

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, house made 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, bbq, worcestershire & tabasco sauce

**SHARING SALT & PEPPER SQUID** \$19

**SHARE PLATE** small: \$30 large: \$50  
to include salami, wagyu beef bresaola, 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:**

- wagyu beef bresaola \$12
- 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>NASHI PEAR AND GINGER SALAD (V) (GF) (VE)</b>	<b>\$16</b>
with orange, capsicum, cucumber, carrot, red cabbage, coriander and pepita seeds	
<b>ROASTED BABY BEETROOT, GOATS CHEESE AND WALNUT SALAD (V) (GF)</b>	<b>\$18</b>
with watercress, Spanish onion, red radish and caramelised balsamic	
<b>CHICKEN AND PRAWN SALAD (GF)</b>	<b>\$19</b>
with snow peas, cucumber, bean sprouts, coriander, roasted peanuts and a coconut milk & lime dressing	
<b>CAESAR SALAD</b>	<b>\$18</b>
cos lettuce, grilled bacon, grana padano parmesan, croûtons, poached free range egg & house made dressing.	
<b>Add chicken \$6</b>	
<b>BRAISED BEEF RIBS (GF)</b>	<b>\$19</b>
with cucumber, coriander, basil, mint, chilli and a nam jim dressing	
<b>CRUMBED LAMB BRAINS</b>	<b>E: \$19 M: \$26</b>
on a bed of mash potato with bacon & caramelised onion	
<b>LOBSTER TAIL AND LENTIL SALAD (GF)</b>	<b>\$21</b>
with artichoke heart, cherry tomatoes, red onion, parsley, chilli and a basil infused olive oil dressing	
<b>CRISPY PORK BELLY</b>	<b>\$20</b>
with a Vietnamese salad of pickled daikon radish, carrot, cucumber, red radish capsicum and coriander with a nuoc cham dressing	
<b>GRILLED SCALLOPS</b>	<b>\$20</b>
with mango, avocado, watercress, dried cranberries and roasted almonds with a chilli and lime dressing	
<b>GRILLED GARAM MASALA AND CHILLI POTATO CAKE (V) (VE) (GF)</b>	<b>\$16</b>
with a salsa of tomato, red onion, coriander and a mint chutney	

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# Mains

<b>GRILLED HALOUMI SALAD</b>	<b>\$24</b>
with heirloom tomato, avocado, baby cos, Lebanese cucumber, coriander and pita bread	
<b>TANDOORI CHICKEN SKEWER (GF)</b>	<b>\$29</b>
with saffron rice and a tomato, cucumber, red onion and coriander salad with Raita	
<b>SCALLOP PAELLA (GF)</b>	<b>\$32</b>
with chorizo, capsicum, cherry tomato, parsley, lemon and capers	
<b>KING GEORGE WHITING</b>	<b>1 pce: \$20 2pce: \$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</b>	<b>\$22</b>
spicy marinated chicken breast, jarlsberg cheese, guacamole, bacon, tomato, lettuce, mayonnaise on a jalapeño bun	
<b>HOOD WAGYU BURGER</b>	<b>\$22</b>
wagyu beef with pickles, cheddar cheese, onions, American mustard and tomato sauce	
<b>FISH &amp; CHIPS</b>	<b>\$20</b>
<b>CHICKEN OR BEEF SCHNITZEL</b>	<b>\$22</b>
served with salad & chips	
your choice of:	
gravy, mushroom, diane or pepper	<b>\$2.5</b>
parmigiana	<b>\$4</b>

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# *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>GRILLED LAMB SCOTCH FILLET (GF)</b>	<b>\$32</b>
with cucumber, tomato, cos lettuce, Spanish onion, red radish, parsley and a red capsicum harissa	
<b>200g TENDERLOIN FILLET STEAK</b>	<b>\$35</b>
Cape Grim, Tasmania	
<b>300G SCOTCH FILLET</b>	<b>\$38</b>
Sth Australia, Pure Angus	
<b>350g WAGYU RUMP</b>	<b>\$35</b>
Sth Australia	
<b>400g FLAT IRON STEAK</b>	<b>\$34</b>
Sth Australia, Pure Angus	
<b>650g RIB EYE</b>	<b>\$48</b>
Sth Australia, Pure Angus	
<b>GARNISHES/BUTTERS/SAUCES</b>	<b>\$4</b>
house made chilli jam	<b>\$4</b>
house made horseradish aioli	<b>\$4</b>
garlic & herb butter	<b>\$3.5</b>
anchovy & caper butter	<b>\$4</b>
gravy, mushroom, diane or pepper	<b>\$2.5</b>
bearnaise	<b>\$4</b>

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## Sides

<b>GREEN LEAFY SALAD (GF)</b>	<b>\$6.5</b>
<b>FRESH GARDEN SALAD (GF)</b> lettuce, red onion, tomato with a 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>	<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 béchamel sauce and parmesan	<b>\$10</b>
<b>SIDEWINDER WEDGES</b> with house made chicken salt, sour cream & sweet chilli sauce	<b>\$10</b>
<b>SWEET POTATO CHIPS</b> with house made chicken salt & aioli	<b>S: \$8.5 L: \$12.5</b>
<b>CHIPS (GF)</b> with house made chicken salt & tomato sauce <b>add:</b> gravy, mushroom, diane or pepper sauce	<b>S:\$8 L: \$10</b>  <b>\$2.5</b>
<b>BEER BATTERED CRISPY ONION RINGS</b>	<b>\$8</b>

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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](mailto:functions@robinhoodhotel.net.au)

# Desserts

<b>CRYSTALISED MAPLE WAFFLE</b> served with roasted rhubarb and vanilla ice cream	<b>\$14</b>
<b>STICKY DATE PUDDING</b> served with butterscotch sauce and pouring cream	<b>\$14</b>
<b>HOUSE MADE CHOCOLATE AND PEAR CAKE</b> with salted caramel sauce	<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> (or 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>	<b>\$6</b>
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*

<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>