

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

SOURDOUGH LOAF		\$12
WITH TALINGA OLIVE OIL, AGED BALSAMIC & HOUSE MADE DUKKAH		
GARLIC & HERB CIABATTA		\$10
DUCK LIVER PATE		\$16
WITH PICKLES & SOURDOUGH		
NATURAL OYSTERS (GF)	3- \$14	6- \$26
SERVED WITH VIRGIN MARY DRESSING		
KILPATRICK OYSTERS (GF)	3- \$16	6- \$28
WITH BACON, BBQ, WORCESTERSHIRE & TABASCO SAUCE		

SMALL PLATE

CRUMBED CHICKEN BITES (6) DF **\$16**
WITH COCONUT & LIME DRESSING

SALT & PEPPER SQUID **\$18**
WITH ASIAN SALAD & LIME AIOLI

HALLOUMI FRIES (7) V **\$17**
WITH LEMON PEPPER YOGHURT, SUMAC & DUKKAH

MUSHROOM ARANCINI (4) V **\$15**
MUSHROOM & WHITE WINE ARANCINI
SALAD & TOMATO RELISH

BUFFALO CHICKEN WINGS (GF) **S- \$14** **L- \$20**
WITH A SIDE OF RANCH DIPPING SAUCE 10 PCE 20 PCE

CRUMBED LAMB BRAINS (ENTRÉE) **\$25**
ON A BED OF MASHED POTATO WITH BACON,
CARAMELISED ONION & RED WINE JUS

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 **\$25**

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

WAGYU CHEESEBURGER **\$25**

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

VEGGIE BURGER (V)(VE) **\$25**

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

ADD

BACON **\$5**

CHEDDAR **\$3**

EGG **\$3.50**

EXTRA PATTY **\$6**

CLASSICS

CAESAR SALAD	\$22
COS LETTUCE, GRILLED BACON, GRANA PADANO PARMESAN, CROUTONS, POACHED FREE RANGE EGG & HOME MADE DRESSING WITH ANCHOVIES	
ADD CHICKEN	\$6
SALT & PEPPER SQUID	\$28
ASIAN STYLE SALAD, CHIPS & LIME AIOLI	
CHICKEN OR BEEF SCHNITZEL	\$25
SERVED WITH SALAD & CHIPS	
SAUCES: GRAVY, MUSHROOM OR PEPPER	\$2.50
PARMIGIANA	\$4.50
KILPATRICK	\$5
CRUMBED LAMB BRAINS (MAIN)	\$34
ON A BED OF MASHED POTATO WITH BACON, CARAMALISED ONION & RED WINE JUS	
COOPERS PALE ALE SAUSAGES	\$25
WITH CARAMALISED ONION MASHED POTATO & A RED WINE JUS	

MAINS

CHARGRILLED TANDOORI EGGPLANT (V/GF)		\$26
CURRIED YOGHURT, ROAST CAPSICUM SALAD WITH PARSLEY, CORIANDER & PAPADUM		
KING GEORGE WHITING	\$27	\$40
COOPERS BEER BATTERED OR GRILLED WITH GARDEN SALAD, CHIPS & TARTARE	1 PCE	2 PCE
FISH OF THE DAY - SEE SPECIALS BOARD		\$35
SPAGHETTINI (DF)		\$32
BLUE SWIMMER CRAB, GARLIC, CHERRY TOMATOES, OLIVE OIL & PARSLEY (+ADD FRESH CHILLI)		
PASTA OF THE DAY - SEE SPECIALS BOARD		\$26
CURRY OF THE DAY - SEE SPECIALS BOARD		\$26

FROM THE CHARGRILL

**ALL STEAKS SERVED WITH ROASTED BABY POTATOES
& SALAD**

200G TENDERLOIN FILLET STEAK \$42

300G SCOTCH FILLET \$45

350G WAGYU RUMP \$42

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

ROCKET PEAR & PARMESAN SALAD (GF)(V) \$12
WITH BALSAMIC VINEGAR DRESSING

BROCCOLINI (GF) \$14
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 **\$25**
A SELECTION OF LOCAL & IMPORTED CHEESES WITH
QUINCE PASTE AND LAVOSH CRACKERS

COFFEE

	CUP	MUG
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	\$1	
OAT MILK	\$1	
ALMOND MILK	\$1	

TEA

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