

# BREADS

## BRUSCHETTA (VG, V, GF)

Heritage tomato, young herb, buffalo mozzarella, cold press olive oil on stone baked bread

## GARLIC BREAD (V, VG, GF)

Warm artisan bread with herb garlic butter and Pecorino cheese.

**Add Cheese 2**

# STARTERS

## SOUP OF THE DAY

See Special Board, served with grilled bread

## SPICY CHICKEN WINGS (5PCS) (GF)

Coated in our special blend of herbs and spices, served with slaw and lemon

## PORK BAO BUN (3PCS)

Slow braised pork, pickled cucumber, julienne chilli, Asian herbs

## SALT & PEPPER CALAMARI (GF)

Crispy squid with garlic and lemon mayo, chilli and green salad

## BURRITO BOWL (GF, V, VG)

Fluffy rice, black beans, house-blend salsa, sour cream, guacamole, jalapeno and corn tortilla. **Add Chicken 4**

# GREEN & SALAD

## CAESAR SALAD (GF)

Hand chopped Romaine salad, tossed in caesar dressing with croutons, bacon, anchovies and shaved parmesan cheese

**Add Chicken 4**

## CHICKEN PRAWN AVOCADO (GF)

Succulent chicken, tiger prawn, avocado, mango, local greens

## BUTTERNUT PUMPKIN SALAD (VG, V, GF)

Za`Atar roasted pumpkin, onion, beetroot, Persian fetta, toasted pepitas, house dressing and arugula

# BURGER & SANDWICH

## BEEF BURGER

Black Angus beef, aged cheddar, sliced tomato, lettuce, bacon, house relish, garlic mayo and gherkin on a brioche bun

## STEAK SANDWICH

Caramelised onion, sliced tomato, bacon, egg, house relish, garlic mayo & rustic bread with steakhouse chips

## SOUTHERN FRIED CHICKEN BURGER

Tenderloin with house slaw, chipotle mayo, bacon, brioche bun and chips

GLUTEN FREE BREAD AVAILABLE

# PASTA & GRAIN

## SEAFOOD LINGUINE

Prawns, scallops, market fish and calamari tossed with tomato, saffron, garlic, chilli, parsley and white wine sauce

## CLASSIC CARBONARA

Sliced pan fried bacon, forest mushrooms, cracked pepper, with a rich creamy garlic white wine sauce and linguine. **Add Chicken 4**

## NASI GORENG

Pork Belly, prawns and stir fried Asian veg, tossed with basmati rice & a chilli sweet soy sauce, topped with an egg & fried shallots

13.5

9.5

10.9

16.5

17.0

E 14.5 | M 20.5

18.5

22.9

26.5

21.9

25.9

27.5

24.5

4.0

28.9

23.5

26.9

# OPEN FLAME GRILL

All Steaks are chargrilled & served with choice of 2 Sides: Chips, salad, veg or mash & sauce.

Sauces - classic gravy, mushroom, pepper or garlic butter

## PORTERHOUSE

300G Grass fed, sourced from the rich pastures of Southern Victoria

## SCOTCH FILLET

300G - Tender, juicy and finely marbled, certified Black Angus

## SMOKED CHICKEN

Smoked and finished on the grill half chicken, mortar and pestle Chimmichurri served with your choice of side

## TOPPERS

Garlic Prawns 6

Onion Rings 3

# ROBIN HOOD CLASSICS

## BANGERS AND MASH

Pork & fennel sausages on herb mash, seasonal vegetables with onion gravy and onion rings

## CHICKEN SCHNITZEL

Grilled schnitzel, served with your choice of sides and gravy

## CHICKEN PARMA

Grilled chicken schnitzel topped with rich Napoli, double smoked ham and melted mozzarella

## BEER BATTERED FLAKE

Battered gummy fillet, zesty mayo with chips and salad

## GARLIC PRAWNS (GF)

Pan seared prawns in a creamy garlic sauce served on a bed of basmati rice

## CHICKEN KIEV

Golden crumbed chicken breast with rich garlic butter center served with chips and salad

## LAMB SHANK (GF)

Slow cooked shank in tomato and olive ragu, creamy mash potato and green vegetables

CURRY OF THE DAY Check our special board

FISH OF THE DAY Check our special board

ROAST OF THE DAY Check our special board

# STONE BAKED

## MARGARITA (V)

Fresh tomato, buffalo mozzarella, fresh basil

## HAWAIIAN

Smoked ham, juicy pineapple and mozzarella

## AUSSIE

Smoked ham, crispy bacon, spanish onion, eggs and mozzarella

## BBQ CHICKEN

Bbq sauce base, succulent chicken, bacon, capsicum, onion and mozzarella

## PUMPKIN PIZZA (V, VG)

Rosted pumpkin, semi dried tomato, wood roast capsicum, fetta and rocket.

**Add Vegan Cheese 4**

## GLUTEN FREE BASE

# SIDES

## ONION RINGS

9.0

## WEDGES

9.0

## BOWL OF CHIPS

9.0

## SEASONAL VEGETABLES

6.0

## BOWL OF CREAMY MASH

5.5

## GARDEN SALAD

4.5

## GRAVY

2.5

# SENIORS

Must produce Seniors card to order

## ROAST OF THE DAY

13.9

## SEAFOOD BASKET

18.9

## FISH AND CHIPS

12.9

## CHICKEN PARMA

13.9

## CHICKEN SCHNITZEL

12.9

## CORNED BEEF

13.9

# JUNIORS

## NUGGETS AND CHIPS

9.0

## FISH AND CHIPS

9.0

## HAWAIIAN PIZZA

9.0

## PASTA BOLOGNAISE

9.5

# DESSERTS

## STICKY DATE PUDDING

12.9

Pudding with butterscotch sauce, poached pear and ice cream

## LEMON TART

13.5

Tart slice served with berry coulis, seasonal fruits and chantilly cream

## FROG IN THE SNOW

6.5

Chocolate frog hidden in two scoops of "Snow" with rainbow sprinkles



RobinHoodBallarat



robinhoodhotel\_ballarat



Location code 76P P8E

*Check us out*

PLEASE SCAN ME UPON ARRIVAL

**Note:** Please allow up to 40 minutes cooking time for a Well-Done Steak. Promotional meals not available on Public Holidays. 10% surcharge applies to all meals on Public Holidays

### KEY MAP:

(v) Vegetarian (gf) Gluten Free (df) Dairy Free  
(vg) Vegan (vgr) Vegan upon Request (gfr) Gluten Free upon Request  
(dfr) Dairy Free upon Request

Items can be prepared gluten free or vegan upon request. Please inform our staff of all dietary requirements.