



MENU



SHARE

SESAME TOSSED CALAMARI RIBBONS (GF) \$13.50

w/ tabasco lime aioli

PUMPKIN & ZUCCHINI FRITTERS (V) \$13.50

w/ house cured yogurt

MISO & GINGER KARAAGE CHICKEN (GF) \$16

w/ nori-siracha mayo

CHEESY DIRTY FRIES \$14

w/ shaved chicken shawarma, melted cheese + smoked chipotle salt

BURGER + FRIES

WAGYU BEEF CHEESE BURGER \$22.50

w/ streaky bacon, cos lettuce, tomato, America Jack cheese, roasted beetroot relish, caramelised onions + house burger sauce

PORTUGUESE CHICKEN BURGER \$22.50

w/ cos lettuce, tomato, melted America Jack cheese + chipotle aioli

SPICED FALAFEL BURGER (V) \$21.50

w/ braised field mushroom, roasted capsicum, mix leaves, tomato + minted yoghurt

CHAR GRILL (GF)

200G PREMIUM EYE FILLET \$42

w/ creamy potato puree + house ratatouille

250G NY STRIPLOIN STEAK \$30

w/ chips or mash + salad or veg + mushroom OR pepper sauce

300G GRASS FED SIRLOIN STEAK \$36

w/ chips or mash + salad or veg + mushroom OR pepper sauce

CHEF SPECIALITIES

6HRS BRAISED BEEF SHORT RIBS (GF) \$36

w/ pumpkin puree, buttered dutch carrot, green beans + chermoula

KAKUNI PORK BELLY (GF) \$29

w/ ponzu infused bok choy, tempura mushroom, daikon + nori-sesame flakes

SPAGHETTI MEATBALLS \$25

w/ house napoli sauce + parmesan

VEGAN CAULIFLOWER SCHNITZEL \$25

w/ braised mushrooms, celery salted cherry tomato + caramelised onion

SIDES

BOWL OF FRIES \$10

w/ aioli

HAND CUT SWEET POTATO FRIES \$11

w/ aioli

GARLIC BREAD \$9

SIDE OF MASH \$9

SIDE SALAD \$8

GREEN BEANS \$8

w/ almond flakes

SLAW \$7

w/ house dressing

KEBAB + PLATE

CHICKEN SHAWARMA + FRIES \$20

w/ hummus, toum sauce, tabouli, lettuce, onions, tomato + chilli sauce on side

VEGETARIAN SOUVLAKI BOWL (VEGAN AVAIL.) \$22

w/ spiced chickpeas, tabouli, marinated pickles, eggplant, hummus, grilled halloumi + pita bread

CHICKEN SHAWARMA PLATE \$24

w/ baba ganoush, toum sauce, tabouli, lettuce, onions, tomato, pita bread + sweet potato fries

KEBABY \$20

trio of soft shell tacos w / chicken shawarma fillings

CLASSICS

FRESH LING XPA BATTERED FISH \$25

w/ chips & salad, tartare + lemon

CHICKEN SCHNITZEL \$24

w/ chips + salad + lemon

CHICKEN PARMIGIANA \$26

w/ chips + salad

SALT + PEPPER SQUID (GF) \$25

w/ chips + salad + tartare sauce + lemon

BANGERS & MASH \$22

w/ Lamb & rosemary sausages, house potato mash, green peas, mushroom gravy + onion jam

SALADS (GF)

POACHED CHICKEN & PEARL BARLEY \$25

w/ cherry tomato, roasted capsicum, mint, green beans + fetta

LORD BOB SMOKED SALMON POKE BOWL (VEGAN OPTION AVAILABLE) \$26

w/ organic quinoa, roasted pumpkin, herbed cauliflower, avocado, dried seeds + beetroot hummus

BAKED BEETROOT & AVOCADO (V) \$24

w/ quick pickled cucumber, tomato wedges, marinated feta + mashed pepitas

KIDS MENU

KIDS MEALS FREE ON SAT & SUN, LUNCH 12 - 3PM*

KIDS CHEESE BURGER |

CHICKEN STRIPS | FISH COCKTAILS \$11

w/ FRIES

*One free kids meal per one adult's meal

WEEKLY SPECIALS

MONDAY Chef's Burger \$17

TUESDAY Chicken Parmigiana \$18

WEDNESDAY 250G NY Striploin Steak \$20

SATURDAY Kebab + Local schooner OR
House wine \$26

SUNDAY ROAST Chef's choice \$28

CHECK OUT THE BLACKBOARD SPECIALS!

LORD ROBERTS HOTEL

KITCHEN OPEN
MON-THURS 11.30AM TO 3PM + 5.30PM TO 9.30PM
FRI + SAT + SUN + PUBLIC HOLIDAY 12-LATE