

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

**FOOD MENU**

## LORRAINE'S SNACKS

MARINATED OLIVES   <i>Australian misto olives, olive oil (gf, df)</i>	\$9
LP'S SAUCCISSON   <i>Air dried French salami, picos crackers, cornichons (df)</i>	\$14
CHICKEN LIVER PARFAIT	\$18
SHIITAKE MUSHROOM PATE (vg)	\$18
SALTED COD RILLETES	\$18

*All served with lavosh crackers, olives, cornichons*

## SMALL SHARES

ASH BAKED BEETROOT   <i>Pomegranate vinaigrette, goat cheese (gf)</i>	\$17
CHARRED LEEKS   <i>Truffle vinaigrette, hazelnut, compressed apple (vg, n, gf)</i>	\$17
BEEF TARTARE   <i>Jack's Creek Black Angus beef, shoestring potato (gf, df)</i>	\$24
FRENCH ONION TARTS   <i>Confit onions, gruyere cheese</i>	\$16
CHORIZO CROQUETTES   <i>Aioli, guindilla peppers</i>	\$18
WINGS   <i>House seasoning, ranch sauce (gf)</i>	\$19
RACLETTE NACHOS   <i>Corn chips, raclette cheese, white bean cassoulet, crème fraiche, sauce vierge, pickled onion (gf)</i>	\$19
SWEET POTATO FRIES   <i>Served with aioli (gf, df)</i>	\$14
FRIED SQUID   <i>Pickled julienne vegetables, aioli (gf, df)</i>	\$20

## MAINS

ROAST CHICKEN SALAD   <i>Roast chicken, radichio, pickled pear, capers, walnuts, parmesan cheese, ranch buttermilk dressing (n, gf)</i>	\$23
GREEN GODDESS SALAD   <i>Baby gem lettuce, broccolini, fennel, smoked almonds, radish, baby peas, pickled onion, salsa, mixed seeds, hummus dressing (vg, n, gf)</i>	\$23
WAGYU SMASH BURGER   <i>Wagyu smash beef patty, cheese, lettuce, tomato, pickles, onion, burger sauce, potato bun served with chips</i>	\$24
FRIED CHICKEN BURGER   <i>Southern fried chicken, cheese, lettuce, tomato, aioli, potato bun served with chips</i>	\$24
CHICKEN SCHNITZEL   <i>Chips, salad, chicken jus, curly parsley</i>	\$25
CHICKEN CORDON BLEU   <i>Schnitzel, Gruyere cheese, smoked ham, chips, salad</i>	\$29
MOULE FRITES   <i>1/2 kg mussels, garlic, white wine &amp; peppercorn sauce, fries</i>	\$26
PUMPKIN RISOTTO   <i>Confit pumpkin, aged balsamic, fried sage (gf)</i>	\$27
BEEF BOURGUIGNON   <i>Dutch carrots, pancetta, Paris mash, pearl onions, parsley (gf)</i>	\$32
BARRAMUNDI EN PAPILLOTE   <i>Steamed barramundi, confit peppers, kipfler potatoes, capers (gf, df)</i>	\$34

## FROM THE CHARCOAL GRILL

GRILLED SAVOY CABBAGE   <i>Cashew crème fraiche, pickled raisins, macadamia (vg, n, gf)</i>	\$30
RUMP STEAK 220G   <i>Jack's Creek Black Angus Rump, chips, salad, choice of pepper sauce or red wine jus</i>	\$29
SCOTCH FILLET 350G   <i>Jack's Creek Black Angus Scotch Fillet, chips, salad, choice of pepper sauce or red wine jus</i>	\$44
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>	\$120
BANGERS & MASH   <i>Toulouse pork sausages, Paris mash, baby peas, confit onions, jus (gf)</i>	\$26

## SIDES

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

## KIDS

BEEF SLIDER & CHIPS	\$12
BANGER & MASH	\$12
FISH & CHIPS	\$12
ROAST CHICKEN & GREENS	\$12
PASTA, TOMATO SAUCE, CHEESE	\$12

## DESSERTS

CHOCOLATE PRALINE CAKE   <i>Chocolate cake served with crème fraiche (n)</i>	\$14
MINI MAGNUM   <i>Dark chocolate coated mixed berry sorbet (vg, gf)</i>	\$6
CRÈME BRULÉE TO SHARE   <i>Served with coffee granita (gf)</i>	\$22

### TUESDAY

\$20 JACKS CREEK RUMP STEAK

### WEDNESDAY

\$1 WINGS