

# ROBERT BURNS HOTEL



## EMBUTIDOS

Cured meats

**Jamón Ibérico \$20**  
(Aged 36 months)

**Chorizo Salamanca \$13**

Cured and seasoned with paprika

**Salchichón \$14 (Greenvale Farm)**

Cured Spanish salami

**Our selection of Spanish cured meats \$28**

All served with toasted bread and tomato

## QUESOS

Cheese

**Tabla de quesos (v) \$17**

Selection of our Spanish cheeses

**served with apricots & lavosh**

## ENSALADA S

Salads

**Campera con Atún (gf) (v\*) \$14**

Mix leaves, Spanish tuna, red onion, tomato, cucumber, white asparagus, olives, balsamic vinaigrette

## RACIONES

Entrees (to share)

**Croquetas de jamón \$12.50**

Iberian ham croquettes

**Gambas al ajillo (gf) \$19**

Garlic & chilli prawns

**Coca de escalibada (v) (v) \$15**

Roasted vegetables resting upon crumbly

Spanish pastry with black olive tapenade

**Rabas de calamar fritas con aioli de citricos \$14**

Lightly fried calamari, with citrus aioli

**Chorizo Casero sobre compota (gf) de Manzana \$14 (Greenvale Farm)**

Robbie Burns homemade chorizo with thyme and apple compote

**Pulpo con Patatas Revolconas (gf) \$17.90**

Octopus, Spanish paprika, chorizo, mash potato

**Ostras fritas con gazpacho \$15**

Garlic and parsley crumbed oysters, gazpacho and jamón

**Pimientos de piquillo rellenos de marisco \$16**

Piquillo peppers stuffed with seafood, saffron sauce

**Tumbet Mallorquin (v) (gf) \$15**

Baked layers of eggplant, zucchini, potato, tomato and red capsicum

**Slow Cooked Pork Belly con Boniato y**

**Remolacha (gf) \$18**

Slow cooked Greenvale pork belly, sweet potato crisp, roast beetroot, white kumara puree

## PESCADOS

Fish

**Barramundi con pure de calabaza y verduras Salteadas (gf) \$27**

Barramundi Fillet, sautéed zucchini, fennel & onion, pumpkin puree

**Emperador con verduras (gf) \$28**

Swordfish, green beans, kipfler potatoes, capers, olives and mustard vinaigrette

**Parrillada de marisco y pescados (gf) \$65**

Grilled seafood and fish platter (for two)

## ARROCES

Rice dishes (min 2 people)

**Paella Valenciana (gf) \$24 p/p**

Traditional Valencian paella, chicken, rabbit, beans

**Paella de Marisco (gf) \$26 p/p**

Seafood paella, prawns, calamari, mussels, clams

**Paella negra con aioli (gf) \$25 p/p**

Squid ink paella, cuttlefish, scallops

**Paella de verduras (gf) \$20 p/p**

Vegetable paella, seasonal rosemary infused vegetables

## ACOMPANAMIENTOS

Sides

**Hand cut fries \$7**

**Green salad with sherry dressing \$7**

**Sautéed Green Beans, Greenvale bacon \$7**

**Grilled seasonal vegetables, romesco sauce \$7**

## DE LA PARRILLA

From The Grill

Served with garnish salad & choice of sauces (aioli, chimichurri, mojo rojo, mustards)

**Grass fed locally sourced beef**

**300gm Scotch fillet / \$30**

**250gm Eye fillet / \$32**

**500gm Ribeye on the bone / \$45**

**250gm Sirloin / \$25**

**Cordero con cous-cous de remolacha y yogurt con comino / \$24.50**

Barragunda lamb, beetroot cous-cous, cumin yogurt

**Seleccion de Salchicas a la Parrilla / \$22**

Grilled sausage platter

**Parillada Mixta / \$57**

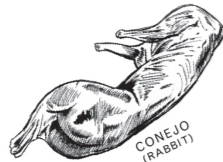
House made Greenvale pork chorizo, beef skewers, sirloin steak and half chicken served (for two)

**Carne del Día a la Parrilla / M/P**

Woodfired grill of the day,



CHULETAS DE CORDERO (LAMB POINTS)



CONEJO (RABBIT)



CHORIZO



EYE FILLET

The House Specialty



Especialidad de la Casa

**FROM THE GRILL • DE LA PARRILLA**



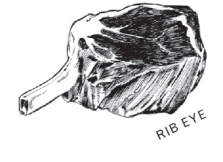
SIRLOIN



SALCHICHA (SAUSAGE)



MORCHILLA (BLACK PUDDING)



RIB EYE

• MEATS ON DISPLAY IN FRONT WINDOR NEAR DELI •

• CAN'T DECIDE? SEARCH #ROBERTBURNSMENU ON INSTAGRAM TO VIEW AND SHARE •

• FRESHLY ROASTED AND GRILLED TO ORDER •