

## SWEETS

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<b>Death by Chocolate Cake</b> with Cream	10.9
<b>Lemon Meringue Pie</b> with Cream	10.9
<b>Sticky Date Pudding</b> with butterscotch sauce and ice cream	10.9
<b>Trio of Mousse (GF)</b> layered chocolate, white chocolate and salted caramel mousse with hazelnut praline	11.9

## WINE LIST

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### SPARKLING

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<b>Morgan's Bay Sparkling Cuvée</b>	South Eastern Australia	7	30
<b>T'Gallant Sparkling Pink Moscato</b>	Victoria	8	34
<b>Seppelt The Great Entertainer Prosecco</b>	South Eastern Australia	8	34
<b>Coldstream Hills Yarra Valley Chardonnay Pinot Noir</b>	Yarra Valley, VIC		49

### WHITES

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<b>Hartog's Plate Moscato</b>	South Eastern Australia	7.5	10.5	31
<b>Morgan's Bay Sauvignon Blanc</b>	South Eastern Australia	7	10	30
<b>Squealing Pig Sauvignon Blanc</b>	Marlborough, NZ	8.5	11.5	35
<b>Leo Buring Clare Valley Riesling</b>	Clare Valley, SA	8.5	11.5	35
<b>Little Berry Pinot Grigio</b>	Padthaway, SA	8	11	33
<b>Morgan's Bay Chardonnay</b>	South Eastern Australia	7	10	30
<b>St Huberts The Stag Chardonnay</b>	Victoria	8.5	11.5	35
<b>Penfolds Max's Chardonnay</b>	Adelaide Hills, SA	10.5	14.5	45

### REDS

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<b>Fickle Mistress Pinot Noir</b>	Marlborough, NZ	8.5	11.5	35
<b>Wolf Blass Private Release Merlot</b>	South Australia	8.5	11.5	35
<b>Wynns Coonawarra Estate</b>				
<b>The Gables Cabernet Sauvignon Shiraz</b>	Coonawarra, SA	8.5	11.5	35
<b>St Huberts Cabernet Sauvignon</b>	Yarra Valley, VIC	10.5	14.5	45
<b>Devil's Lair Hidden Cave Cabernet Sauvignon Shiraz</b>	Margaret River, WA	8.5	11.5	35
<b>Morgan's Bay Shiraz Cabernet Sauvignon</b>	South Eastern Australia	7	10	30
<b>St Huberts The Stag Heathcote Shiraz</b>	Heathcote, VIC	8.5	11.5	35
<b>Wolf Blass Grey Label Shiraz</b>	McLaren Vale, SA	11.5	15.5	45



# ROBIN HOOD HOTEL

ALL DAY  
FOOD & WINE

## SNACKS / STARTERS / TO SHARE

<b>Garlic Bread (DF/V/Vegan)</b>	8
Add Cheese	8.9
<b>Cob Loaf</b> topped with antipasto and cheese served with pesto butter	11.9
<b>Sweet Chilli Pizza (GF/V)</b> with sour cream	14.9
<b>Garlic Pizza (GF/V)</b>	14.9
<b>Pumpkin Bruschetta (V/Vegan)</b> with Meredith goats cheese, pine nuts and balsamic on toasted ciabatta	12.9
<b>Soup of the Day</b>	9
<b>Trio of Dips (GF)</b> with house made flat bread and toasted Turkish bread	16.9
<b>Pulled Brisket Sliders</b> with slaw, pickles and a bourbon bbq sauce	18
<b>Satay Chicken Skewers</b> with peanut dipping sauce and fresh lime	13.9
<b>Mac And Cheese Croquettes</b> with chipotle mayo	11.9
<b>Bowl of Chips</b> with Aioli	9
Or fully loaded with chilli, cheese and bacon	12
<b>Seasoned Wedges</b> with sour cream and sweet chilli	10.9

## MAINS

<b>Beer Battered Flat Head</b> with chips, slaw, tartare and lemon	21.9
<b>Chicken Schnitzel</b> crumbed chicken breast served with chips, slaw and gravy	23.9
<b>Chicken Parma</b> crumbed chicken breast with Napoli, leg ham and cheese served with chips and slaw	24.9
<b>Salt &amp; Pepper Calamari</b> with chips, slaw, aioli and lemon	24.9
<b>Pork Belly (GF/DF)</b> with braised cabbage, chat potatoes, stewed apples and red wine jus	28.9
<b>Beef Cheeks (GF)</b> beer braised beef cheeks with a cauliflower puree, parsnip chips and jus	27.9
<b>Crispy Skin Salmon</b> with potato rosti, blistered cherry tomatoes, green beans and hollandaise sauce	29.9
<b>Vegetable Curry (GF/DF/V/Vegan)</b> with steamed basmati rice, house made flat bread and tzatziki	22.9
<b>Chicken Kiev</b> crumbed chicken breast filled with garlic butter, chips and slaw	24.9
<b>Roast Rump (GF/DF)</b> Lamb Rump roasted and stuffed with spinach and fetta served with roasted chat potatoes, pumpkin, carrot, onion, peas and red wine jus	28.9
<b>Open Lamb Souvlaki</b> marinated lamb with mixed lettuce, olives, semi dried tomatoes, fetta, onion and tzatziki on toasted pita bread	25.9
<b>RHH Brisket Burger</b> pulled beef brisket, slaw, caramelised onion, pickles and a bourbon bbq sauce in a toasted brioche bun	22.9

## FROM THE GRILL

<b>Open Steak Sandwich</b> with cos lettuce, tomato, caramelised onion, bacon and egg on toasted Turkish bread and served with chips and tomato relish	21.9		
<b>RHH Grill Plate</b> scotch fillet, pork sausage, bacon, lamb cutlet, grilled tomato and egg served with chips and slaw	37.9		
<b>Porterhouse 400g (GF/DF)</b>	35.9	Add Garlic Prawns	8
<b>Scotch Fillet 300g (GF/DF)</b>	34.9	Add Garlic Prawns	8
<b>T-Bone 400g (GF/DF)</b>	35.9	Add Garlic Prawns	8

All steaks cooked to your liking and served with RHH slaw, chips and your choice of sauce - gravy, creamy mushroom (GF), pepper or garlic butter (GF/DF)

## SIDES

<b>Garden Salad (GF/DF/V/Vegan)</b>	6.9	<b>Slaw (GF/V)</b>	6.9
<b>Greek Salad (GF/V)</b>	6.9	<b>Creamy Mash (GF/V)</b>	6.9
<b>RHH Mac and Cheese (V)</b>	6.9	<b>Steamed Vegetable (GF/DF/V/Vegan)</b>	6.9

DF - Dairy Free   GF - Gluten Free   V - Vegetarian   Vegan - Vegan

## SALADS

<b>Caesar Salad (GF)</b> cos lettuce, bacon, parmesan, croutons, anchovies and RHH Caesar dressing	18.9
<b>Pumpkin and Quinoa Salad (V/Vegan)</b> with spinach, pepitas, Meredith goat's cheese and an apple cider vinaigrette	18.9
<b>Lemon and Honey Chicken Salad (GF)</b> marinated grilled chicken breast with spinach, chickpeas, cherry tomatoes, fresh herbs and lemon dressing	21.9
<b>Lamb Salad</b> pulled lamb in a salad of semi dried tomatoes, roasted red peppers, olives, red onion, eggplant, zucchini, mixed lettuce, goats cheese and croutons, topped with Greek yoghurt	24.9

## PIZZA AND PASTA

<b>Spaghetti Carbonara</b> bacon, onion and mushroom in a garlic and cream sauce, tossed with spaghetti and topped with parmesan	18.9
<b>Wild Mushroom Risotto (GF/DF/V/Vegan)</b> a medley of mushrooms in a silky risotto cooked in a mushroom stock with fresh herbs and parmesan	18.9
<b>Chilli Prawn Spaghetti</b> pan seared prawns with onion, tomato, chilli, lemon, olive oil and spinach tossed with spaghetti and topped with parmesan	24.9
<b>Potato Gnocchi (V)</b> House made gnocchi with a burnt butter and sage pumpkin puree, spinach, pine nuts, topped with parmesan and crispy prosciutto	19.9
<b>BBQ Chicken Pizza (GF)</b> chicken, red onion, roasted red peppers, bacon and cheese on a bbq sauce base	20.9
<b>Pumpkin Pizza (GF/V)</b> roasted pumpkin, pine nuts, semi dried tomatoes, Meredith goats cheese, Napoli and wild rocket	18.9
<b>Lamb Pulled Pizza (GF)</b> lamb, baby spinach, red onion, olives, Meredith goats cheese and tzatziki	24.9
<b>Wild Mushroom Pizza (GF)</b> A mixture of wild mushrooms, confit garlic, thyme, caramelised onion, cheese and crispy prosciutto	18.9

## KIDS

<b>Chicken Nuggets and Chips</b>	9.9	<b>Chicken Parma and Chips</b>	10.9
<b>Schnitzel with Chips and Gravy</b>	10.9	<b>Fried Fish and Chips</b>	9.9
<b>Grilled Fish and Chips (GF)</b>	9.9	<b>Ham and Pineapple Pizza</b>	9.9
<b>Spaghetti Bolognese</b>	9.9	<b>Mac and Cheese</b>	8.9
<b>Cheese Burger and Chips</b>	12.9		

All Kids Meal are served with a free Soft Drink or Juice

<b>Frog in the Pond</b>	5.5	<b>Frog in Snow (GF)</b>	5.5
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## LUNCH

<b>Focaccia</b> chicken, pumpkin, semi dried tomatoes, aioli and cheese served with chips	14.9
<b>Thai Beef Wrap</b> with marinated beef, onion, roasted red peppers, lettuce and tomato	15.9
<b>RHH Beef Burger</b> with cos lettuce, tomato, caramelised onion, beetroot, bacon, egg	20.9
<b>Chicken Schnitzel Burger</b> a crumbed breast schnitzel with cos lettuce, tomato, caramelised onion, cheese and chipotle mayo in a toasted brioche bun	20.9
<b>Reuben Sandwich</b> corned beef, sauerkraut and cheese in sourdough bread served with chips and pickle	
<b>Ham, Cheese and Tomato Sourdough Toasted Sandwich</b> served with chips	8.9
<b>Chicken, Cheese and Avocado Sourdough Toasted Sandwich</b> served with chips	9.9

## SENIORS (Add a dessert \$18.5 mon to fri lunch only)

<b>Seafood Basket</b>	15	<b>Corned Beef</b>	15
<b>Roast of the Day (GF)</b>	15	<b>Chicken Parma</b>	15
<b>Porterhouse 200g (GF)</b>	15	<b>Beer Battered Flathead</b>	15
<b>Bangers and Mash</b>	15	<b>Sticky Date Pudding</b>	5.5
<b>Mug of Soup</b>	5	<b>Apple Crumble</b>	5.5

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