



**Dinner:** Sunday - Thursday 6pm - 8pm  
Friday and Saturday 6pm - 8.30pm

**Breakfast:** Monday - Friday 7am - 9am  
Saturday, Sunday and Public Holidays 8am - 10am

Please note a 15% surcharge applies on Public Holidays

## *Breads and Appetisers*

Garlic bread **6.0**

Flatbread topped with cheese, garlic, rosemary salt and parsley **10.5**

Flatbread topped with cheese, garlic, chilli flakes and parsley **10.5**

Soup of the day served with sour dough **9.9**

## *South Australian Oysters*

Natural with lemon wedges **(6) 16.0 (12) 24.0** (gf)

Florentine oysters grilled with sautéed baby spinach and hollandaise sauce **(6) 18.0 (12) 28.0**

Oyster Shooters choose a combination of 3 from the following selection: **(3) 15.0**

Bloody Mary oyster shooter

Japanese inspired Sake and mirin oyster shooter

Champagne oyster shooter

## *Entrees*

Vegetarian spring rolls served with soy and kecap manis dipping sauce **13.0** (V)

Pumpkin and parmesan Arancini balls with Napoli sauce, topped with parmesan and parsley **13.0**

Pan seared Saganaki (Greek cheese), served with a brown lentil, cucumber, cherry tomato and rocket salad **15.0** (gf)

Calamari strips lightly dusted in salt and pepper, served with a lime aioli and mixed lettuce **14.0**

Local spicy chorizo and pickled shallots oven baked in Appellation (Coonawarra) apple cider and dressed with parsley **14.0** (gf)

Beef carpaccio with cold smashed potatoes and rocket and aioli **18.0**

## *Mains*

Tagine of pumpkin, sweet potato, honey, dates, chickpeas and Moroccan spices served with couscous, topped with almond flakes, preserved lemons and coriander **22.5** (V)

Handmade pumpkin gnocchi in a creamy mushroom sauce with a hint of sage and chilli and dressed with parsley and freshly shaved parmesan **22.0** (v)

Fettuccini pasta with pan-fried prawns and cherry tomatoes in a creamy chilli, tomato and onion sauce – medium spice **23.0**

Panko crumbed flathead fillets served with shoe string fries, old man's slaw, house made tartare sauce and lemon wedges **25.5**

Pan-fried Barramundi fillet on a bed of crispy fried smashed potato, topped with an avocado cream and a strawberry and jalapeño salsa **29.0**

Panko and quinoa crumbed chicken breast schnitzel topped with Napoli sauce and grilled Swiss cheese served with shoe string fries **19.5**

Lamb shank in herb and red wine gravy served over potato mash with green beans **23.0**

Scotch fillet steak served with crispy smashed potatoes and a green salad and your choice of flavoured butter (red wine, blue cheese or pepper butter) **32.0**

Tex-Mex T-bone steak, 500g prime aged, grass fed T-bone. Served with corn chips, salsa, avocado, old man's slaw and Robe's famous Cantina Kick sauce on the side **37.0**

## *Side Dishes*

Shoestring fries **5.0**

Market vegetables **5.0**

Old Man's Slaw – red and white cabbage, radish, red onion, capers, coriander, dressed with olive oil and vinegar **5.0** (v, gf)

Green salad **5.0**

Rainbow salad of carrot, red cabbage, sprouts, seeds and raw beetroot over hummus **7.5** (v, gf)

Red wine, blue cheese or pepper butter **3.5**

## *Desserts*

Rich velvety chocolate tart served with fresh berries and chantilly cream **10.0**

Ice-cream sandwich of banana and cinnamon ice-cream with house made ginger-nut biscuits **10.0**

Belgian waffle with warm chocolate fudge sauce and vanilla ice-cream **10.0**

Apple and cinnamon spring rolls served with vanilla ice-cream **12.0**

Affogato – vanilla ice-cream, espresso coffee, biscotti and your choice of liqueur **17.5**

Baked Brie drizzled with a pecan and Kahlua sauce, served with a duo of artisan crackers (serves 2) **21.0**

## *After Dinner Drinks*

Cappuccino, latte, flat white, long black **4.5**

Chai latte, hot chocolate **4.5**

Short black **4.0**

Cup of tea:

English breakfast, earl grey, green, camomile, peppermint or black tea **3.0**

Or with milk **3.5**

Liqueur coffees – black coffee with your choice of liqueur, topped with cream **11.5**

Hollick 'The Nectar' (glass) **9.0** (bottle) **35.0**

Galway Pipe Grand Tawny (Aged 12 years) **8.5**

Seppeltsfield Para Grand Tawny **8.0**

Pedro Ximenez (glass) **8.5** (bottle) **32.0**

Barrel Port **7.5**