

STARTERS + SHARING

GARLIC BREAD Warm artisan bread, buttery garlic, fresh herbs V + cheese 2 + bacon 2	9
SOUP OF THE DAY Served with warm charred bread	14.9
HOT CHIPS Tomato sauce + aioli	10
WEDGES Sweet chilli sauce + sour cream	12
HALOUMI Crispy golden haloumi chips, smokey spiced chipotle	19
LOADED FRIES Crispy fries, cubed pork, bacon, cheese sauce + MacDonnells Curry sauce 3	18
VEGE DUMPLINGS Steamed vegetable dumplings, chilli fused soy sauce, coriander V	16
COCONUT PRAWNS Golden brown fried coconut crumbed prawns, Asian slaw, wasabi mayo	18
BUFFALO WINGS Crispy fried wings, ranch dipping sauce	16

STONE BAKED PIZZA

MARGHERITA San Marzano tomato, mozzarella cheese, Grana Padano cheese, fresh basil V	17
HAWAIIAN San Marzano tomato, mozzarella cheese, Virginian ham, pineapple	20
POLLO FUNGI San Marzano tomato, mozzarella cheese, mushrooms, marinated chicken	23
DIAVOLA San Marzano tomato, mozzarella cheese, hot salami, smoky bacon	23
PUMPKIN MELANZANE San Marzano tomato, mozzarella cheese, eggplant, roasted pumpkin, goats cheese, rocket	22

Gluten free bases **3.5**

SALADS

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

MAINS

FISH + CHIPS Beer battered fried fillets, chips, salad, lemon, tartare sauce	28
PRAWN SAGANAKI Tomatoes, ouzo, feta crumbed, herbs, vegetables, steamed rice, crusty bread	32
CRAB CACIO E PEPE PASTA Sweet crab meat, sauteed leek, creamy pepper sauce, penne pasta	32
FISH OF THE DAY Refer to specials board	
EGGPLANT PARMIGIANA Panko crumbed eggplant, tomato sugo, buffalo mozzarella, basil, chips + salad V	27
CHICKEN SCHNITZEL Chips, salad, choice of gravy	26
CHICKEN PARMA Napoli sauce, doubled smoked ham, melted mozzarella cheese, chips + salad	28
CURRY OF THE DAY Rice, papadum, naan bread, mango chutney Refer to specials board	
VEAL SCALLOPINI Pan seared veal, creamy white wine + mushroom sauce, fresh parsley, seasonal vegetables, mash potato	36
BBQ SMOKED PORK RIBS Slow-smoked pork ribs, brushed with our signature barbecue sauce, chips + house made slaw	38
PORCHETTA Slow roasted pork belly, rolled with fresh herbs + guanciale, crispy crackling, grilled broccolini, mashed potato, red wine jus GF	36
BANGERS + MASH Cumberland sausage, creamy mashed potato, caramelised balsamic onions, vegetables, thyme, red wine gravy GF	32
SIDES + SAUCES Seasonal vegetables 6 Creamy mash potato 6 Garden salad 6 Aioli, tomato sauce, BBQ sauce 2 Gravy, peppercorn, mushroom 3 McDonnells curry sauce 3 Garlic prawn sauce 7	
DESSERTS	
BLUEBERRY CHEESECAKE Smooth baked cheesecake, fresh berry compote, fresh cream V	12
TIRAMISU Espresso soaked layers, light mascarpone mousse, cocoa V	12

BURGERS + GRILL

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

SENIORS + LUNCH SPECIALS

Monday - Friday lunch receive complimentary dessert with
a seniors card. Lunch specials only available Monday -
Friday lunch for non-seniors.

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



MONDAY

\$18 CURRY

TUESDAY

**\$25 PORTERHOUSE
STEAK**

WEDNESDAY

\$16 1KG WINGS

THURSDAY

\$20 PARMA’S

FRIDAY



FREE FACE PAINTING

**SECOND CHANCE
SUNDAY’S**

**All weekday specials available
from 5pm every Sunday**

HOODS JUNIORS

FISH + CHIPS	13
NUGGETS + CHIPS	13
SPAGHETTI NAPOLITANA	13
KIDS PARMA	13
MINI CHEESEBURGER	13
POPPY’S STEAK + CHIPS	16
KIDS ICE CREAM Toppings - chocolate, caramel, strawberry	6.5

SPARKLING	 150ML	 250ML	
MORGAN'S BAY SPARKLING CUVÉE SOUTH EASTERN AUSTRALIA	8		32
SEPPELT SPARKLING ENTERTAINMENT PROSECCO VICTORIA	11		40
T'GALLANT SPARKLING PINK MOSCATO VICTORIA			48

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

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

ROBIN HOOD HOTEL

MENU