

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

served with virgin mary dressing 6-\$26

KILPATRICK OYSTERS (GF) 3-\$16

with bacon, bbq, worcestershire & tabasco sauce 6-\$28

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 PLATTER (SERVES 4) \$135

Please allow a minimum of 30 minutes

600g rib eye, 350g wagyu, middle eastern lamb rump served
with baby roasted potatoes, rocket, tabbouleh, lemon yoghurt
& red wine jus

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

Small Plates

CHICKPEA BATTERED CAULIFLOWER (VE)(GF)(DF) \$15
served with tomato chutney

SALT & PEPPER SQUID \$20
with asian salad & lime aioli

HALLOUMI FRIES (7) (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, caramelised onion
& red wine jus

SPICY BUFFALO CHICKEN WINGS (GF) 10PCE-\$14
with a side of ranch dipping sauce 20PCE-\$20

KOREAN STYLE STICKY WINGS (GF)(DF) 10PCE-\$14
topped with sesame seeds 20PCE-\$20

BLACK MUSSEL MARINIÈRE (GD)(DF) \$20
with garlic, parsley, shallots, & white wine
ADD CREAM \$2 / BREAD \$4

PEKING DUCK SAN CHOY BOW (2PC)(DF)(GF) \$18
with carrot, bean shoots, crispy shallots, water chestnut,
coriander & ginger

PRAWN BRIOCHE SLIDERS (2PC) \$22
with spring onion, radish, cos lettuce & a cocktail sauce

Wood Oven Pizza

MARGHERITA (V) \$23

tomato base with fresh tomato, mozzarella, bocconcini & basil

VEGETARIAN (V) \$26

tomato base with mushroom, capsicum, spinach, olives, herbs & mozzarella

SEAFOOD \$29

tomato base with lobster, prawn, mussels, cherry tomato, mozzarella & fresh basil

BLANCO \$23

olive oil base with garlic, anchovies, chilli, mozzarella & fresh basil

PROSCIUTTO CRUDO \$26

tomato base with fresh tomato, mozzarella, gorgonzola, topped with fresh prosciutto & wild rocket

Wood Oven Pizza

ITALIAN TREAT \$26

tomato base with salami, pancetta, jamon, tomato, mozzarella & fresh basil

CAPRINO MIELE..... \$26

goat cheese, honey, pancetta, mozzarella & oregano

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 based patty, fresh tomato, salad, red onion
& tomato chutney served with a side of chips

ADD

Bacon	\$5
Cheddar	\$3
Egg	\$3.5
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 \$2.5

Parmigiana \$5.5

Kilpatrick \$5.5

CRUMBED LAMB BRAINS \$34

on a bed of mashed potato with bacon, caramelised onion
& red wine jus

COOPERS PALE ALE SAUSAGES \$25

with caramelised onion, mashed potato & a red wine jus

PASTA OF THE DAY \$26

SEE SPECIALS BOARD

CURRY OF THE DAY \$26

SEE SPECIALS BOARD

FISH OF THE DAY \$35

SEE SPECIALS BOARD

CAESAR SALAD \$22

cos lettuce, grilled bacon, grana padano parmesan, croutons,
poached free range egg & home made dressing

ADD Chicken \$6

Mains

KING GEORGE WHITING 1PCE-\$27

coopers beer battered or grilled with garden salad,
chips & tartare

2PCE-\$40

CHICKEN CORDON BLEU \$32

with garlic & parsley green beans & champignon cream sauce

BEEF CHEEK & CARROT CASSEROLE (GF) \$32

served with mashed potatoes & gremolata

KING HENRY PORK CUTLET (GF) \$34

sweet & sour braised red cabbage, apple, pancetta & cider sauce

WINTER VEGETABLE STEW (VE)(GF)(DF) \$26

with sweet potato, pumpkin, chickpeas & coconut cream

CHARGRILLED MIDDLE EASTERN LAMB RUMP SKEWER \$34

with a tomato, black olive, rosemary & feta burghul & mint yoghurt

From the Chargrill

All steaks served with roasted baby potatoes & a bed of salad

200G TENDERLOIN FILLET STEAK \$42

300G SCOTCH FILLET \$45

350G WAGYU RUMP \$42

600G BLACK ANGUS RIB EYE \$65

Please allow a minimum 30 minutes

SAUCE/BUTTERS/MUSTARDS/GRAVIES

Housemade chilli jam \$4

Horseradish aioli \$4

Chimichurri (GF) \$4

Bearnaise (GF) \$4

Red wine jus (GF) \$4

Garlic & herb butter (GF) \$3.5

Anchovy & capers butter (GF) \$3.5

Hot english, dijon or wholegrain mustard (GF) \$2.5

Gravy, mushroom or pepper \$2.5

Sides

ROCKET, PEAR & PARMESAN SALAD (GF)(V) \$12

with balsamic vinegar dressing

BROCCOLINI & GREEN BEANS (GF)(DF) \$14

sautéed with anchovies, chilli & garlic, topped with roasted almonds

ROASTED BRUSSEL SPROUTS (GF)(DF) \$12

with pear & pepita seeds

POTATO MASH \$9

SIDEWINDER WEDGES (V) L-\$15

with rosemary sea salt, sour cream & sweet chilli sauce

L-\$18

SWEET POTATO CHIPS (V) S-\$13

with rosemary sea salt & lime aioli

L-\$13.5

CHIPS (GF) S-\$9

with tomato sauce

Roasted Pig on a Spit

SUCCULENT ROASTED PIG ON A SPIT..... \$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

**Minimum 12 people and 7 days notice*

Dessert

MINI PORTUGUESE TART (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 **(SINGLE) \$6**

vanilla ice cream with a choice of chocolate, strawberry
(DOUBLE) \$8.5
or caramel topping, finished with sprinkles or nuts

AFFOGATO **\$25**

vanilla ice cream served with a shot of espresso coffee

ADD your choice of liqueur

frangelico \$9

baileys \$9

CHEESE PLATE..... **\$25**

a selection of local & imported cheeses with quince paste & lavosh crackers

Tea & Coffee

COFFEE

CUP MUG

FLAT WHITE	\$5	\$6
LATTE	\$5	\$6
CAPPUCCINO	\$5	\$6
MOCHA	\$5	\$6
LONG BLACK	\$5	
SHORT BLACK	\$4.5	
MACCHIATO	\$4.5	
HOT CHOCOLATE	\$5	\$6
SPICED CHAI LATTE	\$5	\$6
VANILLA CHAI LATTE	\$5	\$6
ICED COFFEE	\$9.5	
ICED CHOCOLATE	\$9.5	
SOY MILK / OAT MILK / ALMOND MILK	\$1	

TEA

EARL GREY	\$5
ENGLISH BREAKFAST	\$5
CHAMOMILE	\$5
PEPPERMINT	\$5
GREEN	\$5

