

## To share

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

**GARLIC & HERB CIABATTA BREAD** \$8.5

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

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

**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, sun-dried 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

## Wood Oven Pizza

*(Available for take-away)*

**SEAFOOD** \$28  
lobster, prawn, Moreton Bay bug, cherry tomato, basil & mozzarella

**ITALIAN TREAT** \$25  
salami, lombo, pancetta, jamon, tomato, basil & mozzarella

**MIDGE'S** \$25  
hot cacciatore, tomato, capsicum, bocconcini, olives, anchovies and chilli

**THE SPECIALTY**  
see our daily specials for our pizza of the day

**LITTLE JOHN'S** \$25  
grilled honey Sriracha chicken, bacon, spring onion, jalapenos & BBQ sauce

**MARGHERITA** \$20  
tomato, mozzarella, bocconcini & basil

**VEGETARIAN** \$22  
potato, olive oil, rosemary, thyme, parmesan & roasted garlic aioli

**BLANCO** \$20  
garlic, mozzarella, anchovy, chilli & fresh basil

**DESSERT** \$18  
nutella, marshmallow, hazelnuts & turkish delight

## Entree

**MOROCCAN QUINOA & CHICKPEA SALAD (V)(GF)** \$ 16  
with creamy lemon tahini dressing

**ARANCINI BALLS WITH TELEGGIO CHEESE AND TRUFFLES (V)** \$18  
with an Italian salad of radicchio, witlof, fennel parsley & a lemon, honey mustard dressing

**CAESAR SALAD** \$18  
cos lettuce, grilled bacon, grana padano parmesan, croûtons, poached free range egg & house made dressing.  
Add chicken \$6

**MALLEY ROOT HOME SMOKED BEEF BRISKET (GF)** \$19  
red cabbage slaw, red radish, coriander & pickles

**CRUMBED LAMB BRAINS** E: \$19 M: \$26  
on a bed of mash potato with bacon & caramelised onion

**GRILLED KING GEORGE WHITING FILLET (GF)** \$22  
with a salsa of potato, cherry tomato, green olives, capers & a purple basil dressing

**GRILLED OCTOPUS (GF)** \$20  
with roasted eggplant, capsicum, red onion, parsley & lemon balsamic olive oil dressing

**GRILLED SCALLOPS (GF)** \$19  
with fennel, red cabbage, wakame, micro herbs & honey lime sesame dressing

**GRILLED SMOKED PORK NECK (GF)** \$18  
on chilli beans, tomato & corn

## Mains

**POTATO GNOCCHI (V)** \$24  
with roasted pumpkin, mushrooms, red balsamic onions, roasted cherry tomatoes & shaved pecorino

**MEXICAN CHICKEN SKEWER (GF)** \$29  
refried black beans, rice, tomato salsa & guacamole

**BRAISED DUCK LEG** \$30  
with ginger, soy, spring onion & star anise with roasted Jerusalem artichokes

**KING GEORGE WHITING** 1 pce: \$18 2pce: \$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 WAGYU BURGER** - with chips \$22  
Wagyu beef with pickles, cheddar cheese, onions, American mustard and tomato sauce

**FISH & CHIPS** \$20

**CHICKEN OR BEEF SCHNITZEL** \$20

served with salad & chips \$2  
\$4

your choice of:  
gravy, mushroom, diane, pepper parmigiana

# Chargrilled Steaks

## 200G TENDERLOIN FILLET STEAK

Cape Grim, Tasmania

## 350G FLAT IRON STEAK

Sth Aust pure Angus

## 300G SCOTCH FILLET

Sth Aust pure Angus

## 450G DRY AGED SIRLOIN

Thousand Guineas shorthorn beef QLD

## 650G RIB EYE

Sth Aust pure Angus

### GARNISHES

home-made chilli jam

home-made harseradish aioli

### BUTTERS

garlic & herb

anchovie & caper

### SAUCES

gravy, mushroom, diane or pepper sauce

bearnaise sauce

# Sides

## GREEN LEAFY SALAD (GF)

\$6.5

\$35

## FRESH GARDEN SALAD (GF)

S: \$5 M: \$7.5

lettuce, red onion, tomato with olive oil & balsamic dressing

\$34

## ROCKET, PEAR AND PARMESAN SALAD (GF) \$8.5

\$36

## GREEN VEGETABLES (GF)

\$10

with roasted almonds

## ROASTED BRUSSEL SPROUTS

\$10

served with honey roasted sriracha

\$38

## MASH POTATOES

\$8

\$48

## CAULIFLOWER GRATIN

\$10

with bechamel sauce and parmesan

## SIDEWINDER WEDGES

\$10

with homemade chicken salt, sour cream & sweet chilli sauce

\$4

\$4

## SWEET POTATO CHIPS

S: \$8.5 L: \$12.5

with homemade chicken salt & aioli

\$3

\$3.5

## CHIPS (GF)

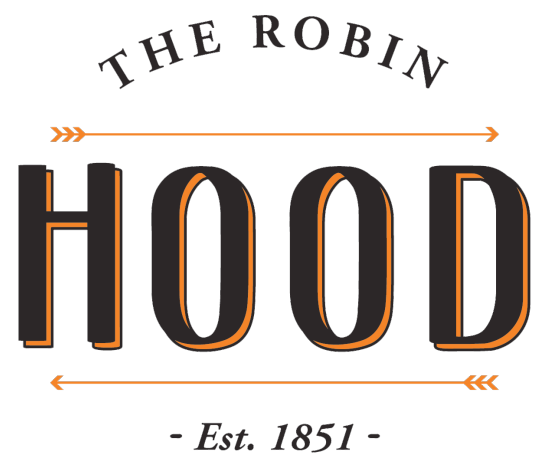
S:\$8 L: \$10

with homemade chicken salt & tomato sauce

add gravy, mushroom, diane or pepper sauce - \$2

## BEER BATTERED CRISPY ONION RINGS

\$8



## *Bar Menu*

315 Portrush Road, Norwood SA 5067  
08 8333 0088  
[www.robinhoodhotel.net.au](http://www.robinhoodhotel.net.au)