

Robina Bistro

Entree

GARLIC BREAD (V) 8 / 9

+ Cheese 9 / 10

+ Cheese & bacon 10 / 11

WEDGES 10 / 12

With sour cream and sweet chili sauce (GF)

BEER BATTERED CHIPS 8 / 10

With tomato sauce

HOUSE SPICED CHICKEN TENDERS 14 / 16

Fried & seasoned with kaffi lime aioli (DF)

SALT & PEPPER CALAMARI 13 / 15

Fried & seasoned with fresh herbs (GF + DF)

VEGETARIAN SPRINGROLLS (4) 10 / 12

Fried & served with a plum dipping sauce (DF + V)

SOUP OF THE DAY 10 / 12

Served with a bread roll

Light Meals

THAI BEEF SALAD 19 / 21

Cherry tomatoes, red onion, cucumber, coriander, mint, shallots & Nam Jim sauce. Ask about our veg option.

CHICKEN SALAD 21 / 23

Char-grilled chicken, pepitas, cherry tomatoes, shaved parmesan, mixed leafy greens served with a pesto Genovese dressing

PULLED PORK BURGER 15 / 17

Smokey BBQ pulled pork, with crunchy coleslaw on a soft burger bun

BEEF NACHOS 20 / 22

Slow-cooked beef, corn chips, tomato salsa, guacamole, sour cream, sweet chilli sauce, melted three-blend cheese. Ask about our vegetarian option. (GF)



Mains

VEGETARIAN STIR-FRY NOODLES 24 / 26

Hokkien noodles, cabbage, bok choy, shallots, carrots, garlic with ginger soy sauce (V)

HERB CRUSTED SALMON 26 / 29

Crispy skin salmon served on creamy mash potato, crispy capers, broccolini with lemon hollandaise

LAMB RAGU 25 / 27

Slow-cooked lamb in a red wine & tomato-based sauce, kalamata olives, spinach, feta with fettuccine pasta

HONEY MUSTARD CHICKEN 24 / 26

Char-grilled chicken breast, steamed vegetables, creamy mashed potato with honey mustard sauce

PORK CHOP 26 / 29

Char-grilled pork chop with caramelized apple, mash potato and buttered greens

MUSHROOM AND FETA FETTUCINE 22 / 24

Mixed mushrooms with creamy garlic sauce, fresh herbs, feta and fettuccine (V)

NAM JIM PRAWN STIR-FRY 24 / 26

Seared prawns with garlic, chili, coriander, served with jasmine rice (GF & DF)



Images for illustration purposes only.

V - Vegetarian | GF - Gluten Free | VG - Vegan
GFO - Gluten Free Option | DFO - Dairy Free Option

Gluten-friendly options may come in contact with gluten-containing items. While precautions are taken, we can't guarantee no cross contaminations. Please ask a team member about our gluten-friendly options.

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Classics

CHICKEN SCHNITZEL 21 / 23

Crumbed chicken breast lightly fried until golden, served with your choice of sauce, served with chips and salad (DF)

CHICKEN PARMIGIANA 25 / 27

Topped with ham, Napoli and three cheese blend, then grilled until melted and golden, served with chips and salad

SALT AND PEPPER CALAMARI 22 / 24

Salt and pepper calamari strips, served with chips and salad (GF + DF)

GRILLED BARRAMUNDI 23 / 25

Lightly dusted and buttered, served with chips and salad

BATTERED FLATHEAD 18 / 20

Lightly battered flathead fillets, served with chips, salad and lemon wedges

Steaks

250G RUMP 23 / 25

100 day grain fed, served with chips, salad and choice of sauce (GF)

300G PORTERHOUSE 28 / 30

Lightly marbled, 100-day grain fed, served with chips, salad and choice of sauce (GF)

Served with crunchy fries and salad.

With your choice of sauce:

Gravy, Peppercorn, Creamy Garlic, Dianne, Mushroom, Hollandaise

All extra sauces \$2 each

Kids Menu

10 | 12

CHICKEN NUGGETS

FISH AND CHIPS

DAGWOOD DOG

BANGERS (1) AND MASH

Add \$3 to your kid's meal purchase and receive a small soft drink and ice cream.

Sides & Toppers

HOUSEMADE MASH 6 / 8

CRISPY ONION RINGS 6 / 8

CALAMARI (GF) 8 / 10

PRAWNS (GF) 8 / 10

Lunch Specials

15 | 17

Wednesday - Sunday lunch service only

SALT AND PEPPER CALAMARI (GF + DF)

BANGERS AND MASH (GF + DF)

FISH & CHIPS (DF)

HONEY SOY CHICKEN WITH RICE (DF)

CRISPY CHICKEN BURGER

