$24</b>
WITH BACON, BBQ, WORCESTERSHIRE & TABASCO SAUCE		
<b>BUFFALO CHICKEN WINGS (GF)</b>	<b>S- \$12</b>	<b>L- \$18</b>
WITH A SIDE OF RANCH DIPPING SAUCE		
	10 PCE	20 PCE

## TO SHARE

### GRAZING PLATTER

SALAMI, CAPOCOLLO, JAMON, CACCIATORE, DUCK & WALNUT PATE, HUMMUS, KALAMATA OLIVES, CORNICHONS, SUNDRIED TOMATOES, PICKLED MUSHROOMS, PICKLED CHILLI PEPPERS, SERVED WITH CHARGRILLED SOURDOUGH BREAD

**S- \$48    L- \$68**

### SEAFOOD PLATTER

NATURAL OYSTERS, SMOKED SALMON, PRAWNS, MUSSELS, SALT & PEPPER SQUID, BATTERED BARRAMUNDI, LOBSTER TAILS, SARDINES & CHIPS

**S- \$65    L- \$85**  
2 PEOPLE    3 PEOPLE

### MEAT PLATTER (GF)

*PLEASE ALLOW MINIMUM. 30 MINUTES*

600G RIB EYE, 400G FLAT IRON STEAK & TERIYAKI CHICKEN SERVED WITH BABY ROASTED POTATOES, ROCKET, SMOKY CHIMICHURRI & PINEAPPLE, CORIANDER & LIME RELIS

**L- \$125**  
4 PEOPLE

## **SMALL PLATE**

<b>CRUMBED CHICKEN BITES (6) DF</b> WITH COCONUT & LIME DRESSING	<b>\$16</b>
<b>SPANISH STYLE GARLIC PRAWNS (7) DF/GF OPTION</b> PAPRIKA, CAYENNE PEPPER, PARSLEY & LEMON WITH CHARGRILLED BREAD	<b>\$18</b>
<b>LOBSTER TACOS (3)</b> TOPPED WITH GUACAMOLE, RADISH, SOUR CREAM, LIME & CORIANDER	<b>\$24</b>
<b>SALT &amp; PEPPER SQUID</b> WITH ASIAN SALAD & LIME AIOLI	<b>\$18</b>
<b>VEGETABLE CUTLETS (3) V</b> POTATO, CORN, PEAS, CARROT WITH TAMARIND CHUTNEY & MINT COULIS	<b>\$18</b>
<b>HALLOUMI FRIES (7) V</b> WITH LEMON PEPPER YOGHURT, SUMAC & DUKKAH	<b>\$17</b>
<b>SMOKED DUCK BAO BUNS (2)</b> CUCUMBER, CORIANDER, PICKLED CARROT & DAIKON RADISH	<b>\$22</b>
<b>BEETROOT SALAD GF/V</b> GOAT CHEESE, RADISH, PICKLED ONION, PEPITAS & ROCKET AND SHERRY VINEGAR DRESSING	<b>\$18</b>

## WOOD OVEN PIZZA

### MARGHERITA

\$22

TOMATO BASE WITH FRESH TOMATO, MOZZARELLA,  
BOCCONCINI & BASIL

### VEGETARIAN

\$25

TOMATO BASE WITH MUSHROOM, CAPSICUM, SPINACH,  
OLIVES, HERBS & MOZZARELLA

### SEAFOOD

\$28

TOMATO BASE WITH LOBSTER, PRAWN, MUSSELS, CHERRY  
TOMATO, MOZZARELLA & FRESH BASIL

### BLANCO

\$22

OLIVE OIL BASE WITH GARLIC, ANCHOVIES, CHILLI,  
MOZZARELLA & FRESH BASIL

## **WOOD OVEN PIZZA**

**PROSCIUTTO CRUDO** **\$25**

TOMATO BASE WITH FRESH TOMATO,  
MOZZARELLA, GORGONZOLA, TOPPED WITH  
FRESH PROSCIUTTO & WILD ROCKET

**ITALIAN TREAT** **\$25**

TOMATO BASE WITH SALAMI, CAPOCOLLO,  
PANCETTA, JAMON, TOMATO, MOZZARELLA &  
FRESH BASIL

**CAPRINO MIELE** **\$25**

GOAT CHEESE, HONEY, PANCETTA  
MOZZARELLA & OREGANO

**LITTLE JOHN'S** **\$25**

TOMATO BASE WITH GRILLED HONEY SRIRACHA  
CHICKEN, BACON, SPRING ONION, JALAPENOS,  
MOZZARELLA & BBQ SAUCE

**YIROS** **\$25**

TOMATO BASE WITH SOUVLAKI MARINATED LAMB,  
TOMATO, RED ONION, MOZZARELLA & GARLIC GREEK  
YOGHURT

**GLUTEN FREE BASE** **\$4**

## **BURGERS**

**HOOD CHICKEN BURGER** **\$24**

CAJUN CHICKEN, AVOCADO, BACON, LETTUCE, CHEDDAR,  
TOMATOES & CHIPOTLE MAYONNAISE SERVED  
WITH A SIDE OF CHIPS

**WAGYU CHEESEBURGER** **\$24**

WAGYU BEEF PATTY, AMERICAN MUSTARD, TOMATO SAUCE,  
CHEDDAR CHEESE & PICKLES SERVED WITH A SIDE OF CHIPS

**VEGGIE BURGER (V)(VE)** **\$24**

PLANT BASE PATTY, FRESH TOMATO, ROCKET,  
RED ONION & TOMATO CHUTNEY SERVED  
WITH A SIDE OF CHIPS

### **ADD**

BACON **\$5**

CHEDDAR **\$3**

EGG **\$3.50**

EXTRA PATTY **\$6**



## CLASSICS

<b>CAESAR SALAD</b>	<b>\$21</b>
COS LETTUCE, GRILLED BACON, GRANA PADANO PARMESAN, CROUTONS, POACHED FREE RANGE EGG & HOME MADE DRESSING WITH ANCHOVIES	
<b>ADD CHICKEN</b>	<b>\$6</b>
<b>SALT &amp; PEPPER SQUID</b>	<b>\$28</b>
ASIAN STYLE SALAD, CHIPS & LIME AIOLI	
<b>CHICKEN OR BEEF SCHNITZEL</b>	<b>\$24</b>
SERVED WITH SALAD & CHIPS	
SAUCES: GRAVY, MUSHROOM OR PEPPER	<b>\$2. 50</b>
PARMIGIANA	<b>\$4</b>
KILPATRICK	<b>\$5</b>
<b>CRUMBED LAMB BRAINS</b>	<b>S- \$19    L- \$26</b>
ON A BED OF MASHED POTATO WITH BACON, CARAMALISED ONION & RED WINE JUS	
<b>COOPERS PALE ALE SAUSAGES</b>	<b>\$24</b>
WITH CARAMALISED ONION MASHED POTATO & A RED WINE JUS	
<b>PASTA OF THE DAY - SEE SPECIALS BOARD</b>	<b>\$25</b>
<b>CURRY OF THE DAY - SEE SPECIALS BOARD</b>	<b>\$25</b>

## MAINS

<b>CHARGRILLED TANDOORI EGGPLANT (V/GF)</b>		<b>\$26</b>
CURRIED YOGHURT, ROAST CAPSICUM SALAD WITH PARSLEY, CORIANDER & PAPADUM		
<b>PEARL COUS COUS SALAD (VE/V/DF)</b>		<b>\$26</b>
ROASTED PUMPKIN, SUNDRIED TOMATOES, ROCKET, PEPITAS & MINT		
<b>KING GEORGE WHITING</b>	<b>\$27</b>	<b>\$40</b>
COOPERS BEER BATTERED OR GRILLED	<b>1 PCE</b>	<b>2 PCE</b>
WITH GARDEN SALAD, CHIPS & TARTARE		
<b>FISH OF THE DAY - SEE SPECIALS BOARD</b>		<b>\$32</b>
<b>SPAGHETTINI (DF)</b>		<b>\$30</b>
BLUE SWIMMER CRAB, GARLIC, CHERRY TOMATOES, OLIVE OIL & PARSLEY (+ADD FRESH CHILLI)		
<b>CHICKEN SKEWER</b>		<b>\$32</b>
TERIYAKI CHICKEN SKEWER SERVED WITH COCONUT JASMINE RICE, PINEAPPLE, CORIANDER & LIME RELISH		
<b>BRAISED LAMB SHOULDER</b>		<b>\$36</b>
SERVED WITHROASTED BEETROOT, GINGER, WHIPPED FETA & SALSA VERDE		

## FROM THE CHARGRILL

**ALL STEAKS SERVED WITH ROASTED BABY POTATOES  
& A BED OF ROCKET**

**200G TENDERLOIN FILLET STEAK** \$40

**300G SCOTCH FILLET** \$45

**350G WAGYU RUMP** \$42

**400G FLAT IRON STEAK** \$40

**600G BLACK ANGUS RIB EYE** \$65

*PLEASE ALLOW MINIMUM 30 MINUTES*

### **SAUCE/ BUTTERS / MUSTARDS / GRAVIES**

HOUSE MADE CHILLI JAM (GF) \$4

HORSE RADDISH AIOLI (GF) \$4

CHIMICHURRI (GF) \$4

GARLIC & HERB BUTTER (GF) \$3.5

ANCHOVY & CAPERS BUTTER (GF) \$3.5

BEARNAISE (GF) \$4

HOT ENGLISH, DIJON OR WHOLEGRAIN MUSTARD (GF) \$2.5

GRAVY, MUSHROOM OR PEPPER \$2.5

RED WINE JUS (GF) \$4

## SIDES

**FRESH GARDEN SALAD (GF)(V)(VE)** \$7.50  
LETTUCE, RED ONION & TOMATO WITH OLIVE OIL &  
BALSAMIC VINEGAR DRESSING

**ROCKET PEAR & PARMESAN SALAD (GF)(V)** \$10  
WITH BALSAMIC VINEGAR DRESSING

**ROASTED BABY POTATOES (GF)(V)(VE)** \$10  
WITH ROSEMARY SALT

**BROCCOLINI (GF)** \$12  
SAUTEED WITH ANCHOVIES, CHILLI & GARLIC, TOPPED  
WITH ROASTED ALMONDS

**SIDEWINDER WEDGES (V)** L- \$13.50  
WITH ROSEMARY SEA SALT, SOUR CREAM & SWEET  
CHILLI SAUCE

**SWEET POTATO CHIPS (V)** S- \$12 L- \$17  
WITH ROSEMARY SEA SALT & LIME AIOLI

**CHIPS (GF)** S- \$8 L- \$12.50  
WITH TOMATO SAUCE

## **SUCCULENT ROASTED PIG ON A SPIT**

**MINIMUM 12 PEOPLE AND 7 DAYS NOTICE**

**\$85 PER PERSON**

SERVED WITH SALADS & CONDIMENTS:

MANGO, SPANISH ONION, ROCKET & CORIANDER SALAD

CHARGRILLED PINEAPPLE

MUSTARD & PICKLES

ROASTED ROOT VEGETABLES

BRAISED SAVOY CABBAGE WITH SMOKY SPECK

## DESSERT

**LEMON TART** **\$15**

SERVED WITH RASPBERRY COULIS

**HOMEMADE CHOC BROWNIE (GF)** **\$15**

SERVED WITH PISTACHIO, RASPBERRY,  
CHOCOLATE SAUCE & VANILLA ICE CREAM

**APPLE & RHUBARB CAKE (GF / DF)** **\$15**

RHUBARB & STRAWBERRY COMPOTE

**ICE CREAM SUNDAE** **\$5** **\$7.50**

VANILLA ICE CREAM WITH A CHOICE OF CHOCOLATE,  
STRAWBERRY OR CARAMEL TOPPING, FINISHED WITH  
SPRINKLES OR NUTS

**SINGLE** **DOUBLE**

**AFFOGATO** **\$10**

VANILLA ICE CREAM SERVED WITH A SHOT OF ESPRESSO  
COFFEE

**ADD YOUR CHOICE OF LIQUOR**

FRANGELICO **\$9**

BAILEYS **\$8.50**

**CHEESE PLATE** **\$18**

A SELECTION OF LOCAL & IMPORTED CHEESES WITH  
QUINCE PASTE AND LAVOSH CRACKERS

## COFFEE

	<b>CUP</b>	<b>MUG</b>
FLAT WHITE	\$4.50	\$5.50
LATTE	\$4.50	\$5.50
CAPPUCCINO	\$4.50	\$5.50
MOCHA	\$4.50	\$5.50
LONG BLACK	\$4.50	
SHORT BLACK	\$4	
MACCHIATO	\$4	
HOT CHOCOLATE		\$6.00
SPICED CHAI LATTE	\$4.50	\$5.50
VANILLA CHAI LATTE	\$4.50	\$5.50
ICED COFFEE	\$9.50	
ICED CHOCOLATE	\$9.50	
SOY MILK	80c	
OAT MILK	80c	
ALMOND MILK	80c	

## TEA

EARL GREY		\$4
ENGLISH BREAKFAST		\$4
CHAMOMILE		\$4
PEPPERMINT		\$4
GREEN		\$4