



## *Bar Menu*

*315 Portrush Road, Norwood SA 5067  
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[www.robinhoodhotel.net.au](http://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 shallots & red wine vinegar  
3 - \$10, 6 - \$18
- KILPATRICK OYSTERS (GF)**  
with bacon, bbq, Worcestershire & tabasco sauce  
3 - \$12, 6 - \$22
- DUCK LIVER & WALNUT PATE** \$15  
with pickles and sour dough bread
- BEETROOT, PARSNIP & CARROT CHIPS (V) (VE)**  
with rosemary sea salt & lime aioli S:\$9 L: \$13
- SHARING SALT & PEPPER SQUID** \$20  
with lime aioli
- BUFFALO CHICKEN WINGS (GF)** S:\$9 L: \$13  
with a side of garlic & parmesan dipping sauce
- 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
- SHARE ENTRÉE GRILL PLATTER** \$58  
- wild red prawns grilled with ginger, garlic & cumin and served with hummus, coriander & garlic croutons  
- grilled scallops with a salad of mango, bean shoots, cucumber, mint, coriander, red shallots and a chilli, lemon grass and lime dressing  
- grilled pork belly with fennel, coriander, mint, spring onions, chilli and a red wine caramel

## 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** \$22  
tomato, mozzarella, bocconcini & basil
- VEGETARIAN** \$25  
mushroom, capsicum, spinach, olives & herbs
- BLANCO** \$22  
garlic, mozzarella, anchovy, chilli & fresh basil

*(gluten free bases available additional \$4)*

## Entree

### ROASTED SWEET POTATO SALAD (V) \$18

with barley, roasted red onion, rocket, mint, Greek fetta and a lime & olive oil dressing  
can be (VE) without the Fetta

### PICKLED BEETROOT SALAD (V) \$18

with roasted baby carrots, Australian blue lentils, flat leaf parsley, olive oil, labne and a tarragon red wine dressing  
can be (VE) without the labne

### SMOKED DUCK BREAST SALAD (GF) \$19

with mint, coriander, watercress, cucumber, shallots, cherry tomatoes and a Thai chilli dressing

### CAESAR SALAD \$18

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

### GRILLED BUTTERNUT PUMPKIN (V) (GF) \$19

with ginger tomatoes, coriander, crispy shallots, roasted cashews and a lime & cardamom yoghurt  
can be (VE) without the yoghurt

### CRUMBED LAMB BRAINS E: \$19 M: \$26

on a bed of mash potato with bacon & caramelised onion

---- *from the grill* ----

### WILD RED PRAWNS \$21

grilled with ginger, garlic & cumin and served with hummus, coriander & garlic croutons

### GRILLED SCALLOPS (GF) \$22

with a salad of mango, bean shoots, cucumber, mint, coriander, red shallots and a chilli, lemon grass and lime dressing

### GRILLED PORK BELLY (GF) \$21

with fennel, coriander, mint, spring onions, chilli and a red wine caramel

## Mains

### VEGETABLE PAELLA (V) (VE) (GF) \$26

capsicum, tomatoes, chickpeas, fennel, mushrooms, green peas, spring onions, green olives and smoked paprika

### LEMON CHICKEN & CHORIZO SKEWER (GF) \$30

with roasted eggplant, zucchini, red onion, capsicum & truss tomatoes with a mint yoghurt dressing

### LAMB RUMP (GF) \$30

with turmeric & pomegranate cauliflower rice and a mint & basil dressing

### 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 \$2.5

parmigiana \$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  
Pure Angus

**350g WAGYU RUMP** \$38  
Queensland

**400g PORTERHOUSE** \$38  
Sth Australia

**650g RIB EYE** \$48  
Pure Angus

**SHARE MEAT PLATTER (for 3 people)** \$105

Rib Eye, Wagyu Rump and Lemon Chicken & Chorizo Skewer served with baby roast potatoes and roasted eggplant, zucchini, red onion, capsicum & truss tomatoes with a mint yoghurt dressing

*(allow for a minimum of 30 minutes)*

**add a bottle of Pepperjack Shiraz for \$40 - \$145**

### GARNISHES

house made chilli jam \$4

house made horseradish aioli \$4

**MUSTARDS** \$2.5

hot English, Dijon, wholegrain

### 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

**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

## *Dessert*

<b>COOKIES &amp; CREAM CHEESECAKE</b>	<b>\$15</b>
<b>FROZEN NOUGAT</b> with mango, pistachio and a vanilla fairy floss	<b>\$15</b>
<b>CHOCOLATE &amp; RASPBERRY BROWNIE</b> served with coffee & whisky sauce	<b>\$15</b>
<b>LEMON TART</b> served with raspberry coulis	<b>\$15</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 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>