

Lorraine's
BISTRO
AT
**ROBIN HOOD
HOTEL**

FOOD MENU

LORRAINE'S SNACKS

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| MARINATED OLIVES <i>Australian misto olives, olive oil (gf, df)</i> | \$9 |
| CROQUE MONSIEUR GARLIC BREAD <i>Turkish bread with confit garlic bechamel (veg)</i> | \$12 |
| LP'S SAUCCISSON <i>Air dried French salami, picos crackers, cornichons (df)</i> | \$14 |
| CHICKEN LIVER PARFAIT <i>crackers, cornichons (df)</i> | \$18 |

SMALL SHARES

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| FRENCH ONION TARTS (4) <i>Confit onion, gruyere cheese (veg)</i> | \$16 |
| CHORIZO CROQUETTES (4) <i>Aioli, guindilla peppers</i> | \$18 |
| WINGS <i>House seasoning or Buffalo with ranch sauce (gf)</i> | \$20 |
| RACLETTE NACHOS <i>Corn chips, raclette cheese, white bean cassoulet, crème fraiche, sauce vierge, pickled onion (gf)</i> | \$20 |
| SWEET POTATO FRIES <i>Served with aioli (gf, df)</i> | \$14 |
| SALT AND PEPPER SQUID <i>Toasted nori, aioli</i> | \$20 |

MAINS

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| CHAR GRILLED CHICKEN SALAD <i>Roast chicken, radichio, pickled pear, capers, walnuts, parmesan cheese, ranch buttermilk dressing (n, gf)</i> | \$24 |
| BEETROOT FALAFEL SALAD <i>Golden beetroot, watercress, falafel, red elk lettuce, snow pea shoots, hummus, pomegranate dressing (vg, gf)</i> | \$25 |
| EGGPLANT SANDWICH <i>Roasted eggplant, aioli, pesto, sliced tomato, pomegranate dressing on Turkish bread served with chips (veg, df)</i> | \$24 |
| WAGYU SMASH BURGER <i>Wagyu smash beef patty, cheese, lettuce, tomato, pickles, onion, burger sauce, potato bun served with chips</i> | \$25 |
| FRIED CHICKEN BURGER <i>Southern fried chicken, cheese, lettuce, tomato, aioli, potato bun served with chips</i> | \$24 |
| FRENCH STEAK SANDWICH <i>Jacks Creek beef, rocket, red onion relish, aioli melted brie cheese, fig pepper paste on Turkish bread served with chips</i> | \$26 |
| CHICKEN SCHNITZEL <i>chips and salad, chicken jus</i> | \$26 |
| CHICKEN CORDON BLEU <i>Schnitzel, Gruyere cheese, smoked ham, chips, salad</i> | \$29 |
| MOULE FRITES <i>1/2 kg mussels, garlic, white wine & peppercorn sauce, fries</i> | \$26 |
| GNOCCHI <i>Truffle sauce, cavalo nero, pecorino, crispy enoki mushrooms (veg)</i> | \$27 |
| BEEF BOURGUIGNON <i>Dutch carrots, pancetta, Paris mash, pearl onions, parsley (gf)</i> | \$32 |
| CONFIT DUCK CASSOULET PIE <i>Served with salad</i> | \$29 |

FROM THE CHARCOAL GRILL

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| GRILLED SAVOY CABBAGE <i>Cashew crème fraiche, pickled raisins, macadamia (vg, n, gf)</i> | \$30 |
| RUMP STEAK 22OG <i>Jack's Creek Black Angus Rump, chips, salad, choice of pepper sauce or red wine jus</i> | \$30 |
| SCOTCH FILLET 35OG <i>Jack's Creek Black Angus Scotch Fillet, chips, salad, choice of pepper sauce or red wine jus</i> | \$45 |
| GRILLED ATLANTIC SALMON <i>Smoked cauliflower puree, petit pois, sorrel sauce (gf)</i> | \$34 |
| RIB EYE ON THE BONE 1KG <i>Jack's Creek Black Angus Rib Eye on the bone, confit garlic, red wine jus, fried rosemary (gf, df)</i> | |
| <i>Served with your choice of two sides</i> | \$125 |

SIDES

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| CHIPS <i>House seasoning (df)</i> | \$11 |
| SEASONAL GREENS <i>Smoked almonds, sauce vierge (vg, n, gf)</i> | \$12 |
| PARIS MASH <i>Parisian style buttery mash potato (gf)</i> | \$12 |
| GARDEN SALAD <i>Green leaves, fennel, radish, mustard dressing (vg, gf)</i> | \$10 |

KIDS

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| MINI CHEESE BURGER & CHIPS | \$13 |
| CHICKEN TENDERS | \$13 |
| CHICKEN, MASH AND PEAS | \$13 |
| FISH & CHIPS | \$13 |
| PASTA, TOMATO SAUCE, CHEESE | \$12 |

DESSERTS

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| CHOCOLATE PRALINE CAKE <i>Chocolate cake served with crème fraiche (n)</i> | \$14 |
| MINI MAGNUM <i>Sorbet coated in dark chocolate (vg, gf)</i> | \$7 |
| PASSIONFRUIT CRÈME BRULÉE (gf) | \$16 |

MONDAY
2 FOR 1 SNACKS & SMALL SHARES

TUESDAY
\$20 JACKS CREEK RUMP STEAK

WEDNESDAY
\$1 WINGS

THURSDAY
\$20 CHEF'S PIE OF THE WEEK