

THE ROBIN

HOOD

- Est. 1851 -

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

to include salami, capocollo, hot cacciatore sausage, jamon serrano, brie, cheddar, quince paste,  
**SHARE PLATE** **small: \$30 large: \$50**  
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

<b>MOROCCAN QUINOA &amp; CHICKPEA SALAD (VE) (V) (GF)</b> with creamy lemon tahini dressing	<b>\$ 16</b>
<b>ARANCINI BALLS WITH TELEGGIO CHEESE &amp; TRUFFLES (V)</b> with an Italian salad of radicchio, witlof, fennel, parsley and a lemon, honey mustard dressing	<b>\$ 18</b>
<b>CAESAR SALAD</b> cos lettuce, grilled bacon, grana padano parmesan, croûtons, poached free range egg & house made dressing. <b>Add chicken \$6</b>	<b>\$18</b>
<b>MALLEE ROOT HOME SMOKED BEEF BRISKET (GF)</b> red cabbage slaw and red raddish, coriander & pickles	<b>\$19</b>
<b>CRUMBED LAMB BRAINS</b> served on a bed of mash potato with bacon & caramelised onion	<b>E: \$19 M: \$26</b>
<b>GRILLED KING GEORGE WHITING FILLET (GF)</b> with a salsa of potato, cherry tomato, green olives, capers & a purple basil dressing	<b>\$22</b>
<b>GRILLED OCTOPUS (GF)</b> with roasted eggplant, capsicum, red onion, parsley & lemon balsamic olive oil dressing	<b>\$20</b>
<b>GRILLED SCALLOPS (GF)</b> with fennel, red cabbage, wakame, micro herbs & honey lime sesame dressing	<b>\$19</b>
<b>GRILLED SMOKED PORK NECK (GF)</b> on chilli beans, tomato and corn	<b>\$18</b>

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# Mains

<b>POTATO GNOCCHI (V)</b>	<b>\$24</b>
with roasted pumpkin, mushrooms, red balsamic onions, roasted cherry tomatoes & shaved pecorino	
<b>MEXICAN CHICKEN SKEWER (GF)</b>	<b>\$29</b>
with refried black beans, rice, tomato salsa & guacamole	
<b>BRAISED DUCK LEG</b>	<b>\$30</b>
with ginger, soy, spring onion & star anise with roasted Jerusalem artichokes	
<b>KING GEORGE WHITING</b>	<b>1 piece: \$20 2 pieces: \$36</b>
choose Coopers beer battered or grilled, served with a garden salad, chips & tartare sauce	
<b>SALT &amp; PEPPER SQUID</b>	<b>E: \$19 M: \$26</b>
served with an Asian style salad, chips & lime aioli	
<b>FISH OF THE DAY</b>	<b>\$32</b>
please see our daily specials board	
<b>PASTA OF THE DAY</b>	<b>\$22</b>
please see our daily specials board	
<b>CURRY OF THE DAY</b>	<b>\$22</b>
please see our daily specials board	
<b>HOOD CHICKEN BURGER - with chips</b>	<b>\$22</b>
spicy marinated chicken breast, jarlsberg cheese, guacamole, bacon, tomato, lettuce, house made mayonnaise on a jalapeño bun	
<b>HOOD WAGYU BEEF BURGER - with chips</b>	<b>\$22</b>
WAGYU beef with pickles, cheddar cheese, onions, American mustard & tomato sauce	
<b>CHICKEN OR BEEF SCHNITZEL</b>	<b>\$20</b>
served with salad & chips	
your choice of sauce:	gravy, mushroom, diane, pepper <b>\$2</b>
	parmigiana <b>\$4</b>

## *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.

<b>200G TENDERLOIN FILLET STEAK</b>	<b>\$35</b>
Cape Grim, Tasmania	
<b>350G FLAT IRON STEAK</b>	<b>\$34</b>
Sth Aust Pure Angus	
<b>300G SCOTCH FILLET</b>	<b>\$36</b>
Sth Aust Pure Angus	
<b>450G DRY AGED SIRLOIN</b>	<b>\$38</b>
Thousand Guineas shorthorn beef, QLD	
<b>650G RIB EYE</b>	<b>\$48</b>
Sth Aust pure Angus	
<b>GARNISHES/BUTTERS/SAUCES</b>	
home-made chilli jam	<b>\$4</b>
home-made horseradish aioli	<b>\$4</b>
garlic & herb butter	<b>\$3</b>
anchovy & caper butter	<b>\$3.5</b>
gravy, mushroom, diane or pepper sauce	<b>\$2</b>
bearnaise sauce	<b>\$4</b>

## *Sides*

<b>GREEN LEAFY SALAD (GF)</b>	<b>\$6.5</b>
<b>FRESH GARDEN SALAD (GF)</b> lettuce, red onion, tomato with olive oil & balsamic dressing	<b>S: \$5 M: \$7.5</b>
<b>ROCKET, PEAR AND PARMESAN SALAD (GF)</b>	<b>\$8.5</b>
<b>GREEN VEGETABLES (GF)</b> with roasted almonds	<b>\$10</b>
<b>ROASTED BRUSSEL SPROUTS</b> served with honey roasted sriracha	<b>\$10</b>
<b>MASH POTATOES</b>	<b>\$8</b>
<b>CAULIFLOWER GRATIN</b> with bechamel sauce and parmesan	<b>\$10</b>
<b>SIDEWINDER WEDGES</b> with homemade chicken salt, sour cream & sweet chilli sauce	<b>\$10</b>
<b>SWEET POTATO CHIPS</b> with homemade chicken salt & aioli	<b>S: \$8.5 L: \$12.5</b>
<b>CHIPS (GF)</b> with homemade chicken salt & tomato sauce <b>add gravy, mushroom, diane or pepper sauce - \$2</b>	<b>S:\$8 L: \$10</b>
<b>BEER BATTERED CRISPY ONION RINGS</b>	<b>\$8</b>

### *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 paneling, 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](mailto:functions@robinhoodhotel.net.au)



## *Desserts*

<b>CHOCOLATE &amp; PEANUT BUTTER SEMIFREDDO</b> served with chocolate sauce	<b>\$15</b>
<b>SOFT MERINGUE ROLL</b> with a mix berry compote and chantilly cream	<b>\$14</b>
<b>VANILLA &amp; MANGO PANNACOTTA</b> served with mango sorbet	<b>\$14</b>
<b>LEMON TART</b> served with raspberry coulis	<b>\$14</b>
<b>CHEESE PLATE</b> a selection of local and imported cheese with quince paste and lavosh crackers	<b>\$18</b>
<b>AFFOGATO</b> vanilla ice cream served with a shot of espresso coffee & Frangelico (or with your choice of liqueur - price may vary)	<b>\$15.5</b>
<b>ICE CREAM SUNDAE</b> vanilla ice cream and a choice of chocolate, strawberry or caramel topping, finished with sprinkles or nuts	<b>single scoop: \$5 double scoop: \$7.5</b>
<b>DESSERT PIZZA</b> Nutella, marshmallow, hazelnuts and turkish delight	<b>\$18</b>

## *Coffee*

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

## *Tea*

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

## *Hot Chocolate Selection*

<b>BELGIAN COUVERTURE CHOCOLATE DELIGHT</b> milk / dark / white choice of plain / orange / chilli / peppermint	<b>\$6</b>
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## *Ports Stickies*

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

## *Liqueurs*

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

## *Cognac*

<b>Courvoisier VSOP</b>	<b>\$9</b>
<b>Hennessy VSOP</b>	<b>\$9</b>

# *Whiskey*

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