

MENU *at the Hood*

Entrée...

Tapas Plate

\$17.50

Roasted almonds with sea salt & smoked paprika, prawn chorizo skewer, pickled red chillies, crumbed manchego cheese with salsa verde, San Jose Jamon on croutons & stuffed green olives

Bar Plate

small **\$19.00** large **\$31.00**

Hommous, tzatziki & sun-dried tomato dips, sweet corn fritters, pate, smoked beef, vegetable frittata, chutney, kalamata olives, pickles & char-grilled pita bread

Herb & garlic bread

\$6.00

Oysters natural with lemon & lime wedges (*gluten free*)

1/2 dozen **\$15.00** dozen **\$23.00**

Oysters kilpatrick with San Jose bacon, worcestershire & tabasco sauce

1/2 dozen **\$17.50** dozen **\$27.00**

Sesame crusted prawns, green bean, bean shoot, cucumber & somen noodle salad,
Japanese soy dressing

\$15.90

Grilled haloumi, roasted roma tomatoes, torn bread & rocket salad, caramalised balsamic vinegar

\$14.90

Lamb kofta, carrot, orange zest & mint salad, yoghurt, red onion & sumac
dipping sauce (*gluten free*)

entrée **\$14.90** main **\$26.90**

Sung Choi Bao, pork mince, ginger, bean sprouts, spring onion, coriander & Iceberg
lettuce

entrée **\$14.90**

Crumbed lamb brains, mash potato, San José bacon, caramalised onion & glaze

entrée **\$14.90** main **\$23.90**

Entrée Salads...

Salmon potato patties, lime aoli, cherry tomato, spanish onion, cucumber, lemon & basil salad

\$15.90

Crispy pepper rabbit, celery heart, apple, parsley & roasted almond salad, waldorf dressing

\$16.90

Caesar salad, grilled san jose bacon, cos lettuce, grana padano parmesan, croutons,
& chef's own dressing & free range poached egg

\$16.90

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Main Course...

Lemon, fennel & saffron risotto, char grilled asparagus & goats curd (<i>gluten free</i>)	\$24.90
Salt & pepper baby squid with lime aioli and chips	\$24.90
Salt water barramundi served Coopers beer battered or grilled with chips & salad	\$24.90
Fish of the day	\$28.90
Chilli king crab, ginger, garlic, steamed bok choy, roti	\$31.00
Barbecue Vietnamese chicken breast, coleslaw, nuoc nam dressing of ginger, garlic, fish sauce & lime, roasted sesame seeds, and fried shallots	\$28.90
King Henry pork cutlet, roasted parsnip & potato mash, apple & caramelised shallot chutney (<i>gluten free</i>)	\$28.90
Caramelised duck breast, asian greens, duck, spring onion wonton, soy & ginger jus	\$31.00
Rack of lamb, tabouli salad & skordalia dressing	\$32.00
Pure angus scotch fillet, smoked gypsy speck & spinach dumpling, tomato & pear relish	\$32.00

Hood Favorites...

Hood burger with beef pattie, bacon, egg, cheese, lettuce & onion with chips	\$19.50
Hood steak sandwich with lettuce, tomato, beetroot, onion, bacon with chips & roast garlic aioli	\$19.50
Chicken schnitzel, salad & chips with your choice of sauce (<i>gravy, mushroom, pepper, Dianne & parmigiana</i>)	\$19.50
Beef schnitzel, salad & chips with your choice of sauce (<i>gravy, mushroom, pepper, Dianne & parmigiana</i>)	\$19.50
Pasta of the day	\$19.50
Curry of the day	\$19.50

On The Side...

English spinach sautéed with butter & garlic	\$6.50
Crispy roasted potatoes with rosemary	\$5.50
Green vegetables with roasted almonds	\$6.50
Green leaf salad	\$5.50
Garden salad	small \$4.00 large \$7.50
Wedges with sour cream & sweet chilli	\$8.50
Bowl of chips	small \$5.00 large \$7.50