

# ROBBIE BROWN'S

## Food Menu

### *Small plates*

Three oysters - choice of natural, chilli+lime or tempura	12
Warm rosemary marinated olives w/ crisp toast	13
Crisp fried mushrooms w/ horseradish aioli	13
Halloumi fries crusted w/ preserved lemon rind	13

### *Large plates*

Salt & pepper calamari, rocket, cherry tomato, red onion & aioli	16
Panko & nori fried market fish w/ beer battered fries & tartar	21
Braised lamb shank w/ sweet potato mash & fried beetroot	20
Pepper-crusted eye fillet w/ green beans, confit potatoes & jus	27

### *To share*

Duo of dips served w/ flatbread	13
Tomato & basil bruschetta w/ pesto & aioli	14
Ploughman's board - pickles, caramelised onion, cheese, prosciutto, bush relish, boiled egg & bread	30
Seafood tasting platter - king prawns, salt & pepper calamari, panko+nori fish goujons, smoked salmon & natural oysters	35

### *Pizza*

Tomato, basil, mozzarella & bocconcini	19
Tomato, capers, dill crème, bocconcini & fresh smoked salmon	22
Garlic & parmesan base, cherry tomatoes, basil, pine nuts, rocket, balsamic glaze & fresh prosciutto	22
Pulled lamb, mint yoghurt, mozzarella, tomato & lemon	22

### *Salads & sides*

Chicken, mango & walnut salad	14
Sun-dried tomato, feta, spinach, basil & balsamic salad	9
Beer battered fries w/ aioli	8
Prosciutto wrapped grilled asparagus	9

### *Cheese (50g)*

Roaring forties blue (TAS)	10
Richmond brie (TAS)	10
Heidi farm gruyere (TAS)	10

Gluten Free options available