

THE ROBIN

HOOD

- 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 CIABATTA 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, 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 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 (VE) - vegan

Entree

ROASTED BABY BEETROOT & RED ONION SALAD (V) (GF)	\$ 18
hazelnut, watercress, red radish & Greek fetta	
PUMPKIN, CORN & LENTIL SALAD (GF) (V) (VE)	\$ 16
caramelised pumpkin, grilled corn & blue lentils with parsley & macadamia nuts	
CAESAR SALAD	\$18
cos lettuce, grilled bacon, grana padano parmesan, croûtons, poached free range egg & house made dressing. Add chicken \$6	
ROAST DUCK SALAD (GF)	\$19
with lychee, peanuts, young ginger, corriander, spring onion, toasted sesame & fried shallots	
CRUMBED LAMB BRAINS	E: \$19 M: \$26
served on a bed of mash potato with bacon & caramelised onion	
GRILLED KING GEORGE WHITING FILLET (GF)	\$19
with basil polenta, grilled asparagus, cherry tomatoes & a olive oil dressing	
GRILLED LOBSTER TAIL (GF)	\$21
in tumeric coconut milk, with a mint & cucumber salad	
SIX GRILLED SCALLOPS IN THE SHELL (GF)	\$18
with coriander, mint, spring onion and a sweet chilli & garlic dressing	
GRILLED PORK BELLY	\$16
and a soba noodle salad with a sesame, ginger & lemon dressing	

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 (VE) - vegan

Mains

ROASTED CAULIFLOWER SALAD WITH YOGURT DRESSING (GF) (V)	\$24
almond, puffed quinoa, coriander, parsley & mint	
TAMARIND CHICKEN & GINGER KEBAB (GF)	\$29
pistachio, coconut rice & pineapple kimchi	
NEW YORK PORK LOIN	\$29
Chinese broccoli, sugar snap peas, choy sum, ginger hoisin sauce & roasted purple sweet potato	
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
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:	\$2
gravy, mushroom, diane, pepper	
parmigiana	\$4

food & wine

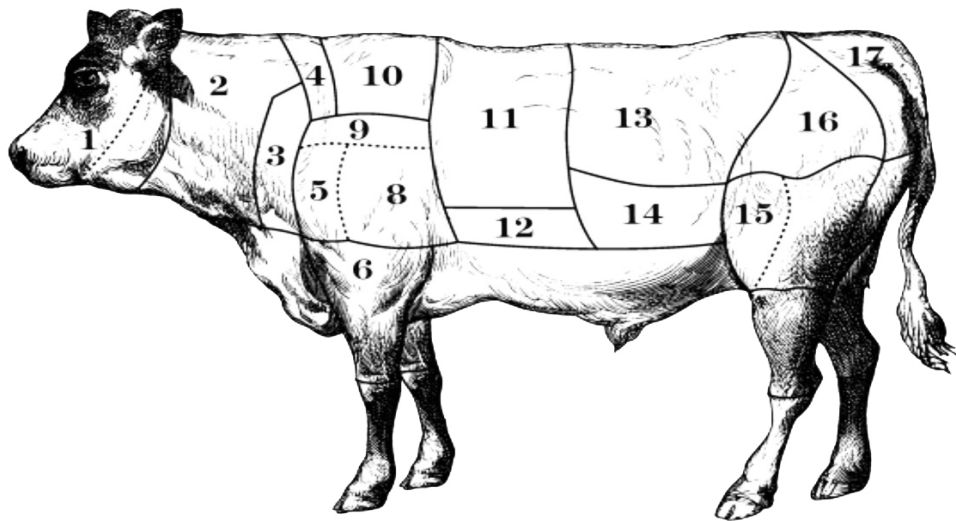
Any alterations to set dishes will incur additional charges
 please make staff aware of any allergies when placing your order
 (GF)- gluten free (V)- vegetarian (VE) - vegan

From the Grill

We are proud of our local South Australian produce. Our beef is world class, and we are delighted to offer this range to our customers.

Head chef, Patrice has researched and carefully selected these cuts which will be expertly cooked to your liking. To enhance the already high end beef through ageing, where we allow the natural enzyme activity to breakdown the connective tissue giving a more tender and tasty steak

All steaks will be expertly cooked on our open grills located in Midge the Millers Son, where you can watch our chefs at work.



Chargrilled Steaks

All cuts are available in a Chimichurri style

200G TENDERLOIN FILLET STEAK	\$35
teys certified premium black angus	
250G RUMP EYE	\$28
teys certified black angus oregano beef	
300G SCOTCH FILLET	\$36
teys certified black angus oregano beef	
450G DRY AGED SIRLOIN	\$38
air dried on the bone	
550G RIB EYE	\$58
riverine premium on the bone	
GARNISHES	
home-made chilli jam	\$4
home-made horseradish aioli	\$4
roasted black garlic aioli	\$3
pineapple kimchi	\$4
BUTTERS	
garlic & herb	\$3
anchovy & caper	\$3-5
SAUCES	
gravy, mushroom, diane or pepper sauce	\$2
bearnaise sauce	\$4

food & wine

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 (VE) - vegan

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
ROCKET, PEAR AND PARMESAN SALAD (GF)	\$8.5
GREEN VEGETABLES (GF) with roasted almonds	\$10
ROASTED BRUSSEL SPROUTS served with honey roasted shriracha	\$10
MASH POTATOES	\$8
CAULIFLOWER GRATIN with bechamel sauce and parmesan	\$10
SIDEWINDER WEDGES with homemade chicken salt, sour cream & sweet chilli sauce	\$10
SWEET POTATO CHIPS 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
BEER BATTERED CRISPY ONION RINGS	\$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 (VE) - vegan

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

Desserts

CHOCOLATE & PEANUT BUTTER SEMI FREDDO served with chocolate sauce	\$15
PEACH COBBLER served with vanilla bean ice cream	\$14
STICKY DATE PUDDING with butterscotch sauce drizzled over	\$14
LEMON TART served with raspberry coulis	\$14
CHEESE PLATE a selection of local and imported cheese with quince paste and lavosh crackers	\$18
AFFOGATO vanilla ice cream served with a shot of espresso coffee & Frangelico (or with your choice of liqueur - price may vary)	\$15.5
ICE CREAM SUNDAE vanilla ice cream and a choice of chocolate, strawberry or caramel topping, finished with sprinkles or nuts	single scoop: \$5 double scoop: \$7.5
DESSERT PIZZA strawberries, custard, banana & chocolate	\$18

Coffee

FLAT WHITE / LONG BLACK / CAPPUCCINO	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	

Ports & Stickies

	G	B
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