

THE ROBIN

HOOD

- Est. 1851 -

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

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) | 3 - \$10 | 6 - \$18 |
| served with lemon & lime wedges | | |
| KILPATRICK OYSTERS (GF) | 3 - \$12 | 6 - \$22 |
| with bacon, bbq, Worcestershire & tabasco sauce | | |
| SHARING SALT & PEPPER SQUID | | \$20 |
| with lime aioli | | |
| DUCK LIVER & WALNUT PATE | | \$15 |
| with pickles and sour dough bread | | |
| BETROOT, PARSNIP & CARROT CHIPS (V) (VE) | | S:\$9 L: \$13 |
| with rosemary sea salt & lime aioli | | |
| SHARE PLATE | small: \$34 | large: \$55 |
| of 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 meat(s) served with cornichon & olives | | |
| select from: | | |
| - wagyu beef bresaola | | \$12 |
| - cacciatore sausage (spicy Italian pork) | | \$12 |
| - jamon serrano (dry-cured Spanish ham) | | \$8 |

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

Mains

| | | |
|---|-------------------|-------------------|
| BURRATA SALAD (V) | | \$26 |
| burrata, roasted cherry tomatoes, asparagus, pine nuts, basil with a balsamic glaze and crusty bread | | |
| GRILLED TERIYAKI CHICKEN SKEWER | | \$30 |
| with rice and 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 | 1pce: \$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 & CHIPS | | \$24 |
| spicy marinated chicken breast, jarlsberg cheese, guacamole, bacon, tomato, lettuce, mayonnaise on a jalapeño bun | | |
| HOOD WAGYU BURGER & CHIPS | | \$24 |
| wagyu beef with pickles, cheddar cheese, onions, American mustard and tomato sauce | | |
| CHICKEN OR BEEF SCHNITZEL | | \$24 |
| served with salad & chips your choice of: | | |
| gravy, mushroom, diane or pepper | | \$2.5 |
| parmigiana | | \$4 |

From the Grill

all steaks are served with baby roast potatoes & rocket

| | |
|---|--------------|
| 200g TENDERLOIN FILLET STEAK | \$35 |
| 300G SCOTCH FILLET Pure Angus | \$38 |
| 350g WAGYU RUMP Queensland | \$38 |
| 400g PORTERHOUSE Sth Australia | \$38 |
| 650g RIB EYE (allow a minimum of 30 minutes) Pure Angus | \$48 |
| SHARE MEAT PLATTER (3 people) (allow a minimum of 30 minutes) Rib Eye, Wagyu Rump & King Henry Pork Cutlet served with baby roast potatoes, mustard and a mango, pineapple, capsicum & chilli chutney | \$105 |
| GARNISHES / BUTTERS / SAUCES / MUSTARDS | |
| house made chilli jam | \$4 |
| house made horseradish aioli | \$4 |
| garlic & herb butter | \$3.5 |
| anchovy & caper butter | \$4 |
| gravy, mushroom, diane or pepper | \$2.5 |
| bearnaise | \$4 |
| hot English, Dijon or wholegrain mustard | \$2.5 |

Sides

| | | |
|---|-----------------|------------------|
| GREEN LEAFY SALAD | | \$6.5 |
| FRESH GARDEN SALAD | S: \$5 | M: \$7.5 |
| lettuce, red onion and tomato with an olive oil & balsamic dressing | | |
| ROCKET, PEAR AND PARMESAN SALAD | | \$8.5 |
| GREEN VEGETABLES | | \$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 rosemary salt & aioli | | |
| BEETROOT, 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 |

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 panelling, 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

Desserts

| | |
|---|---|
| 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 | \$14 |
| 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 with 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 | |

Coffee

FLAT WHITE / LONG BLACK / CAPPACCINO

cup \$4 Mug \$5

MOCHA / LATTE / SHORT BLACK / MACCHIATO

\$4

ICED COFFEE

\$9.5

ICED CHOCOLATE

\$9.5

Tea

EARL GREY / ENGLISH BREAKFAST / CHAMOMILE / PEPPERMINT / GREEN

\$4

CHAI LATTE

\$4

spiced / vanilla

Hot Chocolate

BELGIAN COUVERTURE CHOCOLATE DELIGHT

\$6

milk / dark / white

Port & Stickies

| | G | B |
|---|--------|-------|
| Chambers Rosewood Vineyards Muscadelle (Tokay Style) (90ml) | \$7 | \$42 |
| Chambers Rosewood Vineyards Muscat (90ml) | \$7 | \$42 |
| Torbeck 'The Bothie Frontignac 2012 (90ml) | \$7.5 | \$37 |
| d'Arenberg Noble Wrinkled Riesling 2010 | | \$40 |
| Galway Pipe Tawny Port (90ml) | | \$65 |
| Valdespino Pedro Ximenez Sherry (90ml) | \$9 | |
| Berta Santa Antone Grappa di Moscato (30ml) | \$9 | |
| Penfolds Grandfather Port (90ml) | \$16.5 | \$100 |

Liqueurs

| | | | |
|------------|-------|---------------|-------|
| Amaretto | \$7 | Chambord | \$7.5 |
| Glayva | \$7 | Grand Mariner | \$7.5 |
| Kahlua | \$7 | Galliano | \$8 |
| Frangelico | \$7 | Cointreau | \$8 |
| Baileys | \$7.5 | Drambuie | \$8.5 |

Cognac

| | |
|------------------|-----|
| Courvoisier VSOP | \$9 |
| Hennessy VSOP | \$9 |

Whiskey

| | |
|--------------------------------|--------|
| Jamesons | \$6.7 |
| Chivas Regal (12yo) | \$8 |
| Balvenie Double Wood (12yo) | \$8 |
| Dimple (12yo) | \$8 |
| Glenfiddich (12yo) | \$8.5 |
| Glenmorangie (10yo) | \$9 |
| Four Roses Bourban | \$11 |
| Lapraoig Quarter Cask | \$11 |
| Balvenie (14yo) | \$11.5 |
| Bunnahabhain (12yo) | \$12.5 |
| Glennfiddish (15yo) | \$12.5 |
| Lagavulin (16yo) | \$12.5 |
| Kilchoman Machir Bay | \$14 |
| Glenmorangie Nectar D'or(12yo) | \$15 |
| Old Pultney (17yo) | \$18 |
| Glenfiddich (18yo) | \$18 |

Sparkling

| | glass | bottle |
|---|--------------|---------------|
| Gisa Arc <i>Adelaide Hills, SA</i> | 8 | 40 |
| Paulett Trillians Sparkling Red <i>Clare Valley, SA</i> | 8.50 | 42 |
| Jansz <i>Pipers River, TAS</i> | 10 | 50 |
| Pete's Pure Prosecco, <i>Wentworth, NSW</i> | 8 | 40 |
| Mumm <i>Champagne, France</i> | | 70 |
| Pol Roger <i>Champagne, France</i> | | 100 |
| Billecart Salmon <i>Champagne, France</i> | | 100 |
| Krug Grande Cuvee <i>Champagne, France</i> | | 280 |

White wine

| | glass | 375ml | bottle |
|--|-------|-------|--------|
| O'Leary Walker Polish Hill Riesling <i>Clare Valley, SA</i> | 9 | | 45 |
| Rockford Vine Vale Riesling 2007 <i>Barossa Valley, SA (Coravin)</i> | 18 | 45 | 90 |
| Kilikanoon Mort Block Riesling <i>Clare Valley, SA</i> | 9 | | 45 |
| Pikes Riesling <i>Clare Valley, SA</i> | 10 | | 50 |
| Vickery Riesling <i>Clare Valley, SA</i> | 9 | | 45 |
| Shaw and Smith Sauvignon Blanc <i>Adelaide Hills, SA</i> | 10 | | 50 |
| Longview Whippet Sauvignon Blanc <i>Adelaide Hills, SA</i> | 8.50 | | 42 |
| Hewitson Lu Lu Sauvignon Blanc <i>Adelaide Hills, SA</i> | 8.50 | | 42 |
| Pikorua Sauvignon Blanc <i>Marlborough, New Zealand</i> | 8.50 | | 42 |
| Craggy Range Sauvignon Blanc <i>Martinborough, New Zealand</i> | | | 60 |
| Fox Creek Chardonnay <i>McLaren Vale, SA</i> | 8.50 | | 42 |
| Shaw and Smith M3 Chardonnay <i>Adelaide Hills, SA (Coravin)</i> | 14 | 32.50 | 65 |
| Giant Steps Chardonnay <i>Yarra Valley, VIC</i> | 10 | | 50 |
| Fox Gordon Pinot Grigio <i>Adelaide Hills, SA</i> | 9 | | 45 |
| Paracombe Pinot Gris <i>Adelaide Hills, SA</i> | 9 | | 45 |
| SC Pannell Pinot Grigio <i>Adelaide Hills, SA</i> | 10 | | 50 |
| Oliver and Taranga Fiano <i>McLaren Vale, SA</i> | 9 | | 45 |
| Georges Folly Rousanne <i>Fleurieu Peninsula, SA</i> | 9 | | 45 |
| Hesketh Proposition Moscato <i>Barossa Valley, SA</i> | 8.50 | | 42 |
| Mars Needs Moscato <i>Clare Valley, SA</i> | 8.50 | | 42 |
| Annie's Lane Moscato <i>Clare Valley, SA</i> | 9 | | 45 |

Rose Wine

| | glass | | bottle |
|--|-------|--|--------|
| Rockford Alicante Bouchet <i>Barossa Valley, SA</i> | 10 | | 50 |
| Mazi <i>Adelaide Hills, SA</i> | 8.50 | | 42 |
| Lambrook <i>Adelaide Hills, SA</i> | 8 | | 40 |
| d'Arenberg Stephanie The Gnome <i>McLaren Vale, SA</i> | 9 | | 45 |

Red wine

| | glass | 375ml | bottle |
|---|-------|-------|--------|
| Saltram Mamre Brook Cabernet Sauvignon <i>Barossa Valley, SA</i> | 11 | 27.50 | 55 |
| St Hugo Cabernet Sauvignon <i>Coonawarra, SA</i> (Coravin) | 15 | 37.50 | 75 |
| Wynns Gables Cabernet Sauvignon <i>Coonawarra, SA</i> | 8.50 | | 42 |
| Greenock Creek 2008 Cabernet Sauvignon <i>Barossa Valley, SA</i> (Coravin) | 20 | 50 | 100 |
| Geoff Merrill G & W Cabernet Sauvignon <i>McLaren Vale, SA</i> | 9 | | 45 |
| Jim Barry Benbournie Cabernet Sauvignon <i>Clare Valley, SA</i> (Coravin) | 20 | 50 | 100 |
| O'leary Walker Cabernet Sauvignon <i>Clare Valley, SA</i> | 9 | | 45 |
| Rockford Rifle Range Cabernet Sauvignon <i>Barossa Valley, SA</i> (Coravin) | 20 | 50 | 100 |
| Penfolds Bin 407 2015 Cabernet Sauvignon <i>South Australia</i> (Coravin) | 30 | 65 | 130 |
| Penfolds Bin 389 2016 Cabernet Shiraz <i>South Australia</i> (Coravin) | 30 | 65 | 130 |
| Pepperjack Shiraz <i>Barossa Valley, SA</i> | 10 | 25 | 50 |
| Kaesler Stonehorse Shiraz <i>Barossa Valley, SA</i> | 8.50 | | 42 |
| Langmeil The Long Mile Shiraz <i>Barossa Valley, SA</i> | 9 | | 45 |
| Penfolds Bin 28 2016 Shiraz <i>South Australia</i> (Coravin) | 20 | 50 | 100 |
| Yalumba Octavius <i>Barossa Valley, SA</i> (Coravin) | 30 | 65 | 130 |
| Two Hands Angel Share Shiraz <i>McLaren Vale, SA</i> | 9.50 | | 47 |
| Rockford Basket Press 2015 Shiraz <i>South Australia</i> (Coravin) | 25 | 62.50 | 125 |
| d'Arenberg Dead Arm Shiraz 2008 <i>McLaren Vale, SA</i> (Coravin) | 30 | 65 | 130 |

| | glass | 375ml | bottle |
|--|--------------|--------------|---------------|
| SC Pannell Field St Shiraz <i>McLaren Vale, SA</i> | | | 50 |
| Hentley Farm Villian and Vixen Shiraz <i>Barossa Valley, SA</i> | 9 | | 45 |
| Greenock Creek Apricot Block Shiraz 2012 <i>Barossa Valley, SA</i> (Coravin) | 20 | 50 | 100 |
| Greenock Creek Seven Acre Shiraz 2011 <i>Barossa Valley, SA</i> (Coravin) | 25 | 55 | 110 |
| Penfolds St Henri 2015 Shiraz <i>South Australia</i> (Coravin) | 30 | 65 | 130 |
| Josef Chromy Pepik Pinot Noir <i>TAS</i> | 9 | | 45 |
| By Farr Farside 2016 Pinot Noir <i>Mornington Peninsula, SA</i> (Coravin) | 30 | 65 | 130 |
| Little Yering Pinot Noir <i>Yarra Valley, Victoria</i> | 9 | | 45 |
| Frogmore Creek Pinot Noir <i>TAS</i> (Coravin) | 15 | 37.50 | 75 |
| Fromm La Strada Pinot Noir <i>Marlborough, NZ</i> (Coravin) | 15 | 37.50 | 75 |
| Ata Rangi Pinot Noir <i>Martinborough, NZ</i> (Coravin) | 25 | 55 | 110 |
| Yangarra Grenache <i>McLaren Vale, SA</i> | 9 | | 45 |
| Greenock Creek Cornerstone Grenache 2015 <i>Barossa Valley, SA</i> (Coravin) | 20 | 50 | 100 |
| Bremerton Tamblyn Cab/Shiraz/Merlot/Malbec <i>Langhorne Creek, SA</i> | 8.50 | | 42 |
| Yalumba Menzies <i>Barossa Valley, SA</i> (Coravin) | 20 | 50 | 100 |
| Hewitson Miss Harry GSM <i>Barossa Valley, SA</i> | 8.50 | | 42 |
| Yalumba Signature Cabernet Shiraz <i>Barossa Valley, SA</i> (Coravin) | 20 | 50 | 100 |
| Rockford Moppa Springs GMS <i>Barossa Valley, SA</i> | | | 70 |
| Annie's Lane Cabernet Merlot <i>Clare Valley, SA</i> | 9 | | 45 |
| Running with the Bulls Tempranillo <i>Barossa Valley, SA</i> | | | 45 |