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STARTERS

Garlic Bread (V)	8.5
Cheese & Spinach Baguette (VO) Oven baked baguette filled with cream cheese, spinach, leek, topped with prosciutto	15.5
Soup of the Day (VO) Served with a crusty bread roll	10.5 / 15.5

LIGHT MEALS

Salt & Pepper Squid (GFO) Fried squid in a crispy coating with pickled red onion, rocket, parmesan, lemon, aioli	15.5 / 25.0
Crayfish Dip Local caught crayfish in a cream cheese & chive dip, grilled bread	26.0
Salad (V, GFO) Baby cos leaves, chard, soft boiled egg, crumbed halloumi, roasted beetroot quinoa clusters, shallots, cherry tomatoes, lemon pepper sour cream dressing	21.0
<i>Add Smoked Chicken</i>	4.0
<i>Add Confit Salmon</i>	4.0
<i>Add White Anchovies</i>	4.0

GRILL

Our steaks are MSA grain fed prime beef, chargrilled to your liking and served with beans, broccolini, baked potato topped with sour cream butter, and your choice of sauce.

Sauces (GFO): creamy mushroom, gravy, pepper, dienne, bearnaise, garlic cream. Mustards and horseradish also available.

250g Rostbiff (GFO) 150 days grain fed cap off rump, shorthorn beef	29.5
300g Porterhouse (GFO) 120 days grain fed	40.0
400g Rump (GFO) 120 days grain fed	40.5
Chef's Topper (GF) Sautéed mushrooms & Spanish onion in garlic butter	4.0
Surfer Topper (GF) Prawns, calamari, garlic cream sauce	7.5

BURGERS

Classic Cheeseburger (VO) Beef patty, Swiss cheese, pickles, burger sauce, milk bun, chips	19.0
Double Beef Burger (VO) Two beef patties, lettuce, tomato, cheese, bacon, tomato chutney, milk bun, chips	25.0

MAINS

Chicken Schnitzel Chips, garden salad	16.5 / 24.0
Beef Schnitzel Chips, garden salad	16.5 / 25.0
Schnitzel Toppers:	
Parmigiana, Napoli, cheese	3.0
Hawaiian, Napoli, ham, pineapple	4.0
Kilpatrick, bacon, Kilpatrick sauce, cheese	4.0
Mexican, jalapeno salsa, cheese, sour cream	4.0
Aussie, BBQ sauce, onion, bacon, egg	4.0
Surfer, prawn, calamari, garlic cream sauce	7.0
Sauces:	
gravy, dienne, creamy mushroom, pepper, bearnaise, garlic cream	2.0
Fish & Chips (GFO) Battered fish of the day, garden salad, lemon, tartare	20.5 / 28.0
Fish & Calamari (GFO) Battered fish of the day, crumbed calamari, garden salad, lemon, tartare	28.0
Fisherman's Catch (GFO) Battered fish of the day, crumbed calamari, prawn cocktail, garden salad, lemon, tartare	32.0
Spaghetti Bolognese (VO)	16.5 / 23.0
Chili Crab Pasta Blue swimmer crab, crispy bacon, sautéed with fresh tomato, onion, herbs, butter & white wine, parmesan, spaghetti	19.0 / 27.0
Beef Cheek (GF) 8-hour braised beef cheek in a red wine & sherry jus, mash, button mushrooms, broccolini	33.0
Mushroom Risotto (V) Creamy risotto with salsa verde, topped with pan seared Swiss mushroom, truffle oil, chard, shaved parmesan	25.0
Lemon Grass Chicken (GF) Roasted chicken thigh & dumplings marinated in Thai spices, lemongrass coconut broth, water spinach, banana capsicum, cucumber, rice	29.0
Gnocchi Ragù (VO) Pork & fennel sausage, beef cheek, gnocchi, roasted cherry tomato, red wine sauce, basil, mascarpone, mushroom, parmesan	28.0
SIDES	
Bowl of Chips (V) With aioli Add grilled cheese & gravy	5.5 / 9.5 3.0
Seasoned Wedges (V) Sour cream, sweet chilli sauce	14.5