

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

TOSCANO 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		

TO SHARE

GRAZING PLATTER (SERVES 2-3) \$48

ASSORTED CHARCUTERIE, HUMMUS,
KALAMATA OLIVES, CORNICHONS, SUNDRIED TOMATOES,
PICKLED MUSHROOMS, PICKLED CHILLI PEPPERS,
SERVED WITH CHARGRILLED BREAD

SEAFOOD PLATTER (SERVES 2) \$65

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

MEAT PLATTERS (SERVES 4) \$135

PLEASE ALLOW MIN. 30 MINUTES

600G RIB EYE, 350G WAGYU, CHARGRILLED HARISSA
CHICKEN SKEWER SERVED WITH BABY ROASTED
POTATOES, ROCKET, TABBOULEH, LEMON YOGHURT
& RED WINE JUS

ADD SAUCES, BUTTERS, MUSTARD OR GRAVIES FROM **\$2.50**

SMALL PLATES

BURRATA (V)		\$23
WITH PITA BREAD, POMEGRANATE MOLASSES, OLIVE OIL & BASIL		
SALT & PEPPER SQUID		\$20
WITH ASIAN SALAD & LIME AIOLI		
HALLOUMI FRIES (V)		\$17
WITH LEMON PEPPER YOGHURT, SUMAC & DUKKAH		
FETTA, DUKKAH & PEA FRITTERS (V)(GF)		\$18
SERVED WITH MINT YOGHURT		
CRUMBED LAMB BRAINS (ENTRÉE)		\$25
ON A BED OF MASHED POTATO WITH BACON, CAMELISED ONION & RED WINE JUS		
BUFFALO CHICKEN WINGS (GF)	S- \$14	L- \$20
WITH A SIDE OF RANCH DIPPING SAUCE	10 PCE	20 PCE
WHITE ANCHOVY SOLDIER (I)		\$6.50
WITH ROASTED TOMATO & OLIVE TAPENADE		
GRILLED CHORIZO (DF)		\$21
WITH CRUSTY BREAD & GREEN CHIMICHURRI		
GRILLED BABY OCTOPUS (GF) (DF)		\$20
WITH POTATOES, SPANISH ONION, CAPSICUM & ROCKET		

WOOD OVEN PIZZA

MARGHERITA

\$23

TOMATO BASE WITH FRESH TOMATO, MOZZARELLA,
BOCCONCINI & BASIL

VEGETARIAN

\$26

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

SEAFOOD

\$29

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

BLANCO

\$23

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

CAPRINO MIELE

\$26

GOAT CHEESE, HONEY, PANCETTA
MOZZARELLA & OREGANO

WOOD OVEN PIZZA

PROSCIUTTO CRUDO	\$26
TOMATO BASE WITH FRESH TOMATO, MOZZARELLA, GORGONZOLA, TOPPED WITH FRESH PROSCIUTTO & WILD ROCKET	
ITALIAN TREAT	\$26
TOMATO BASE WITH SALAMI, PANCETTA, JAMON, TOMATO, MOZZARELLA & FRESH BASIL	
LITTLE JOHN'S	\$26
TOMATO BASE WITH GRILLED HONEY SRIRACHA CHICKEN, BACON, SPRING ONION, JALAPENOS, MOZZARELLA & BBQ SAUCE	
YIROS	\$26
TOMATO BASE WITH SOUVLAKI MARINATED LAMB, TOMATO, RED ONION, MOZZARELLA & GARLIC GREEK YOGHURT	
*GLUTEN FREE BASE	\$6

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 ON'S

BACON \$5

CHEDDAR \$3

EGG \$3.50

EXTRA PATTY \$6

CLASSICS

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	\$5.50
KILPATRICK	\$5
CRUMBED LAMB BRAINS (MAIN)	\$34
ON A BED OF MASHED POTATO WITH BACON, CARMELISED ONION & RED WINE JUS	
COOPERS PALE ALE SAUSAGES	\$25
WITH CARMELISED ONION, MASHED POTATO & A RED WINE JUS	
PASTA OF THE DAY - SEE SPECIALS BOARD	\$26
CURRY OF THE DAY - SEE SPECIALS BOARD	\$26
FISH OF THE DAY - SEE SPECIALS BOARD	\$35

MAINS

CHARGRILLED HARISSA CHICKEN SKEWER \$32
SERVED WITH TABBOULEH & LEMON PEPPER YOGHURT

KING GEORGE WHITING \$27 \$40
COOPERS BEER BATTERED OR GRILLED 1 PCE 2 PCE
WITH GARDEN SALAD, CHIPS & TARTARE

SPAGHETTINI (DF) \$32
BLUE SWIMMER CRAB, GARLIC, CHERRY TOMATOES,
OLIVE OIL & PARSLEY (+ADD FRESH CHILLI)

SALADS

CAESAR SALAD \$22
COS LETTUCE, GRILLED BACON, GRANA PADANO PARMESAN,
CROUTONS, POACHED FREE RANGE EGG &
HOME MADE DRESSING

WHITE ANCHOVY SALAD (DF) \$20
TOMATOES, BISCOTTO BREAD, BASIL, GARLIC, OLIVE OIL

WARM ROASTED SALAD (V) (GF) \$21
ROASTED CORN COB, CAVOLO NERO, RADICCHIO, ARTICHOKE
HEART, WALNUTS, GRANA PANDANO, SHERRY VINEGAR & OLIVE OIL

ADD CHICKEN \$6

FROM THE CHARGRILL

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

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**

HORSERADISH 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 (V)(GF) \$12

WITH BALSAMIC VINEGAR DRESSING

BROCCOLINI (GF) \$14

SAUTEED WITH ANCHOVIES, CHILLI & GARLIC, TOPPED

WITH ROASTED ALMONDS

ROASTED CAULIFLOWER (V) (GF) (VE) \$12

TURMERIC, CUMIN & FENNEL SEEDS

SIDEWINDER WEDGES (V) L- \$15

WITH ROSEMARY SEA SALT, SOUR CREAM & SWEET

CHILLI SAUCE

SWEET POTATO CHIPS (V) S- \$13 L- \$18

WITH ROSEMARY SEA SALT & LIME AIOLI

CHIPS (GF) S- \$9 L- \$13.50

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

MINI PORTUGUESE TARTS (2) **\$15**
SERVED WITH MIXED BERRY COMPOTE

HOMEMADE CHOC WALNUT BROWNIE (GF) **\$15**
SERVED WITH CHOCOLATE SAUCE
& VANILLA ICE CREAM

RHUBARB & STRAWBERRY CRUMBLE (GF / DF) **\$15**
SERVED WITH VANILLA ICE CREAM

ICE CREAM SUNDAE **\$6 \$8.50**
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 **\$9**

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		\$5.50
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		\$4.50
ENGLISH BREAKFAST		\$4.50
CHAMOMILE		\$4.50
PEPPERMINT		\$4.50
GREEN		\$4.50