

Wine List

Sparkling Wines

Craigmoor Cuvée Brut	\$21.99
Craigmoor Cuvée Rosé	\$21.99
La Gioiosa Prosecco 750ml	\$24.99
Rolling Sparkling	\$24.99
Angullong A Range Sparkling	\$28.99
Taltarni T Series Brut	\$24.99
Giesen Estate Sparkling Cuvée	\$26.99
Piper-Heidsieck Cuvée Brut	\$74.99
Moët & Chandon NV	\$89.99

Moscato

Rolling Moscato	\$24.99
Fiore Moscato	\$25.99
Brown Brothers Moscato	\$23.99

Rosé

Luna Rosa	\$19.99
Wild Oats	\$26.99
Phillip Shaw Pink Billy	\$32.99
Hancock & Hancock Grenache Rose	\$36.99

Organic Wines

Giesen Sauvignon Blanc	\$24.99
Tamburlaine Chardonnay	\$27.99
Tamburlaine Sparkling	\$27.99
Tamburlaine Cabernet Sauvignon	\$27.99
Tamburlaine Shiraz	\$27.99

Sauvignon Blanc

Wild Oats	\$26.99
Mortimers	\$26.99
Robert Oatley Signature Series	\$29.99
Shaw & Smith	\$37.99
Angullong A Range	\$27.99
Phillip Shaw No.19	\$37.99
Brancott Estate	\$27.99
Giesen Estate	\$26.99
Pocketwatch	\$25.99

Semillon Sauvignon Blanc

Rolling	\$26.99
Wild Oats	\$26.99
Ad Hoc Strawman	\$32.99
Copia	\$24.99

Verdelho

Bremerton Mollie & Merle	\$26.99
Angullong A Range	\$27.99

Riesling

Giesen Estate	\$26.99
Robert Oatley Signature Series	\$29.99
Ad Hoc Wallflower	\$32.99

Pinot Grigio

Rolling	\$24.99
Wild Oats	\$26.99
Ad Hoc Nitty Gritty	\$32.99
Copia	\$24.99

Pinot Gris

Pocketwatch	\$24.99
Climbing	\$29.99
Phillip Shaw Gardener	\$32.99

Chardonnay

Pocketwatch	\$24.99
Rolling	\$24.99
Wild Oats	\$26.99
Climbing	\$29.99
Robert Oatley Signature Series	\$29.99
Angullong A Range	\$27.99
Mortimers	\$26.99
Phillip Shaw No.11	\$37.99

Grenache Shiraz Mourvedre

Rolling	\$24.99
Robert Oatley Signature Series	\$29.99

Pinot Noir

Copia	\$24.99
Robert Oatley Signature Series	\$29.99
Ad Hoc Cruel Mistress	\$32.99
Phillip Shaw Wire Walker	\$32.99

Merlot

Wild Oats	\$26.99
Giesen Estate	\$26.99
Climbing	\$29.99
Phillip Shaw Conductor	\$32.99
Cumulus	\$42.99

Cabernet Merlot

Rolling	\$24.99
Wild Oats	\$26.99
Copia	\$24.99
Angullong A Range	\$26.99

Shiraz

Pocketwatch	\$23.99
Rolling	\$24.99
Wild Oats	\$26.99
Angullong A Range	\$26.99
Climbing	\$29.99
Robert Oatley Signature Series	\$29.99
Four In Hand	\$32.99
Ad Hoc Middle Of Everywhere	\$32.99
Phillip Shaw Idiot	\$32.99
Montrose Black Label	\$34.99
Bloodwood	\$42.99
Cumulus	\$42.99

Cabernet Sauvignon

Pocketwatch	\$22.99
Climbing	\$29.99
Cumulus	\$42.99
Bloodwood	\$43.99
Taltarni Estate	\$44.99
Canobolas Smith Alchemy	\$49.99

Cocktail menu available at the bar Thursday – Sunday

Pasta

Carbonara	\$20.50
Sautéed bacon & onion in garlic cream sauce	

Maid Marion Fettuccini	\$27.50
Tiger prawns sautéed in garlic cream sauce	

Pizzas

Hawaiian (gf)	\$18.50
Shaved leg ham & pineapple on a tomato base	

Margherita (gf)	\$18.50
Fresh tomatoes, buffalo mozzarella cheese & fresh basil	

Pepperoni	\$18.50
Spicy pepperoni on a tomato base	

Punters Pizza	\$19.50
Pepperoni, ground beef, pineapple & mushrooms	

Supreme	\$23.50
Olives, capsicum, leg ham, ground beef, pepperoni, pineapple & mushroom on a tomato base	

Spicy Pork Belly (gf)	\$24.50
Marinated pork belly, baby spinach, cherry tomatoes, red peppers, fresh chilli & avocado drizzled with crème fresh	

Tuscan (gf)	\$22.50
Ham, baby spinach, mushrooms, buffalo mozzarella & salami on a tomato base	

Italian (gf)	\$23.50
Baby spinach, sun dried tomatoes, Kalamata olives, Persian feta & roasted capsicum finished with prosciutto & basil oil	

Vegetarian (gf)	\$21.50
A selection of roasted vegetables, spinach & crumbled feta on a tomato base	

Gluten free available for this pizza. Gluten free bases \$2.50

Pizzas are made fresh to order & will be served when ready.

Kids Menu @ the Hood

Grilled Chicken Tenders & Salad	\$12.50
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Nuggets & Chips	\$12.50
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Sausages & Chips	\$12.50
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Cheeseburger & Chips	\$12.50
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Beef Tacos	\$12.50
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Lasagne	\$20.50
Homemade Lasagne served with chips and salad.	

Chilli Crab & Prawn	\$27.50
Fresh crab meat & tiger prawns tossed through linguini in a spicy rich tomato sauce	

BBQ Chicken & Bacon (gf)	\$21.50
Slithers of chicken breast & shredded bacon on a bbq base	

Chicken Carbonara (gf)	\$22.50
Sliced chicken breast, bacon, onion & baby spinach on a garlic cream sauce base	

Greek Lamb (gf)	\$25.50
Slices of tender lamb, baby spinach, Kalamata olives, Spanish onions, cherry tomatoes, crumbled feta & tzatziki yoghurt	

Maid Marion	\$33.50
Tiger prawns on a garlic cream sauce base	

Texan	\$19.50
Ground beef, shredded bacon tangy onions on a BBQ sauce base	

Meat Lovers	\$21.50
Ground beef, bacon, pepperoni, leg ham & kransky on a BBQ sauce base	

Mexican	\$24.50
Ground beef, pepperoni, jalapeño peppers, capsicum, sour cream, tomato salsa & guacamole with corn chips on a tomato base	

Pirri Pirri Chicken (gf)	\$24.50
Marinated chicken, baby spinach, Spanish onion, Kalamata olives & cherry tomatoes, sprinkled with fresh oregano	

Grilled Fish & Salad	\$12.50
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Spaghetti Bolognese	\$12.50
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Ham & Cheese Pizza	\$12.50
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Cheese Pizza	\$12.99
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Fish & Chips	\$12.50
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All kid's meals come with an icy tube & drink

Kids menu is available to under 12 ONLY. Strictly no changes – meals come as is.

Friar Tuck's



Robin Hood Hotel

Lunch from 11:30am - Dinner from 5:30pm
Open 7 Days

Have You Tried?

Beef & Barra Monday or Texan Tuesday
Schnitzel Wednesday or Rump n' Rib Thursday

Breads

Garlic Focaccia 4 slices per serve	\$7.00	Persian Bruschetta	\$13.50
Bruschetta 4 slices per serve	\$11.00	Caramelised pumpkin, Persian fetta & wild roquette served on toasted sourdough	
Garlic Pizza 8 slices per serve	\$13.00	Olive Tapenade	\$13.50
		Black & green olive tapenade served on toasted sourdough	

Entrees

Crab & Corn Fritter Stack Crab & corn fritters stack with wild roquette & spicy tomato mayo	\$16.50	Duck Pancakes	\$17.50
Salt & Pepper Calamari With citrus aioli dipping sauce	\$16.50	Oysters Natural (gf) ½ Dozen MP* Dozen MP*	
Pork Belly Bites With sticky ginger soy Asian dressing	\$16.50	Oysters Kilpatrick (gf) ½ Dozen MP* Dozen MP*	
Japanese Chicken Meatballs Honey glazed miso chicken meatballs finished with Japanese mayo	\$16.50	Oysters Mornay ½ Dozen MP* Dozen MP*	
Garlic Prawns Green prawns cooked in garlic and olive oil	\$17.50		

* Market Price - Please see monitors for pricing

Salads

Caesar Plain	\$20.50	Lemongrass Chilli Chicken	\$24.50
- Chicken	\$26.50	Slices of marinated chicken breast tossed through Asian slaw finished with toasted peanuts, fried noodles & sriracha dressing	
- Prawn	\$27.50	Citrus Chicken (gf)	\$24.50
Marinated Beef Strip (gf)	\$25.50	Citrus marinated chicken with a watercress, snow pea, asparagus & brown lentil salad finished with citrus & poppy seed dressing	
Coconut Prawn	\$26.50	Salt & Pepper Prawn & Squid (gf)	\$29.50

Chicken Schnitzels - All our schnitzels are freshly hand crumbed

Freshly Crumbed Schnitzel	\$21.00	Hawaiian	\$25.50
Parmigiana	\$25.50	Bacon, pineapple & grilled cheese	
Texan	\$25.50	Carbonara	\$25.50
Mexican	\$26.50	Bacon, onion & creamy garlic sauce	

The Grill

Porterhouse 280g	\$28.50	T-Bone 450g	\$34.50
Rump 450g	\$29.50	Scotch Fillet 350g	\$32.50
Eye Fillet 300g	\$34.50	Grilled Chicken Breast	\$22.50
Eye Fillet Mignon 300g eye fillet wrapped in prosciutto finished with creamy mushroom sauce	\$38.50	American Style Ribs	\$31.50

Steaks are served with your choice of Chips or Mash and Salad or Vegetables.

Sauces

Dianne – Pepper – Mushroom – Port Wine Jus – Garlic Cream - Whiskey & Maple BBQ glaze \$2.50

Toppings

Friar Tuck – tiger prawns in garlic cream sauce \$9.50
Kilpatrick (gf) – bacon and oysters in kilpatrick sauce * Market Price
Surf n' Turf (gf) – scallops, prawns and calamari in mornay sauce * \$9.50

Mains

Lambs Fry & Bacon	\$19.50	Steak & Kidney Hot Pot	\$19.50
Served on a bed of mash potato topped with bacon & onion gravy served with a warm bread roll		Served with creamy mash potato, puff pastry & served with a crusty bread roll	
Mixed Dumplings	\$24.50	Korean Fried Chicken	\$28.50
Steamed Scallop & seafood, Prawn & ginger & fried pork & chive dumplings served with a crunchy noodle kimchi vegetable salad with a ginger chilli & soy dipping sauce		Korean style fried chicken served with a wombok, shallot & crispy noodle salad, sticky rice & finished with honey sesame roasted peanuts	
German Pork Schnitzel	\$32.50	Oven Roasted Duck Breast (gf)	\$32.50
Served with braised cabbage & bacon, warm potato salad finished with pan gravy & sweet German mustard		Oven roasted duck breast served on crispy prosciutto & chive mash with wilted baby spinach & finished with rich shiraz jus	
Crispy Pork Belly (gf)	\$33.50	French Lamb Cutlets (gf)	\$34.50
Served on creamy mash topped with caramelised apples & finished with apple cider jus		Long boned Frenched lamb cutlets marinated in garlic, rosemary & cracked black pepper served on seasonal roasted vegetables, finished with a shiraz jus	
Little Johns Scotch Fillet 350g	\$36.50	Beef Wellington	\$37.50
Aged scotch fillet, oven baked with a mustard crust topped with roasted cherry tomatoes & baby spinach served on a bed of sweet potato mash finished with port wine jus		Tender eye fillet with mushroom & bacon duxelle & French mustard wrapped & baked in puff pastry finished with shiraz jus served with creamy mash & steamed greens	

(g/f) Gluten Free

During peak periods meals may incur up to a forty (40) minute wait

Seafood

Fish of the Day	\$25.50	Salt & Pepper Soft Shell Crab (gf)	\$29.50
Beer battered, grilled or dill & lemon zest crumbed, served with lemon wedges, tartare sauce, chips & salad		With a green papaya & red pepper salad & wasabi mayo	
Seafood Basket	\$29.50	Pan Seared Salmon Fillet (gf)	\$31.50
Battered fish, prawn cutlets, crab stick, tempura scallops, battered prawns, calamari, chips, lemon & tartare sauce		Served on sweet pea puree, lemon zest & cracked pepper mash with fresh asparagus & finished with extra virgin olive oil	
Singapore Pepper Crocodile	\$30.50	Pan Seared Tuna Steak (gf)	\$31.50
Slices of crocodile tail fillet tossed through Asian vegetable stir fry finished with Singapore pepper sauce & crunchy noodles		Served with snow pea tendrils salad, chimichurri sauce & corn salsa	
Whole Lemon Sole (gf)	\$28.50	Mediterranean Seafood Hot Pot	\$36.50
Whole sole grilled in lemon butter sauce, served with chips or mash & salad or vegetables.		A serving of Balmain bug, prawns, scallops, squid & mussels tossed in saffron, white wine & rich tomato sauce served with crusty bread	

Classics

Robin Hood Burger	\$19.50	Classic Steak Sandwich	\$21.50
Two seasoned meat patties, bacon, lettuce, tomato, beetroot, pickles, cheese & onion jam with pepper relish mayo		Angus scotch fillet, lettuce, tomato, beetroot, cheese, bacon & grilled onion with tomato relish	
Chicken Caesar Burger	\$20.50	Manwich Burger	\$23.50
Grilled chicken breast, bacon, cos lettuce, fried egg, parmesan cheese & Caesar dressing		Angus scotch fillet, double bacon, cheese, fried egg, crispy onion rings, lettuce & tomato with homemade smokey bbq sauce	
Pulled Pork Burger	\$20.50	Thai Veggie Burger	\$19.50
Slow cooked pork in a smokey BBQ marinade, homemade corn slaw & roquette finished with roasted red pepper chipotle sauce		Thai infused vegetable pattie, Asian slaw finished with chilli sate sauce	
Dory Burger	\$21.50	Beef Nachos	\$18.50
Lightly fried dill & lemon zest crumbed dory fillet with mixed leaves & tomato finished with chunky gremolata mayo		Topped with grilled cheese, guacamole, sour cream & tomato salsa on a bed of toasted corn chips	
Chilli Chicken Burger	\$20.50	Pulled Pork Nachos	\$19.50
Grilled marinated chicken, bacon, lettuce, cheese, tomato & slaw finished with Sriracha mayo		Topped with grilled cheese, guacamole, sour cream & tomato salsa	
Vegetarian Nachos	\$18.50	Sweet Potato Wedges	\$10.50
Topped with spicy bean & ratatouille, grilled cheese, sour cream, guacamole & tomato salsa on a bed of toasted corn chips		Served with sour cream & chilli sauce	
		Basket of Onion Rings	\$9.50
		Served with tomato ketchup & aioli	

All burgers served with chips. Classics are made fresh to order & will be served when ready. Usually before other meals ordered.

Our menu contains allergens and is prepared in a kitchen that handles **NUTS, SHELLFISH & GLUTEN** whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.