

THE ROBIN

HOOD

- Est. 1851 -

## 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

<b>SOURDOUGH LOAF</b>		<b>\$9.5</b>
with Talinga olive oil, aged balsamic, house made dukkah & butter		
<b>GARLIC &amp; HERB CIABATTA BREAD</b>		<b>\$8.5</b>
<b>NATURAL OYSTERS (GF)</b>	<b>3 - \$10</b>	<b>6 - \$18</b>
served with shallots & red wine vinegar		
<b>KILPATRICK OYSTERS (GF)</b>	<b>3 - \$12</b>	<b>6 - \$22</b>
with bacon, bbq, Worcestershire & tabasco sauce		
<b>SHARING SALT &amp; PEPPER SQUID</b>		<b>\$20</b>
with lime aioli		
<b>DUCK LIVER &amp; WALNUT PATE</b>		<b>\$15</b>
with pickles and sour dough bread		
<b>SHARE PLATE</b>	<b>small: \$34</b>	<b>large: \$55</b>
of salami, wagyu beef bresaola, hot cacciatore sausage, jamon serrano, brie, cheddar, quince paste, olives, cornichons, grilled zucchini, grapes, sundried tomato and grilled sourdough		
<b>CREATE YOUR OWN CHARCUTERIE PLATE</b>		
platter of thinly sliced meat(s) served with cornichon & olives		
<b>select from:</b>		
- wagyu beef bresaola		<b>\$12</b>
- cacciatore sausage (spicy Italian pork)		<b>\$12</b>
- jamon serrano (dry-cured Spanish ham)		<b>\$8</b>
<b>SHARE ENTRÉE GRILL PLATTER</b>		<b>\$58</b>
- 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		

## Entree

<b>ROASTED SWEET POTATO SALAD (V)</b>	<b>\$18</b>
with barley, roasted red onion, rocket, mint, Greek fetta and a lime & olive oil dressing (can be (VE) without the Fetta)	
<b>PICKLED BEETROOT SALAD (V)</b>	<b>\$18</b>
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)	
<b>SMOKED DUCK BREAST SALAD (GF)</b>	<b>\$19</b>
with mint, coriander, watercress, cucumber, shallots, cherry tomatoes and a Thai chilli 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>GRILLED BUTTERNUT PUMPKIN (V) (GF)</b>	<b>\$19</b>
with ginger tomatoes, coriander, crispy shallots, roasted cashews and a lime & cardamom yoghurt (can be (VE) without the yoghurt)	
<b>CRUMBED LAMB BRAINS</b>	<b>E: \$19 M: \$26</b>
on a bed of mash potato with bacon & caramelised onion ----- <b>from the grill</b> -----	
<b>WILD RED PRAWNS</b>	<b>\$21</b>
grilled with ginger, garlic & cumin and served with hummus, coriander & garlic croutons	
<b>GRILLED SCALLOPS (GF)</b>	<b>\$22</b>
with a salad of mango, bean shoots, cucumber, mint coriander, red shallots and a chilli, lemon grass and lime dressing	
<b>GRILLED PORK BELLY (GF)</b>	<b>\$21</b>
with fennel, coriander, mint, spring onions, chilli and a red wine caramel	
<b>SHARE GRILL ENTRÉE PLATTER</b>	<b>\$58</b>
wild red prawns, grilled scallops & grilled pork belly served on one share plate with the accompaniments mentioned above	

## Mains

<b>VEGETABLE PAELLA (V) (VE) (GF)</b>		<b>\$26</b>
capsicum, tomatoes, chickpeas, fennel, mushrooms, green peas, spring onions, green olives and smoked paprika		
<b>LEMON CHICKEN &amp; CHORIZO SKEWER (GF)</b>		<b>\$30</b>
with roasted eggplant, zucchini, red onion, capsicum & truss tomatoes with a mint yoghurt dressing		
<b>LAMB RUMP (GF)</b>		<b>\$30</b>
with turmeric & pomegranate cauliflower rice and a mint & basil dressing		
<b>KING GEORGE WHITING</b>	<b>1pce: \$20</b>	<b>2pce: \$36</b>
choose between Coopers beer battered or grilled, served with a garden salad, chips & tartare sauce		
<b>SALT &amp; PEPPER SQUID</b>	<b>E: \$20</b>	<b>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>\$24</b>
please see our daily specials board		
<b>CURRY OF THE DAY</b>		<b>\$24</b>
please see our daily specials board		
<b>HOOD CHICKEN BURGER &amp; CHIPS</b>		<b>\$24</b>
spicy marinated chicken breast, jarlsberg cheese, guacamole, bacon, tomato, lettuce, mayonnaise on a jalapeño bun		
<b>HOOD WAGYU BURGER &amp; CHIPS</b>		<b>\$24</b>
wagyu beef with pickles, cheddar cheese, onions, American mustard and tomato sauce		
<b>CHICKEN OR BEEF SCHNITZEL</b>		<b>\$24</b>
served with salad & chips your choice of:		
gravy, mushroom, diane or pepper		<b>\$2.5</b>
parmigiana		<b>\$4</b>

## From the Grill

*all steaks are served with baby roast potatoes & rocket*

<b>200g TENDERLOIN FILLET STEAK</b>	<b>\$35</b>
<b>300G SCOTCH FILLET</b> Pure Angus	<b>\$38</b>
<b>350g WAGYU RUMP</b> Queensland	<b>\$38</b>
<b>400g PORTERHOUSE</b> Sth Australia	<b>\$38</b>
<b>650g RIB EYE (allow a minimum of 30 minutes)</b> Pure Angus	<b>\$48</b>
<b>SHARE MEAT PLATTER (for 3 people)</b> 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	<b>\$105</b>
<b>GARNISHES / BUTTERS / SAUCES / MUSTARDS</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>
hot English, Dijon or wholegrain mustard	<b>\$2.5</b>

## Sides

<b>GREEN LEAFY SALAD</b>		<b>\$6.5</b>
<b>FRESH GARDEN SALAD</b>	<b>S: \$5</b>	<b>M: \$7.5</b>
lettuce, red onion and tomato with an olive oil & balsamic dressing		
<b>ROCKET, PEAR AND PARMESAN SALAD</b>		<b>\$8.5</b>
<b>GREEN VEGETABLES</b>		<b>\$10</b>
<b>ROASTED BRUSSEL SPROUTS</b>		<b>\$10</b>
served with honey roasted sriracha		
<b>MASH POTATOES</b>		<b>\$8</b>
<b>CAULIFLOWER GRATIN</b>		<b>\$10</b>
with béchamel sauce and parmesan		
<b>SIDEWINDER WEDGES</b>		<b>\$10</b>
with house made chicken salt, sour cream & sweet chilli sauce		
<b>SWEET POTATO CHIPS</b>	<b>S: \$8.5</b>	<b>L: \$12.5</b>
with house made rosemary salt & aioli		
<b>BEETROOT, PARSNIP &amp; CARROT CHIPS</b>	<b>S:\$9</b>	<b>L: \$13</b>
with rosemary sea salt & lime aioli		
<b>CHIPS (GF)</b>	<b>S: \$8</b>	<b>L: \$10</b>
with house made chicken salt & tomato sauce		
<b>add:</b>		
gravy, mushroom, diane or pepper sauce		<b>\$2.5</b>
<b>CRISPY BEER BATTERED ONION RINGS</b>		<b>\$8</b>

## ***Pig on a spit***

- served with salads & condiments
- mango, Spanish onion, rocket & coriander salad
    - chargrilled pineapples
    - mustard & pickles
    - roasted root vegetables
  - braised savoy cabbage with smoky 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](mailto:functions@robinhoodhotel.net.au)



## Desserts

<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 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>

## 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	\$8
Glayva	\$9	Grand Mariner	\$9
Kahlua	\$8	Galliano	\$8.5
Frangelico	\$8	Cointreau	\$9
Baileys	\$8	Drambuie	\$9

## Cognac

Courvoisier VSOP	\$11
Hennessy VSOP	\$10

## Whiskey

Jamesons	\$8
Chivas Regal (12yo)	\$9
Balvenie Double Wood (12yo)	\$12
Dimple (12yo)	\$9.5
Glenfiddich (12yo)	\$9
Glenmorangie (10yo)	\$10
Four Roses Bourban	\$12
Lapraoig Quarter Cask	\$14
Balvenie (14yo)	\$11.5
Bunnahabhain (12yo)	\$12.5
Glennfiddish (15yo)	\$15
Lagavulin (16yo)	\$12.5
Kilchoman Machir Bay	\$14
Glenmorangie Nectar D'or(12yo)	\$15
Old Pultney (17yo)	\$18
Glenfiddich (18yo)	\$17

# Sparkling

	<b>glass</b>	<b>bottle</b>
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
Pewsey Vale 'The Contours' Riesling 2013 <i>Barossa Valley, SA</i> (Coravin)	15	37.50	75
Jim Barry Lodge Hill Riesling <i>Clare Valley, SA</i>	10		50
Pikes Riesling <i>Clare Valley, SA</i>	10		50
Vickery Riesling <i>Clare Valley, SA</i>	9		45
Frogmore Creek Riesling <i>TAS</i>	10		50
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
Ara Single Estate Chardonnay <i>Marlborough, New Zealand</i>	9		45
Fox Creek Chardonnay <i>McLaren Vale, SA</i>	8.50		42
Shaw and Smith M3 Chardonnay <i>Adelaide Hills, SA</i> (Coravin)	14	32.50	65
Giant Steps Chardonnay <i>Yarra Valley, VIC</i>	10		50
Penfolds Bin 311 Chardonnay 2014 <i>Tumbarumba, NSW</i>	14	32.50	65
Mountadam Pinot Gris <i>Eden Valley, 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
Hesketh Proposition Moscato <i>Barossa Valley, SA</i>	8.50		42
Wirra Wirra Mrs Wigley Moscato	9		45

<b>Rose Wine</b>	<b>glass</b>	<b>bottle</b>
Rockford Alicante Bouchet <i>Barossa Valley, SA</i>	10	50
Dowie Doole <i>McLaren Vale, SA</i>	9	45
Mazi <i>Adelaide Hills, SA</i>	8.50	42
Brothers Koerner <i>Clare Valley, SA</i>	9.50	47.50
Lambrook <i>Adelaide Hills, SA</i>	8	40

<b>Red wine</b>	<b>glass</b>	<b>375ml</b>	<b>bottle</b>
Saltram Mamre Brook Cabernet Sauvignon <i>Barossa Valley, SA</i>	11	27.50	55
St Hugo Cabernet Sauvignon <i>Coonawarra, SA (Coravin)</i>	15	37.50	75
Wynns Gables Cabernet Sauvignon <i>Coonawarra, SA</i>	8.50		42
Greenock Creek 2008 Cabernet Sauvignon <i>Barossa Valley, SA (Coravin)</i>	20	50	100
Geoff Merrill G & W Cabernet Sauvignon <i>McLaren Vale, SA</i>	9		45
O'leary Walker Cabernet Sauvignon <i>Clare Valley, SA</i>	9		45
Rockford Rifle Range Cabernet Sauvignon <i>Barossa Valley, SA (Coravin)</i>	20	50	100
Penfolds Bin 407 2015 Cabernet Sauvignon <i>South Australia (Coravin)</i>	30	65	130
Penfolds Bin 389 2016 Cabernet Shiraz <i>South Australia (Coravin)</i>	30	65	130
Pepperjack Shiraz <i>Barossa Valley, SA</i>	10	25	50
Auld Family Wines Cabernet Shiraz <i>Barossa Valley, SA</i>	8.50		42
Langmeil The Long Mile Shiraz <i>Barossa Valley, SA</i>	9		45
Pepperjack Graded Shiraz <i>McLaren Vale, SA (Coravin)</i>	12		60
Yalumba Octavius <i>Barossa Valley, SA (Coravin)</i>	30	65	130
Rockford Basket Press 2015 Shiraz <i>South Australia (Coravin)</i>	25	62.50	125
d'Arenberg Dead Arm Shiraz 2008 <i>McLaren Vale, SA (Coravin)</i>	30	65	130

	<b>glass</b>	<b>375ml</b>	<b>bottle</b>
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 (Coravin)</i>	20	50	100
Greenock Creek Seven Acre Shiraz 2011 <i>Barossa Valley, SA (Coravin)</i>	25	55	110
Penfolds St Henri 2015 Shiraz <i>South Australia (Coravin)</i>	30	65	130
Josef Chromy Pepik Pinot Noir <i>TAS</i>	9		45
Little Yering Pinot Noir <i>Yarra Valley, Victoria</i>	9		45
Frogmore Creek Pinot Noir <i>TAS (Coravin)</i>	15	37.50	75
Fromm La Strada Pinot Noir <i>Marlborough, NZ (Coravin)</i>	15	37.50	75
Ata Rangi Pinot Noir <i>Martinborough, NZ (Coravin)</i>	25	55	110
Kilikanoon Prodigal Grenache 2014 <i>Clare Valley, SA</i>	10		50
Yangarra Grenache <i>McLaren Vale, SA</i>	9		45
Greenock Creek Cornerstone Grenache 2015 <i>Barossa Valley, SA (Coravin)</i>	20	50	100
Bremerton Tamblyn Cab/Shiraz/Merlot/Malbec <i>Langhorne Creek, SA</i>	8.50		42
Ox Hardy Upper Tintara Shiraz <i>McLaren Vale, SA (Coravin)</i>	14		70
Hewitson Miss Harry GSM <i>Barossa Valley, SA</i>	8.50		42
Yalumba Signature Cabernet Shiraz <i>Barossa Valley, SA (Coravin)</i>	20	50	100
Rockford Moppa Springs GMS <i>Barossa Valley, SA</i>			70
Main & Cherry Sangiovese <i>Adelaide Hills, SA</i>	9		45
Running with the Bulls Tempranillo <i>Barossa Valley, SA</i>	9		45