

STARTERS + SHARING

<b>GARLIC BREAD</b> Warm artisan bread, buttery garlic, fresh herbs <b>V</b> <b>+ chesse 2 + bacon 2</b>	<b>9</b>
<b>SOUP OF THE DAY</b> Served with warm charred bread	<b>14.9</b>
<b>HOT CHIPS</b> Tomato sauce + aioli	<b>10</b>
<b>WEDGES</b> Sweet chilli sauce + sour cream	<b>12</b>
<b>HAND CUT POLENTA</b> Crispy golden polenta chips, parmesan, creamy aioli <b>V</b>	<b>16</b>
<b>LOADED FRIES</b> Crispy fries, cubed pork, bacon, cheese sauce <b>+ MacDonnells Curry sauce 3</b>	<b>18</b>
<b>VEGE DUMPLINGS</b> Steamed vegetable dumplings, chilli fused soy sauce, coriander <b>V</b>	<b>16</b>
<b>COCONUT PRAWNS</b> Golden brown fried coconut crumbed prawns, Asian slaw, wasabi mayo	<b>18</b>
<b>BUFFALO WINGS</b> Crispy fried wings, ranch dipping sauce	<b>16</b>

STONE BAKED PIZZA

<b>MARGHERITA</b> San Marzano tomato, mozzarella cheese, Grana Padano cheese, fresh basil <b>V</b>	<b>17</b>
<b>HAWAIIAN</b> San Marzano tomato, mozzarella cheese, Virginian ham, pineapple	<b>20</b>
<b>POLLO FUNGI</b> San Marzano tomato, mozzarella cheese, mushrooms, marinated chicken	<b>23</b>
<b>DIAVOLA</b> San Marzano tomato, mozzarella cheese, hot salami, smoky bacon	<b>23</b>
<b>PUMPKIN MELANZANE</b> San Marzano tomato, mozzarella cheese, pumpkin, eggplant, rocket, salted ricotta, balsamic glaze	<b>22</b>
Gluten free bases <b>3.5</b>	

SALADS

<b>NOURISH BOWL</b> Roasted spiced pumpkin, quinoa, massaged kale, pickled purple cauliflower, pumpkin pesto hummus, avocado, toasted almonds, fresh lemon, olive oil <b>VE, GF</b> <b>+ egg 3</b>	<b>24</b>
<b>LEMON THYME GRILLED CHICKEN</b> Peppery rocket, salted ricotta, confit tomatoes, crispy cauliflower, pomegranate, sunflower seeds	<b>26</b>

MAINS

<b>FISH + CHIPS</b> Beer battered fried fillets, chips, salad, lemon, tartare sauce	<b>28</b>
<b>PRAWN SAGANAKI</b> Tomatoes, ouzo, feta crumbed, herbs, steamed rice, crusty bread	<b>32</b>
<b>CRAB CACIO E PEPE</b> Sweet crab meat, sauteed leek, creamy pepper sauce, penne pasta	<b>32</b>
<b>FISH OF THE DAY</b> Refer to specials board	
<b>EGGPLANT PARMIGIANA</b> Panko crumbed eggplant, tomato sugo, buffalo mozzarella, basil, chips + salad <b>V</b>	<b>27</b>
<b>CHICKEN SCHNITZEL</b> Chips, salad, choice of gravy	<b>26</b>
<b>CHICKEN PARMA</b> Napoli sauce, doubled smoked ham, melted mozzarella cheese, chips + salad	<b>28</b>
<b>CURRY OF THE DAY</b> Rice, papadum, naan bread, mango chutney Refer to specials board	
<b>VEAL SCALLOPENE</b> Pan seared veal, creamy white wine + mushroom sauce, fresh parsley, seasonal vegetables, mash potato	<b>36</b>
<b>BBQ SMOKED PORK RIBS</b> Slow-smoked pork ribs, brushed with our signature barbecue sauce, chips + house made slaw	<b>38</b>
<b>PORCHETTA</b> Slow roasted pork belly, rolled with fresh herbs + guanciale, crispy crackling, grilled broccolini, mashed potato, red wine jus <b>GF</b>	<b>36</b>
<b>CUMBERLAND SAUSAGES</b> Cumberland sausage, creamy mashed potato, caramelised balsamic onions, thyme, red wine gravy <b>GF</b>	<b>32</b>

SIDES + SAUCES

Seasonal vegetables	<b>6</b>
Creamy mash potato	<b>6</b>
Garden salad	<b>6</b>
Aioli, tomato sauce, BBQ sauce	<b>2</b>
Gravy, peppercorn, mushroom	<b>3</b>
McDonnells curry sauce	<b>3</b>
Garlic prawn sauce	<b>7</b>

DESSERTS

<b>BLUEBERRY CHEESECAKE</b> Smooth baked cheesecake, fresh berry compote, fresh cream <b>V</b>	<b>15</b>
<b>TIRAMISU</b> Espresso soaked layers, light mascarpone mousse, cocoa <b>V</b>	<b>15</b>

BURGERS + GRILL

<b>SPICE FRIED CHICKEN BURGER</b> Milk bun, mixed cabbage coleslaw, pickles, sriracha, remoulade, chips	<b>27</b>
<b>HAND FORGED BEEF BURGER</b> Milk bun, wasabi mayo, cheese, bulldog Bbq sauce, white oak lettuce, tomato + onion salsa, yellow daikon, chips	<b>28</b>
<b>STEAK SANGA</b> 150g Chargrilled steak, bacon, cheese, lettuce, tomato, egg, relish, garlic mayo	<b>28</b>
<b>PORTER HOUSE</b> 300g grain fed southern Victoria <b>GF</b>	<b>41.9</b>
<b>SCOTCH FILLET</b> 300g Tender, juicy, black Angus steak <b>GF</b>	<b>46.9</b>
Steaks served with two choices of sides. Chips, mash, salad, vegetables and sauce Gravy, mushroom, pepper, garlic butter, mustard <b>+ Onion rings 4 + Garlic prawn sauce 6</b>	

SENIORS MAINS

Monday - Friday lunch all senior meals come with a complimentary sticky date or vanilla ice-cream	
<b>FISH + CHIPS</b> Battered Flathead fillets, garden salad, chips, lemon, tartare sauce	<b>18.5</b>
<b>SEAFOOD BASKET</b> Flake, scallops, panko crumbed prawns, calamari rings, chips, garden salad, lemon tartare sauce	<b>21</b>
<b>APRICOT CHICKEN</b> Steamed rice, fresh herbs	<b>18</b>
<b>SPAGHETTI NAPOLITANA</b> \Napolitana sauce, fresh basil, parmesan cheese	<b>16</b>
<b>CURRY OF THE DAY</b> Rice, papadum, mango chutney	
<b>CHICKEN SCHNITZEL</b> Chips, garden salad, gravy	<b>17</b>
<b>CHICKEN PARMIGIANA</b> Napolitana sauce, doubled smoked ham, melted mozarella, chips, garden salad, gravy	<b>19</b>
<b>ROAST OF THE DAY</b> Refer to specials board <b>GF</b>	
<b>LAMB’S FRY + BACON</b> Mash potato, baby peas, gravy	<b>18</b>
<b>BANGERS + MASH</b> Pork sausage, mash potato, baby peas, onion rings, gravy <b>GF</b>	<b>20</b>
<b>STICKY DATE PUDDING</b> Hot pudding, vanilla bean ice cream, butterscotch sauce	<b>8.5</b>



MONDAY

**\$18 CURRY**

TUESDAY

**\$25 POTERHOUSE STEAK**

WEDNESDAY

**\$16 1KG WINGS**

THURSDAY

**\$20 PARMA’S**

**SECOND CHANCE SUNDAY**

**All weekday specials available from 5pm**

HOODS JUNIORS

<b>FISH + CHIPS</b>	<b>13</b>
<b>NUGGETS + CHIPS</b>	<b>13</b>
<b>SPAGHETTI NAPOLITANA</b>	<b>13</b>
<b>KIDS PARMA</b>	<b>13</b>
<b>MINI CHEESEBURGER</b>	<b>13</b>
<b>STEAK + CHIPS</b>	<b>15</b>
<b>KIDS ICE CREAM</b> Toppings - chocolate, caramel, strawberry	<b>6.5</b>

SPARKLING

	 150ML	 250ML	
MORGAN’S BAY SPARKLING CUVÉE SOUTH EASTERN AUSTRALIA	8		32
SEPPELT SPARKLING ENTERTAINMENT PROSECCO VICTORIA	10		40
T’GALLANT SPARKLING PINK MOSCATO VICTORIA			46

WHITE

HARTOG’S PLATE MOSCATO SOUTH EASTERN AUSTRALIA	8	12	32
MORGAN’S BAY SEMILLON SAUVIGNON BLANC SOUTH EASTERN AUSTRALIA	8	11.5	33
SQUEALING PIG SAUVIGNON BLANC MARLBOROUGH, NZ	10	15	43
LEO BURING CLARE VALLEY DRY RIESLING CLARE VALLEY, SA	10	15	43
LITTLE BERRY PINOT GRIGIO PADTHAWAY,SA	9	13	38
MORGANS BAY CHARDONNAY SOUTH EASTERN AUSTRALIA	8	11.5	32

ROSÉ

CAPE SCHANCK BY T’GALLANT ROSÉ HEATHCOTE, VIC	10	15	43
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RED

FICKLE MISTRESS PINOT NOIR MARLBOROUGH, NZ	11	17	50
WOLF BLASS PRIVATE RELEASE MERLOT SOUTH AUSTRALIA	9	13	37
WYNNS ESTATE GABELS CABERNET SAUVIGNON SHIRAZ COONAWARRA, SA	10	15	43
MORGAN’S BAY SHIRAZ CABERNET SOUTH EASTERN AUSTRALIA	8	11.5	32
PEPPER JACK SHIRAZ BAROSSA VALLEY, SA	11	17	50
PENFOLDS BIN 28 KALIMNA SHIRAZ SOUTH AUSTRALIA			65

MENU

ROBIN HOOD HOTEL