

STARTERS + SHARING

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

STONE BAKED PIZZA

MARGHERITA	17
San Marzano tomato, mozzarella cheese, Grana Padano cheese, fresh basil V	
HAWAIIAN	20
San Marzano tomato, mozzarella cheese, Virginian ham, pineapple	
POLLO FUNGI	23
San Marzano tomato, mozzarella cheese, mushrooms, marinated chicken	
DIAVOLA	23
San Marzano tomato, mozzarella cheese, hot salami, smoky bacon	
PUMPKIN MELANZANE	22
San Marzano tomato, mozzarella cheese, eggplant, roasted pumpkin, goats cheese, rocket	
Gluten free bases 3.5	

SALADS

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

MAINS

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

BURGERS + GRILL

SPICE FRIED CHICKEN BURGER	27
Milk bun, mixed cabbage coleslaw, pickles, sriracha, remoulade, chips	
HAND FORGED BEEF BURGER	28
Milk bun, wasabi mayo, cheese, bulldog Bbq sauce, white oak lettuce, tomato + onion salsa, yellow daikon, chips	
STEAK SANGA	28
150g Chargrilled steak, bacon, cheese, lettuce, tomato, egg, relish, garlic mayo	
PORTER HOUSE	41.9
300g grain fed southern Victoria GF	
SCOTCH FILLET	46.9
300g Tender, juicy, black Angus steak GF	
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	19
Battered Flathead fillets, garden salad, chips, lemon, tartare sauce	
SEAFOOD BASKET	21
Flake, scallops, panko crumbed prawns, calamari rings, chips, garden salad, lemon tartare sauce	
APRICOT CHICKEN	18
Steamed rice, fresh herbs	
SPAGHETTI NAPOLITANA	16
Napolitana sauce, fresh basil, parmesan cheese	
CURRY OF THE DAY	
Rice, papadum, mango chutney	
CHICKEN SCHNITZEL	17
Chips, garden salad, gravy	
CHICKEN PARMIGIANA	19
Napolitana sauce, doubled smoked ham, melted mozzarella, chips, garden salad, gravy	
ROAST OF THE DAY	
Refer to specials board GF	
LAMB'S FRY + BACON	18
Mash potato, baby peas, gravy	
BANGERS + MASH	20
Pork sausage, mash potato, baby peas, onion rings, gravy GF	
STICKY DATE PUDDING	8.5
Hot pudding, vanilla bean ice cream, butterscotch sauce	



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	6.5
Toppings - chocolate, caramel, strawberry	

SPARKLING

	150ML	250ML	BOTTLE
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
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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

ROBIN HOOD HOTEL**MENU**