

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

FOOD MENU

LORRAINE'S SNACKS

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

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

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, n, 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>Paris mash, chicken jus, curly parsley, chips or salad</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</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

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>	\$29
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</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

CHIPS <i>House seasoning (df)</i>	\$11
BROCCOLINI <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

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

DESSERTS

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