



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 \$25

KILPATRICK OYSTERS (GF)
with bacon, bbq, Worcestershire & tabasco sauce
1/2 dozen \$18, 1 dozen \$30

DUCK LIVER & WALNUT PATE \$15
with pickles and sour dough bread

BETROOT, PARSNIP & CARROT CHIPS (V) (VE)
with rosemary sea salt & lime aioli S:\$9 L: \$13

SHARING SALT & PEPPER SQUID \$20
with lime aioli

SHARE PLATE S: \$34 L: \$55
of salami, wagyu beef bresaola, hot cacciatore sausage, jamon serrano, brie, cheddar, quince paste, duck liver & walnut pate, olives, cornichons, grilled zucchini, grapes, sundried tomato and grilled sourdough bread

CREATE YOUR OWN CHARCUTERIE PLATE
platter of thinly sliced meat(s) served with cornichons, olives and grilled sourdough bread

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

YIROS \$25
souvlaki marinated lamb, tomato, red onion & garlic Greek yoghurt

LITTLE JOHN'S \$25
grilled honey sriracha chicken, bacon, spring onion, jalapenos & bbq sauce

MARGHERITA \$20
tomato, mozzarella, bocconcini & basil

VEGETARIAN \$25
mushroom, capsicum, spinach, olives & herbs

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

(gluten free bases available additional \$4)

Entree

BROCCOLI AND RADICCHIO SALAD (V) (GF) (VE) \$17
broccoli, radicchio, grapes, roasted almonds, cranberries and a cashew milk, maple syrup & apple cider vinegar dressing

CAULIFLOWER AND SPICED CHICKPEAS (V) (GF) \$18
salad of roasted cauliflower, spiced chickpeas, red onion, tomatoes, coriander and a Greek style yoghurt, coconut & lemon dressing

THAI ROASTED DUCK SALAD (GF) \$19
with cucumber, coriander, mint, red shallots, chilli, peanuts and a lemon grass, coriander & lime dressing

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

SLOW COOKED LAMB SHOULDER (GF) \$19
with smokey hommus, chickpeas, cherry tomatoes, Spanish onion and a basil & mint salsa

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

---- from the grill ----

GARLIC PRAWNS \$21
with chilli, parsley and crusty bread

GRILLED TERIYAKI CHICKEN SALAD \$20
with grilled pineapple, avocado, cherry tomatoes, red onions and cos lettuce

GRILLED KING GEORGE WHITING \$21
with a quinoa, roasted eggplant, zucchini, fetta and cherry tomato salad with a cumin & balsamic dressing

GRILLED PANKO CRUMBED EGGPLANT (V) (VE) \$18
with tomato, bocconcini, basil and an olive oil & balsamic vinegar dressing

Mains

BURRATA SALAD (V) \$26
warm salad of burrata, roasted cherry tomatoes, asparagus, pine nuts and basil with a balsamic glaze and crusty bread

GRILLED TERIYAKI CHICKEN SKEWER \$30
with a grilled pineapple, avocado, cherry tomatoes, red onion and cos lettuce salad

KING HENRY PORK CUTLET (GF) \$30
marinated in lime and chilli with roasted pumpkin and a mango, pineapple, capsicum and chilli chutney

KING GEORGE WHITING 1 pce: \$20 2pce: \$36
choose between Coopers beer battered or grilled, served with a garden salad, chips & tartare sauce

SALT & PEPPER SQUID E: \$20 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 \$24
please see our daily specials board

CURRY OF THE DAY \$24
please see our daily specials board

HOOD CHICKEN BURGER \$24
spicy marinated chicken breast, jarlsberg cheese, guacamole, bacon, tomato, lettuce, mayonnaise on a jalapeño bun served with chips

HOOD WAGYU BURGER \$24
wagyu beef with pickles, cheddar cheese, onions, American mustard and tomato sauce served with chips

FISH & CHIPS \$22

CHICKEN OR BEEF SCHNITZEL \$24
served with salad & chips

gravy, mushroom, diane, pepper
parmigiana **\$2.5 \$4**

Chargrilled Steaks

all steaks are served with baby roast potatoes and a bed of rocket

200g TENDERLOIN FILLET STEAK \$35

300g SCOTCH FILLET \$38

350g WAGYU RUMP \$38

400g PORTERHOUSE \$38

650g RIB EYE \$48

SHARE MEAT PLATTER (for 3 people) \$105
Rib Eye, Wagyu Rump & King Henry Pork
Cutlet served with baby roast potatoes, mustard
and a mango, pineapple, capsicum & chilli
chutney
(allow for a minimum of 30 minutes)

GARNISHES

house made chilli jam \$4

house made horseradish aioli \$4

MUSTARDS

hot English, Dijon, wholegrain \$2.5

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 (GF) \$10
honey roasted with sriracha sauce

MASH POTATOES (GF) \$8

CAULIFLOWER GRATIN \$10
with béchamel sauce and parmesan

SIDEWINDER WEDGES \$10
with rosemary sea salt, sour cream &
sweet chilli sauce

SWEET POTATO CHIPS S: \$8.5 L: \$12.5
with rosemary sea salt & lime aioli

BETROOT, PARSNIP & CARROT CHIPS S: \$9 L: \$13
with rosemary sea salt & lime aioli

CHIPS (GF) S: \$8 L: \$10
with house made chicken salt & tomato sauce

add:
gravy, mushroom, diane or pepper sauce \$2.5

CRISPY BEER BATTERED ONION RINGS \$8

Dessert

TOASTED VANILLA WAFFLE	\$15
served with a mixed berry compote & vanilla ice cream	
STICKY DATE PUDDING	\$15
served with butterscotch sauce and cream	
FRUCHOC AND HONEYCOMB FUDGE	\$15
served with coconut ice cream	
LEMON TART	\$15
served with raspberry coulis	
CHEESE PLATE	\$18
a selection of local and imported cheese with quince paste and lavosh crackers	
AFFOGATO	\$15.5
vanilla ice cream served with a shot of espresso coffee & Frangelico (or your choice of liqueur – price may vary)	
ICE CREAM SUNDAE	single scoop: \$5 double scoop: \$7.5
vanilla ice cream and a choice of chocolate, strawberry or caramel topping, finished with sprinkles or nuts	