



THE ROBIN



HOOOD



- Est. 1851 -

315 Portrush Road, Norwood SA 5067
08 8333 0088
www.robinhoodhotel.net.au

About us

Food is a passion at the Robin Hood Hotel. Head Chef, Patrice Ricourt and his 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 to an extensive range of premium wines and beer.



To share

SOURDOUGH LOAF \$9.5
with Talinga olive oil, aged balsamic, homemade dukkah & butter

GARLIC & HERB CIABATTTA BREAD \$8.5

NATURAL OYSTERS (GF) 1/2 dozen \$15 1 dozen \$23
served with lemon & lime wedges

KILPATRICK OYSTERS (GF) 1/2 dozen \$18 1 dozen \$27
with bacon, worcestershire & tabasco sauce

SHARING SALT & PEPPER SQUID \$19

SHARE PLATE small: \$30 large: \$50
to include salami, capocollo, hot cacciatore sausage, braised baby octopus, jamon serrano, brie, cheddar, quince paste, olives, cornichons, grilled zucchini, grapes, sundried tomato and grilled sourdough

CREATE YOUR OWN CHARCUTERIE PLATE
platter of thinly sliced meats served with cornichon & olives

select your meats from:

- capocollo (dry-cured Italian pork neck) \$6.5
- cacciatore sausage (spicy Italian pork) \$12
- jamon serrano (dry-cured Spanish ham) \$8

Any alterations to set dishes will incur additional charges
please make staff aware of any allergies when placing your order
(GF)- gluten free (V)- vegetarian

Entree

CAULIFLOWER AND CUMIN FRITTERS (V) (VE)	\$ 16
parsley, coriander, tomato, and sumac red onion salsa with fresh mint chutney	
SOUTH AUSTRALIAN BLACK MUSSELS (GF)	\$ 18
cooked to order - see specials board for details	
CAESAR SALAD	\$18
cos lettuce, grilled bacon, grana padano parmesan, croûtons, poached free range egg & house made dressing. Add chicken \$6	
PORK BELLY (GF)	\$18
with fennel salad and orange & pumpkin puree	
SMOKED BEEF CHEEKS (GF)	\$ 19
with a salad of carrots, capsicum, red onion, coriander, sesame seeds and a lemon, ginger, soy and honey dressing	
CRUMBED LAMB BRAINS	E: \$19 M: \$26
on a bed of mash potato with bacon & caramelised onion	

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Sides

GREEN LEAFY SALAD (GF)	\$6.5
FRESH GARDEN SALAD (GF) lettuce, red onion, tomato with olive oil & balsamic dressing	S: \$5 M: \$7.5
GREEN VEGETABLES (GF) with roasted almonds	\$8.5
ROCKET, PEAR AND PARMESAN SALAD (GF)	\$8.5
CRISPY ROAST POTATOES (GF) with rosemary & sea salt	\$8.5
SIDEWINDER WEDGES with homemade chicken salt, sour cream & sweet chilli sauce	\$10
SWEET POTATO CHIPS (GF) with homemade chicken salt & aioli	S: \$8.5 L: \$12.5
CHIPS (GF) with homemade chicken salt & tomato sauce add gravy, mushroom, diane or pepper sauce - \$2	S:\$8 L: \$10

food & wine

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Pig on a spit

served with salads & condiments

- mango, spanish onion, rocket & coriander salad
 - chargrilled pineapples
 - mustard & pickles
 - roasted root vegetables
- braised savoury cabbage with smokey speck

\$75 per person

Minimum 12 people & 7 days notice required.
Full prepayment required at the time of booking.

Functions

The Robin Hood Hotel provides a choice of versatile spaces for private functions and events, between 10 and 150 people.

We source the best in local fresh produce and provide an extensive local beer and wine list.

Our function rooms provide relaxed and comfortable private areas for cocktail receptions, sit down lunch, dinners or presentations.

With features such as wood pannelling, private bars, a working fireplace and flexible set ups, The Robin Hood Hotel is the perfect venue for a range of corporate and private events.

We have a dedicated Function Manager, who will work with you on all details relating to your event and help tailor a selection which suits both you and your guests.

Enquiries:
functions@robinhoodhotel.net.au

Mains

BROWN RICE RISOTTO (V)(GF) zucchini, peas, provolone picante & crispy broad beans	\$26
POTATO GNOCCHI served with a rabbit, pancetta, leek, fennel & roasted tomato	\$28
BABY OCTOPUS(GF) braised in a rich tomato sauce with Spanish onion, kipfler potato, green olives and basil	\$28
MIDDLE EASTERN CHICKEN KEBAB (GF) marinated in a spicy, smokey yogurt, with pilaf rice, dried fruit, roasted almonds and a tomato, coriander and lime salsa	\$29
SMOKED STICKY LAMB SPARE RIBS (GF) with iceberg lettuce and a potato salad	\$30
VEAL SHANK (GF) braised in a rich red wine and tomato broth served with mash potato & gremolata	\$32
300g MSA SCOTCH FILLET wiith sidewinder wedges	\$36
with your choice of:	
gravy, mushroom, diane or pepper sauce	\$2
bearnaise sauce	\$4

food & wine

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Favourites

KING GEORGE WHITING 1 piece: \$18 2 pieces: \$34
choose Coopers beer battered or grilled, served with a garden salad, chips & tartare sauce

SALT & PEPPER SQUID E: \$19 M: \$26
sourced from Victoria served with an Asian style salad, chips & lime aioli

FISH OF THE DAY \$32
please see our daily specials board

PASTA OF THE DAY \$22
please see our daily specials board

CURRY OF THE DAY \$22
please see our daily specials board

HOOD CHICKEN BURGER - with chips \$22
spicy marinated chicken breast, jarlsberg cheese, guacamole, bacon, tomato, lettuce, house made mayonnaise on a jalapeño bun

HOOD BEEF BURGER - with chips \$22
beef pattie, egg, beetroot, cheese, lettuce & chef's secret sauce on a soft brioche bun

CHICKEN OR BEEF SCHNITZEL \$20
served with salad & chips

your choice of: gravy, mushroom, diane, pepper \$2
 parmigiana \$4

food & wine

Desserts

ULTIMATE CHOCOLATE FUDGE BROWNIE			\$15
chocolate ice cream, hot salted chocolate caramel sauce			
VACHERIN (GF)			\$15
mango, coconut & passionfruit ice cream cake, layered with meringue			
CATALANA			\$15
spanish style burnt custard cream & almond biscotti			
LEMON TART			\$12
served with raspberry coulis			
CHEESE PLATE			\$18
a selection of local and imported cheese with quince paste and lavosh crackers			
AFFOGATO			\$15.5
vanilla ice cream served with a shot of espresso coffee & Frangelico (or with your choice of liqueur - price may vary)			
ICE CREAM SUNDAE	single scoop: \$3.75	double scoop: \$7.5	
vanilla ice cream and a choice of chocolate, strawberry or caramel topping, finished with sprinkles or nuts			
DESSERT PIZZA			\$18
strawberries, custard, banana & chocolate			

Coffee

FLAT WHITE / LONG BLACK / CAPPUCINO	cup \$4 mug \$5
MOCHA / LATTE / SHORT BLACK / MACCHIATO	\$4
ICED COFFEE	\$9.5
ICED CHOCOLATE	\$9.5
DE-CONSTRUCTED IRISH COFFEE with your choice of liqueur - price may vary)	\$11.7

Tea

EARL GREY / ENGLISH BREAKFAST / CHAMOMILE / PEPPERMINT / GREEN	\$4
CHAI LATTE / CHAI TEA (spiced or vanilla)	\$4

Hot Chocolate Selection

BELGIAN COUVERTURE CHOCOLATE DELIGHT	\$6
milk / dark / white choice of plain / orange / chilli / peppermint hand crafted chocolate sphere filled with marshmallows	add \$5

Ports & Stickies

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Chambers Rosewood Vineyards Muscadelle (Tokay style)	\$7	\$42
Chambers Rosewood Vineyards Muscat (90ml)	\$7	\$42
Torbreck 'The Bothie' Frontignac 2012 (90ml)	\$7.5	\$37
d'Arenberg Noble Wrinkled Riesling 2010		\$40
Galway Pipe Tawny Port (90ml)	\$8	\$65
Valdespino Pedro Ximenez Sherry (90ml)	\$9	
Berta Sant' Antone Grappa di Moscato (30ml)	\$9	
Penfolds Grandfather Port (90ml)	\$16.5	\$100

Liqueurs

Amaretto	\$7	Chambord	\$7.5
Frangelico	\$7	Grand Mariner	\$7.5
Glayva	\$7	Galliano	\$8
Kahlua	\$7	Cointreau	\$8.5
Baileys	\$7.5	Drambuie	\$8.5

Cognac

Courvoisier VSOP	\$9
Hennessy VSOP	\$9

Whiskey

Jamesons	\$6.7
Chivas Regal (12yo)	\$8
Balvenie Double Wood (12yo)	\$8
Dimple (12yo)	\$8
Glenfiddich (12yo)	\$8.5
Glenmorangie (10yo)	\$9
Four Roses Bourbon	\$11
Laphroaig Quarter Cask	\$11
Balvenie (14yo)	\$11.5
Bunnahabhain (12yo)	\$12.5
Glenfiddich (15yo)	\$12.5
Lagavulin (16yo)	\$12.5
Kilchoman Machir Bay	\$14
Glenmorangie Nectar D'or (12yo)	\$15
Old Pulteney (17yo)	\$18
Glenfiddich (18yo)	\$18