

## Wine List

### Sparkling Wines

Craigmoor Cuvée Brut	\$21.99
Craigmoor Cuvée Rosé	\$21.99
La Gioiosa Prosecco	\$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
Days of Rosé	\$24.99

### Organic Wines

Giesen Sauvignon Blanc	\$24.99
See Saw Sauvignon Blanc	\$26.99
See Saw Pinot Gris	\$26.99
See Saw Prosecco	\$26.99
See Saw Pinot Noir	\$26.99
See Saw Shiraz	\$26.99

### Sauvignon Blanc

Wild Oats	\$26.99
Mudhouse	\$26.99
Robert Oatley Signature Series Shaw & Smith	\$29.99
Shaw & Smith	\$37.99
Angullong A Range	\$27.99
Phillip Shaw No.19	\$37.99
Dusky Sounds	\$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

### Verdellho

Tempus Two	\$21.99
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

Cocktail menu available at the bar Thursday – Sunday

### 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
Petaluma White Label	\$25.99
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
Phillip Shaw Conductor	\$32.99
Grant Burge 5th Generation	\$26.99

### Cabernet Merlot

Rolling	\$24.99
Wild Oats	\$26.99
Copia	\$24.99
Knappstein Beaumont	\$26.99

### Shiraz

Pocketwatch	\$23.99
Rolling	\$24.99
Wild Oats	\$26.99
Angullong A Range	\$26.99
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
St Hallet Black Clay Shiraz	\$32.99
Hardys Charred No 3	\$32.99
Tintara	\$31.99

### Cabernet Sauvignon

Pocketwatch	\$22.99
Angullong A Range	\$26.99
Climbing	\$29.99
Cumulus	\$42.99
Bloodwood	\$43.99
Taltarni Estate	\$44.99
Canobolas Smith Alchemy	\$54.99

## 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 (v) (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.	

Vegetarian Lasagne (v)	\$20.50
Homemade vegetarian Lasagne served with chips & salad	

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	

Piri Piri 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	\$12.50
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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

## Breads

Garlic Focaccia 4 slices per serve	\$7.00	Garlic Pizza 8 slices per serve	\$13.00
Bruschetta 4 slices per serve	\$11.00		

## Entrees

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		

## Salads

Caesar Plain	\$20.50	Salt & Pepper Prawn & Squid (gf) \$29.50
- Chicken	\$26.50	Tiger prawns, baby lolligo squid & mixed leaf salad finished with lemon myrtle aioli
- Prawn	\$27.50	
Marinated Beef Strip (gf)	\$25.50	Lemon Pepper Chicken Salad (gf) \$24.50
Marinated beef strips tossed through a roasted pumpkin, caramelised onion & green bean salad finished with sweet balsamic dressing		Oven baked slices of chicken breast marinated in lemon pepper tossed through a mixed leaf, roasted beetroot, Persian fetta & red onion salad finished with sweet honey yogurt
Coconut Prawn	\$26.50	Mediterranean Chilli Chicken \$24.50
King prawns battered in shredded coconut served with mango, cherry tomato & mixed leaf salad		Chicken breast marinated in chilli & Tuscan herbs tossed through a wild rocket, crispy prosciutto, roasted vine ripened cherry tomatoes & red onion salad finished with pesto & seeded mustard aioli, sourdough cruton & parmesan biscuit

## Chicken Schnitzels - All our schnitzels are freshly hand crumbed

Freshly Crumbed Schnitzel	\$21.00	Hawaiian	\$25.50
Parmigiana	\$25.50	Bacon, pineapple & grilled cheese	
Ham, tomato concasse & grilled cheese		Carbonara	\$25.50
Texan	\$25.50	Bacon, onion & creamy garlic sauce	
Tangy bbq onions, bacon & grilled cheese		Primo	\$25.50
Mexican	\$26.50	Pepperoni & fresh chilli, grilled cheese & BBQ sauce	
Chilli con carne, grilled cheese, salsa, guacamole & sour cream		Sherwood	\$26.50
Surf & Turf	\$30.50	Avocado, bacon, grilled cheese & aioli	
Scallops, prawns & calamari in mornay sauce			

## The Grill

All our steaks are MSA Certified Beef - Licence No F141			
Porterhouse 280g	\$28.50	T-Bone 450g	\$34.50
Rump 450g	\$29.50	Scotch Fillet 350g	\$33.50
Eye Fillet 300g	\$35.50	Grilled Chicken Breast	\$22.50
Eye Fillet Mignon	\$38.50	American Style Ribs	\$33.50
300g eye fillet wrapped in prosciutto finished with creamy mushroom sauce		Pork ribs with a whiskey maple BBQ sauce glaze served with BBQ corn slaw & chips	

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
Gravy	\$1.00

## 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	\$29.50
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	
Panko Crumbed Pork Schnitzel	\$29.50	Prosciutto Chicken Supreme (gf)	\$30.50
Panko crumbed pork schnitzel served on creamy mash with steamed greens finished with a creamy brandy peppercorn sauce		Chicken breast stuffed with camembert & baby spinach wrapped in prosciutto served with rocket, pear, roasted walnut & parmesan salad finished with citrus dressing	
Crispy Pork Belly (gf)	\$33.50	Little Johns Scotch Fillet 350g	\$36.50
Crispy pork belly served with maple roasted baby vegetables finished with caramelised apple & cider jus		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	

**(g/f) Gluten Free (v) Vegetarian**

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

**10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS**

## Seafood

Fish of the Day	\$25.50	Salmon Fillet	\$31.50
Beer battered or grilled served with lemon wedges, tartare sauce, mango salsa, chips & salad		Crispy skinned salmon fillet served with an Asian rainbow slaw finished with a sweet soy & sesame dressing & kewpie mayonnaise	
Seafood Basket	\$29.50	Mediterranean Seafood Hot Pot	\$36.50
Battered fish, prawn cutlets, crab stick, tempura scallops, battered prawns, calamari, chips, lemon & tartare sauce		A serving of Balmain bug, prawns, scallops, squid & mussels tossed in saffron, white wine & rich tomato sauce served with crusty bread	
Whole Lemon Sole (gf)	\$28.50		
Whole sole grilled in lemon butter sauce, served with chips or mash & salad or vegetables.			

## 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	
Pulled Pork Burger	\$20.50	Manwich Burger	\$23.50
Slow cooked pork in a smokey BBQ marinade, homemade corn slaw & rocket finished with roasted red pepper chipotle sauce		Angus scotch fillet, double bacon, cheese, fried egg, crispy onion rings, lettuce & tomato with homemade smokey bbq sauce	
Chicken & Bacon Burger	\$21.50	Beef Nachos	\$18.50
Grilled chicken breast, bacon, lettuce & cheese finished with mayo		Topped with grilled cheese, guacamole, sour cream & tomato salsa on a bed of toasted corn chips	
Chicken Kiev Burger	\$22.50	Pulled Pork Nachos (gf)	\$19.50
Crumbed chicken breast stuffed with garlic butter, iceberg lettuce, cheese & tomato finished with garlic aioli		Topped with grilled cheese, guacamole, sour cream & tomato salsa	
Beef Mignon Burger	\$23.50	Vegetarian Nachos (gf) (v)	\$18.50
Black angus scotch fillet, bacon, field mushroom, scalloped potatoes finished with creamy mushroom sauce		Topped with spicy bean & ratatouille, grilled cheese, sour cream, guacamole & tomato salsa on a bed of toasted corn chips	

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.