

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

BISTRO 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
SALMON GRAVADLAX <i>Horseradish cream fraiche, pickled celery, crackers</i>	\$19

SMALL SHARES

CHIPS <i>Bowl of chips, aioli & house seasoning (df)</i>	\$11
SWEET POTATO FRIES <i>Served with aioli (gf, df, veg)</i>	\$14
SALT AND PEPPER SQUID <i>Pickled vegetables, aioli</i>	\$20
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
CLASSIC NACHOS <i>Corn chips, jack cheese, black beans, corn chips, guacamole, sour cream (veg)</i>	\$21
<i>Add pulled pork or pulled Mexican chicken</i>	\$7

BURGERS

FALAFEL BURGER <i>Falafel, aioli, pesto, rocket, hummus served with chips (vg, df)</i>	\$25
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>Cheese, lettuce, aioli, potato bun served with chips</i>	\$25
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

MAINS

MAFALDINE ALLA NORMA <i>Mafaldine Pasta, charred eggplant, pomodoro sauce, pecorino (veg)</i>	\$26
CHICKEN SCHNITZEL <i>Chips and salad, chicken jus</i>	\$26
CHICKEN PARMI <i>Pomodoro sauce, smoked ham, provolone cheese, chips & salad</i>	\$29
FISH AND CHIPS <i>Beer battered fish, chips, tartare sauce (df)</i>	\$27
MUSSELS PROVENCALE <i>1/2 kg mussels, garlic, pomodoro sauce, onion, cherry tomatoes, fries (df)</i>	\$27
BEEF BOURGUIGNON <i>Dutch carrots, pancetta, Paris mash, pearl onions, parsley (gf)</i>	\$33

(gf) - gluten free | (veg) vegetarian | (vg) vegan | (df) dairy free | (n) contains nuts

SALADS

SALAD NICOISE <i>Chat potatoes, lettuce, beans, boiled egg, tomatoes, optional anchovies (df)</i>	\$19
ADD ROASTED SALMON	\$9
PEAR AND WALNUT SALAD <i>Radichio, capers, walnuts, parmesan, ranch dressing (n, veg, gf)</i>	\$19
ADD SMOKED CHICKEN	\$7
BEETROOT FALAFEL SALAD <i>Beetroot, watercress, falafel, red elk lettuce, hummus, pomegranate dressing (vg, gf)</i>	\$25

FROM THE GRILL

CHARRED CAULIFLOWER <i>Zatar, green tahini, dukkah, pomegranate seeds (vg, n, gf)</i>	\$27
RUMP STEAK 220G <i>Jack's Creek Black Angus Rump, chips, salad, choice of pepper sauce, mushroom sauce or red wine jus</i>	\$30
SCOTCH FILLET 350G <i>Jack's Creek Black Angus Scotch Fillet, chips, salad, choice of pepper sauce, mushroom sauce or red wine jus</i>	\$45
GRILLED ATLANTIC SALMON <i>Pea 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>	
Served with your choice of two sides	\$125

SIDES

GARDEN SALAD <i>Green leaves, fennel, radish, mustard dressing (vg, gf)</i>	\$10
SEASONAL GREENS <i>Smoked almonds, sauce vierge (vg, n, gf)</i>	\$12
PARIS MASH <i>Parisian style buttery mash potato (gf)</i>	\$14

KIDS (10 AND UNDER)

MINI CHEESE BURGER & CHIPS	\$14
CHICKEN TENDER & CHIPS	\$14
CHICKEN, MASH AND PEAS	\$14
FISH & CHIPS	\$14
PASTA, TOMATO SAUCE, CHEESE (veg)	\$13

DESSERTS

MINI MAGNUM <i>Sorbet coated in dark chocolate (vg, gf)</i>	\$8
APPLE TART TATIN <i>Vanilla ice cream</i>	\$14

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