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**ROBBIE  
BROWN'S**



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KINGSTON BEACH

Food Menu

## Smalls & sides

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Bruny Island oysters w/ choice of natural or sorbet 1/6/12	<b>3.5/18/35</b>
Warm rosemary marinated mixed olives w/ dukkah, balsamic oil & flatbread	<b>16</b>
Thick cut chips w/ pinot noir sea salt, & aioli	<b>9.5</b>
Trio of dips & flatbread	<b>14</b>
Spiced halloumi fries w/ chipotle spiced mayonnaise	<b>15</b>
Prosciutto wrapped & crumbed brie w/ beetroot purée	<b>15</b>
Pan fried greens w/ feta & toasted sesame	<b>10.5</b>
Sumac & cracked pepper calamari salad w/ aioli	<b>16</b>
Oven roasted potatoes, black pudding crumb, feta & crisp sage	<b>9.5</b>
Strawberry, pine nut & spinach salad w/ balsamic	<b>10</b>
Pear, walnut & white grape salad w/ blue cheese	<b>10</b>
Semi-dried tomato, feta & basil salad w/ balsamic	<b>10</b>
Trio of sliders on brioche	<b>21</b>
Lamb w/ mint yoghurt, spinach & beetroot crisp	
Brisket w/ pickled cucumber, spinach & spiced mayonnaise	
Pork belly w/ pear & buttermilk coleslaw & balsamic reduction	

## Large plates

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Cape grim beef cheek w/ skordalia, red wine master stock & crisp sage	<b>29</b>
Potato flake fried market fish w/ thick cut fries, mushy peas, pinot noir salt, & tartar	<b>20</b>
Pork loin & olive roulade on sweet potato purée w/ sesame greens	<b>21</b>
200g pepper-crusted eye fillet w/ pan seared greens, confit potatoes & red wine jus	<b>28</b>
Dukkah crusted huon valley salmon w/ beetroot purée, asparagus, salsa verde & lemon	<b>20</b>

## To share

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Antipasti - warm rosemary olives, prosciutto, mixed cheeses, boiled eggs, balsamic oil, dukkah, dips & flatbread	<b>35</b>
Charcuterie - duck prosciutto, prosciutto, bologna ham, black pudding dukkah, balsamic, pickled tasmanian vegetables, sourdough & bush relish	<b>38</b>
Taste of Tasmania - bruny island oysters, huon valley salmon, cape grim beef cheek, scottsdale pork belly, pickled local vegetables, local cheeses & sourdough	<b>2 for 47</b> <b>4 for 90</b>
Seafood tasting platter - king prawns, cold smoked salmon, natural oysters, potato flake fried market fish w/ sumac & cracked pepper calamari	<b>35</b>

## Pizza

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Spiced tomato & vodka sugocasa w/ semi-dried tomato, mozzarella, bocconcini & crisp basil	<b>19</b>
Tasmanian black pudding w/ pickled mushrooms, mozzarella, bocconcini, rocket & sumac	<b>19</b>
Housemade duck prosciutto w/ poached figs, mozzarella, bocconcini & confit garlic	<b>22</b>
Blue cheese, walnut w/ white grape & pear	<b>22</b>

## Sweet

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Seasonal crème brûlée, please ask staff for today's option	<b>14</b>
Housemade chocolate & hazelnut brownie w/ chocolate ganache	<b>14</b>
Mulling spiced poached pear, housemade biscotti w/ whipped blue cheese & mascarpone cream	<b>12</b>
Affogato - knocklofty dark kahvi liqueur, fresh espresso, vanilla ice cream w/ biscotti	<b>14</b>
International & local cheese served w/ muscatels, sourdough, dukkah & seasonal fruit - Soft (50g), Blue (50g), Hard (50g)	<b>10</b>