

MENU *at the Hood*

Entrée...

Tapas Plate	\$14.50
Roasted almonds with sea salt and smoked paprika, prawns in crispy prosciutto, pickled red chillies, anchovy twists with salsa verde, mushrooms with spicy tomato sauce and stuffed green olives	
Bar Plate	small \$18.00 large \$28.00
Hommous, tzatziki & sun-dried tomato dips, sweet corn fritters, pate, smoked beef, vegetable frittata, chutney, kalamata olives, pickles & char-grilled pita bread	
Herb and garlic bread	\$6.00
Marinated kalamata and chilli green olives (gluten free)	\$8.50
Oysters natural with lemon and lime wedges (gluten free)	1/2 dozen \$14.00 dozen \$22.00
Oysters kilpatrick with san jose bacon, worcestershire and tabasco sauce	1/2 dozen \$16.50 dozen \$26.00
Steamed mussels (please refer to the specials board) (gluten free)	\$14.90
Spicy potato cake, spring onion, coriander, mint salad and mango chutney (gluten free)	\$14.90
Prawns wrapped in spring roll pastry, wakame salad, pickled daikon, cucumber and ponzu dressing	\$15.90
Crumbed lambs brains, parsley, caper potato mash, caramelised onion	entrée \$14.90 main \$23.90

Entrée Salads...

Rustic garlic bread salad, bocconcini, mixed tomato, drizzled with basil pesto	\$14.90
Roast peking duck and lychee salad, spring onion, roasted peanut, chinese black vinegar dressing	\$15.90
Caesar salad, grilled san jose bacon, cos lettuce, grana padano parmesan, croutons, chef's own dressing & free range poached egg	\$15.90
Thai rare beef salad, rice noodles, iceberg, coriander, mint, cucumber, chilli fried shallots and garlic (gluten free)	\$15.90

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Main Course...

Asparagus, pinenut risotto with orange zest, roasted beetroot (gluten free)	\$24.90
Salt & pepper baby squid with lime aioli and chips	\$24.90
Salt water barramundi served grilled or coopers beer battered with chips & salad	\$24.90
Fish of the day	\$28.90
"The Deadliest Catch" - Alaskan chilli crab, ginger, garlic & bok choy served with coconut rice	\$28.90
Chicken breast tikka yogurt marinated, cauliflower & potato fritter, roti and green mango chutney	\$28.90
King henry pork cutlet, roasted shallots potato mash & apple, red current relish (gluten free)	\$28.90
Kangaroo fillet served with roasted baby carrots, zucchini and parsnips with a blood peach glaze (gluten free)	\$28.90
Spring lamb rump mignon, crispy mushroom risotto cake, salsa verde and grilled haloumi	\$31.90
Black angus scotch fillet, potato & chorizo roesti, red capsicum & jalapeno salsa (gluten free)	\$31.90

Hood Favourites...

Hood burger with beef pattie, bacon, egg, cheese, lettuce & onion with chips	\$18.50
Hood steak sandwich with lettuce, tomato, beetroot, onion, bacon with chips and roast garlic aioli	\$18.50
Chicken schnitzel, salad & chips with your choice of sauce	\$18.50
Beef schnitzel, salad & chips with your choice of sauce Sauces: gravy, mushroom, pepper, Dianne & parmigiana	\$18.50
Pasta of the day	\$18.50
Curry of the day	\$18.50

On The Side...

English spinach sautéed with butter & garlic	\$6.00
Crispy roasted potatoes with rosemary	\$5.50
Green vegetables with roasted almonds	\$6.50
Green leaf salad	\$5.50
Garden salad	small \$4.00 large \$7.50
Wedges with sour cream & sweet chilli	\$8.50
Bowl of chips	small \$5.00 large \$7.50