

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

Add Cheese 2

STARTERS

SOUP OF THE DAY

See Special Board, served with grilled bread

CHICKEN RIBS (6 PCS) (GF)

Fried chicken ribs coated in a special blend of herbs & spices

GREEK MEATBALLS

Delicious packed with Mediterranean flavours and covered in a rich thick tomato sauce and melted cheese, served with bread. **Add Rice 4**

SALT & PEPPER CALAMARI (GF)

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

Add Chips 4

CHICKEN DUMPLING

Chicken mince blended with house herbs and spice wrapped in soft dough served with himalayan tomato chutney

GREEN & SALAD

CAESAR SALAD (GF)

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

Add Chicken 4

HOOD'S SUPER SALAD (VG, V, GF)

Quinoa, roasted pumpkin, onion, beetroot, avocado, Persian fetta, dukkah, house dressing and arugula

THAI BEEF SALAD

Tender beef strips marinated in house made spices, nuts, served on local greens, egg noodles and fried shallots

BURGER & SANDWICH

BEEF BURGER

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

STEAK SANDWICH

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

SOUTHERN FRIED CHICKEN BURGER

Buttermilk tenderloin with house slaw, chipotle mayo, bacon, cheese, brioche bun and chips

I'M VEGAN BURGER

No meat patty, shredded cos, tomato, pickles, ketchup, mustard, vegan bun, fries

PASTA & GRAIN

MARINARA SPAGHETTI

Tiger prawn, mussels, scallops, squid in a rich tomato, garlic and herb sauce

CARBONARA

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

CHOW MEIN

Egg noodles tossed with Asian mixed vegetable, chicken, prawn and house made sauce

13.5

9.5

11.9

15.5

16.9

E 14.5 | M 22.5

18.5

22.9

21.9

24.5

26.9

28.5

25.5

27.0

28.9

23.5

27.5

OPEN FLAME GRILL

All steaks are chargrilled & served w/ choice of 2 sides: chips, salad, vegetable 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

TOPPERS

Garlic Prawns Sauce 6

Onion Rings 3

ROBIN HOOD CLASSICS

BANGERS AND MASH

Pork & fennel sausage on herb mash, baby peas, 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, lemon 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 & creamy garlic sauce

LAMB SHANK (GF)

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

CURRY OF THE DAY Check our special board

FISH OF THE DAY Check our special board

ROAST PORK

Slow cooked roast pork, roasted root vegetables, served with steamed seasonal veg, crackling and apple sauce

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)

Roasted pumpkin, semi dried tomato, wood roast capsicum, fetta, mozzarella, parmesan and rocket

Make it vegan cheese 4

GLUTEN FREE BASE

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

SIDES

ONION RINGS

9.0

WEDGES

9.0

BOWL OF CHIPS

9.0

SEASONAL VEGETABLES

5.0

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

19.9

FISH AND CHIPS

13.9

CHICKEN PARMA

13.9

CHICKEN SCHNITZEL

12.9

STICKY DATE PUDDING

7.5

Pudding with butterscotch sauce, seasonal fruits and ice cream

JUNIORS

NUGGETS AND CHIPS

9.0

FISH AND CHIPS

9.0

MINI CHEESE BURGER

10.5

2 Mini cheese burger sliders with tomato sauce and a side of fries

PASTA BOLOGNAISE

9.5

DESSERTS

APPLE AND RHUBARB CRUMBLE

13.9

Stewed apple, butternut cookies crumbed, vanilla bean ice cream

VANILLA CREME BRULEE

15.5

Cream Brulee come with delicate caramel layer served with pistachio biscotties

FROG IN THE SNOW

7.5

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

PASSIONFRUIT SORBET

10.5

Check us out



Location code 76P P8E

RobinHoodBallarat

robinhoodhotel_ballarat

PLEASE SCAN ME UPON ARRIVAL

4.0

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