



STARTERS

Today's Soup

always vegetarian 8oz / 16oz..... 7 / 10

Robin's Salmon Bisque

all time favorite 8oz / 16oz..... 9 / 14
(contains shellfish)

Garlic Bread

cracked wheat sourdough, fresh garlic butter,
parmesan cheese | 7.5

Hummus Plate

roasted red bell pepper hummus, crispy chickpeas
harissa paste, toasted lavash | 10 *v, gfo*

Cheese & Charcuterie Plate

allepia borolo (salami), prosciutto, stepladder
moonstone (alpine style cow's milk cheese), big rock
blue cheese, whole grain mustard, mixed olives,
cornichons, spiced cashews, fresh fruit, local honey
lavender crostini | 19

Crusted Calamari

sesame-cabbage slaw, sambal aioli | 14 *gf*

Lamb Meatballs

Australian lamb, spicy romesco, charred fennel,
fried basil | 13 (contains nuts)

Crispy Brussel Sprouts

walnut vinaigrette, pine nuts, radish,
big rock blue | 13 *vo, gfo*

Crispy Vietnamese Spring Rolls

kimchee, chili oil, plum-ginger dipping sauce | 9 *v*

Grilled Naan Pizzette

toppings change daily | 13

House Pickled Market Vegetables

kimchee, shiitake mushrooms,
bread & butter squash pickles | 7 *v, gf*

SALADS

Asparagus Salad

grilled asparagus, shaved shallots, herb goat cheese,
crispy prosciutto, mixed greens, frisee lettuce
mustard vinaigrette, poached egg | 13 *gf*

Robin's Garden

mixed greens, local market vegetables,
sesame-citrus vinaigrette | 8 *v, gf*
add big rock blue cheese | 2

Robin's International

three of our deli salads | 16
single choice | 8 single app size | 6

ENTREES

12 oz All Natural New York Strip

roasted peewee potatoes, grilled asparagus,
crispy spring onions, rosemary bordelaise | 39 *gf*

Prawn Enchiladas

tiger prawns, avocado, white cheddar, tomatillo salsa,
lime crème, cumin black beans,
brown basmati rice | 25.5 *gf*

Spicy Pesto Pasta

wild mushrooms, diced tomatoes, english peas,
arugula-jalapeno pesto, cashew cream
cavatappi pasta, shaved parmesan | 22

Half Roasted Jidori Farms Chicken

garlic & basil glazed jidori chicken,
jalapeno-pesto mashed potatoes, heirloom carrots,
parmesan frico, roasted chicken jus | 26.5 *gf*

Salmon

furikake-spiced skuna bay salmon,
shiitake mushrooms, bok choy, red bell peppers,
carrots, vermicelli noodles, miso broth | 29 *gf*

Robin's Chow

wok-flashed pasta, market vegetables, garlic, ginger,
soy; tofu or chicken | 22.5
prawns | 26 *vo, gfo*

Butternut Squash & Black Kale Lasagna

butternut squash, kale, portobello mushrooms,
marinara, ricotta, white cheddar,
parmesan cream sauce | 24.5

Pork Osso Bucco

Moroccan braised pork shank, creamy polenta,
tomato & sherry jus, heirloom carrots | 27 *gf*

CURRIES

Tofu Panang Curry

spicy coconut curry, carrots, snap peas,
kale, silken tofu, toasted cashews,
pickled cucumber salad | 24.5 *v, gf*
(contains peanuts)

Thai Green Chicken

coconut curry, sugar snap peas, cilantro, jalapenos, kaffir
lime leaf, lemongrass, pickled cucumber salad | 24.5 *gf*
(contains fish sauce)

*curries served with brown basmati rice

Roghan Josh

North Indian lamb curry, yogurt, tomatoes, green beans,
almonds, cilantro-mint chutney,
chapati | 26.5 *gfo*
(contains almonds)

For over thirty years, Robin's has been committed to supporting local farms, and using the highest quality natural, organic, and humanely raised products whenever possible.

*\$4 charge for all split entrées.
bread & water served upon request.*