



Bar Menu

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

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

To share

SOURDOUGH LOAF	\$9.5
with Talinga olive oil, aged balsamic, house made dukkah & butter	
GARLIC & HERB CIABATTTA BREAD	\$8.5
NATURAL OYSTERS (GF)	
served with lemon & lime wedges	
	1/2 doz \$15, 1 doz \$23
KILPATRICK OYSTERS (GF)	
with bacon, bbq, worcestershire & tabasco sauce	
	1/2 dozen \$18, 1 dozen \$27
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

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
roasted sweet potato, caramelised onion, mozzarella and feta cheese	
BLANCO	\$20
garlic, mozzarella, anchovy, chilli & fresh basil	
DESSERT	\$18
nutella, marshmallow, hazelnuts, Turkish delight, orange zest and white chocolate	

(gluten free bases available + \$4)

Entree

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

Mains

GRILLED HALOUMI SALAD	\$24
with heirloom tomato, avocado, baby cos, Lebanese cucumber, coriander and pita bread	
TANDOORI CHICKEN SKEWER (GF)	\$29
with saffron rice and a tomato, cucumber, red onion and coriander salad with raita	
SCALLOP PAELLA (GF)	\$32
with chorizo, capsicum, cherry tomato, parsley, lemon and capers	
KING GEORGE WHITING	1 pce: \$20 2pce: \$36
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	\$22
spicy marinated chicken breast, jarlsberg cheese, guacamole, bacon, tomato, lettuce, mayonnaise on a jalapeño bun	
HOOD WAGYU BURGER	\$22
wagyu beef with pickles, cheddar cheese, onions, American mustard and tomato sauce	
FISH & CHIPS	\$20
CHICKEN OR BEEF SCHNITZEL	\$22
served with salad & chips	
gravy, mushroom, diane, pepper parmigiana	\$2
	\$4

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Chargrilled Steaks

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

Sides

GREEN LEAFY SALAD (GF)	\$6.5
FRESH GARDEN SALAD (GF)	S: \$5 M: \$7.5
lettuce, red onion, tomato with a olive oil & balsamic dressing	
ROCKET, PEAR AND PARMESAN SALAD (GF)	\$8.5
GREEN VEGETABLES (GF)	\$10
ROASTED BRUSSEL SPROUTS	\$10
served with honey roasted sriracha	
MASH POTATOES	\$8
CAULIFLOWER GRATIN	\$10
with béchamel sauce and parmesan	
SIDEWINDER WEDGES	\$10
with house made chicken salt, sour cream & sweet chilli sauce	
SWEET POTATO CHIPS	S: \$8.5 L: \$12.5
with house made chicken salt & aioli	
CHIPS (GF)	S: \$8 L: \$10
with house made chicken salt & tomato sauce	
add:	
gravy, mushroom, diane or pepper sauce	\$2.5
BEER BATTERED CRISPY ONION RINGS	\$8

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