

# WINE LIST

## Sparkling

Dunes & Green Split Pick Moscato	South Australia
Dunes & Green Chardonnay Pinot Noir	Regional
Redbank Emily Pinot Noir Chardonnay Brut Cuvée	King Valley, VIC
Il Fiore Prosecco	Italy
The Lane Lois Pinot Noir Chardonnay NV	Adelaide Hills, SA

## Whites

Jim Barry The Atherley Riesling	Clare Valley, SA
Hay Shed Hill Semillon Sauvignon Blanc	Margaret River, WA
The Lane Block 10 Sauvignon Blanc	Adelaide Hills, SA
Pikoria Sauvignon Blanc	Marlborough, NZ
Giesen Small Batch Sauvignon Blanc	Marlborough, NZ
Giesen 0% Sauvignon Blanc	Marlborough, NZ
Santi Valdadige Pinot Grigio DOC	Italy
Philip Shaw The Gardener Pinot Gris	Orange, NSW
Marty's Block Chardonnay	South Australia
The Lane Block 1A Chardonnay	Adelaide Hills, SA

## Rosé & Moscato

La Vieille Ferme Cotes du Ventoux Rosé	Rhône, France
Luna Rosa Rosado	Central Ranges
Abbotts & Delaunay Grenache Rosé	France
Young Poets Moscato	New South Wales

## Reds

Rockburn Devils Staircase Pinot Noir	Central Otago, NZ
Smith & Hooper Merlot	Wrattonbully, SA
Corryton & Burge Grenache	Barossa Valley, SA
Pitchfork Cabernet Merlot	Margaret River, WA
Rymill Dark Horse Cabernet Sauvignon	Coonawarra, SA
Hugo Family Cabernet Sauvignon	McLaren Vale, SA
Earthworks Shiraz	Barossa Valley, SA
Langmeil The Long Mile Shiraz	Barossa Valley, SA
The Lane Block 5 Shiraz	Adelaide Hills, SA
Circa 1858 Shiraz	Central Highlands, NSW

# COFFEE

Serving Sunday Collab Coffee, 9am 'til late.  
A premium, well balanced blend born on the South West coast of France, bringing together an eclectic mix of coffee, surf, beach music and art.



# DESSERTS

**CHOCOLATE & RASPBERRY FONDANT**  
Warm chocolate cake served w chocolate sauce and ice cream

**STICKY DATE PUDDING**  
Warm sticky date pudding served w caramel sauce and ice cream

\$10

# MON-FRI Specials

\$16<sup>50</sup>



**GRAIN FED**  
*Rump*  
250g of prime beef, house salad and chips **df**



**VEGETARIAN**  
*Lasagne*  
Ratatouille layered between pasta sheets and creamy bechamel sauce topped w mozzarella cheese **v**



**CLASSIC BEEF**  
*Burger*  
Premium beef patty, beetroot, crisp lettuce, tomato, seeded mustard, cheese on a brioche bun w chips



**STICKY PORK**  
*Ribs*  
BBQ braised pork riblet on the bone, house slaw and chips



**CHICKEN**  
*Schnitzel*  
Crumbed chicken breast fillet, house salad and chips



**FISH 'N'**  
*Chips*  
Beer battered barramundi, house salad, chips, lemon and tartare sauce

Add any sauce for \$2

COOLANGATTA  
HOTEL  
EST. 1910

# MENU

Open 7 Days, 11am 'til late  
07 5589 6888 [www.thecoolyhotel.com.au](http://www.thecoolyhotel.com.au)



# STARTERS & SHARE

## Breads

<b>BRUSCHETTA</b> Tomato, Danish feta, Spanish onion and basil drizzled w balsamic reduction on toasted ciabatta <b>v</b>	9.9
<b>GARLIC BREAD</b> House made loaf w seasoned garlic butter <b>v</b>	8.5
<b>CHEESY GARLIC BREAD</b> House made garlic loaf topped w grilled mozzarella cheese <b>v</b>	9.5
<b>GARLIC &amp; HERB PIZZA</b> Confit garlic, herbs and mozzarella on house made pizza dough <b>v</b>	9.5

## Entrées

<b>SALT &amp; PEPPER SQUID</b> Lightly fried squid, grilled lime and Asian slaw <b>gf</b>	13.9
<b>TWICE COOKED PORK BELLY</b> Slow roasted Kingaroy pork, bok choy and chilli caramel sauce <b>gf df</b>	15.9
<b>SUNDRIED TOMATO AND BOCCONCINI ARANCINI</b> Sundried tomato, bocconcini and spinach arancini balls served w plum dipping sauce <b>v</b>	13.9
<b>COCONUT PRAWNS</b> Crumbed coconut prawns w orange and chilli dipping sauce <b>gf</b>	15.9
<b>OYSTERS</b> <b>gf df</b>	
Natural w lemon wedge	½ dozen 19.0 1 dozen 36.0
Kilpatrick topped w smoky BBQ sauce and crispy bacon	½ dozen 20.0 1 dozen 38.0

## To Share

<b>TRIO OF DIPS</b> Grilled ciabatta served w our house made dips (Ask our staff for the daily selection) <b>v</b>	12.5
<b>NACHOS</b> Crunchy tortilla chips, mozzarella, house made salsa, guacamole and sour cream <b>gf v</b>	15.5
<b>SOUTHERN FRIED CHICKEN WINGS</b> Crispy coated wings in sticky smoky BBQ sauce	16.0

# SENIORS

## Meals

**ROASTED KINGAROY PORK BELLY** w roast potato, seasonal vegetables and gravy

**TEMPURA BATTERED FLATHEAD** w house salad, chips and tartare sauce

**SALT & PEPPER SQUID** w house salad, chips and aioli

\$13

# MAIN MEALS

## From the Sea

<b>BUTTERFLIED CRUMBED WHITING</b> Fresh fillets of whiting, chips, charred lemon and house salad	19.9
<b>SALT &amp; PEPPER SQUID</b> Lightly fried squid, chips and house salad	19.9
<b>SEAFOOD BASKET</b> Salt & pepper squid, crumbed whiting, coconut prawns and crumbed scallops, house salad, lemon and aioli	29.0
<b>CRISPY SKIN BARRAMUNDI</b> NT Barramundi on creamy mash potato, blistered cherry tomato, green beans and soy dressing <b>gf</b>	25.0
<b>ATLANTIC SALMON</b> Baked Atlantic Salmon fillet, yellow curry sauce, pak choy and ginger rice <b>gf</b>	26.0

## Paddock to Plate

<b>CHICKEN SCHNITZEL</b> Panko crumbed chicken breast fillet, house salad and chips	22.5
<b>CHICKEN PARMIGIANA</b> Our chicken schnitzel, Napoli sauce, ham and melted mozzarella cheese, house salad and chips	25.5
<b>LAMB SHANK</b> Braised lamb shank, creamy mash, crispy bacon, green beans and rich gravy <b>gf</b>	24.0
Add an extra shank	7.0
<b>CRUMBED KINGAROY PORK CUTLET</b> Herb crumbed pork cutlet, chips and coleslaw salad	23.0
<b>STEAK &amp; GUINNESS POT PIE</b> Chunky steak and vegetables topped w puff pastry and served w creamy mash	19.9

## From Our Grill

Here at The Coolangatta Hotel we use the brand Private Selection which is the premium brand of beef from Nolan Meats. Private Selection is produced from grain and grass fed yearling beef, renowned for superior eating quality and is characterised by a clean juicy taste, which delivers a light crisp flavour on the palate. Private Selection comes only from beef that complies with the production and processing requirements to exceed the MSA eating quality.

All steaks served with your choice of sides and sauce

300g RIB FILLET	39.0
200g EYE FILLET	36.0

**CHOOSE YOUR SIDES**  
Chips / House Salad / Slaw / Jacket Potato w Bacon & Sour Cream / Creamy Mash / Sautéed Veg

**CHOOSE YOUR SAUCE**  
Gravy / Pepper / Creamy Mushroom / Diane / Creamy Garlic / BBQ Rib Sauce

**HOW ABOUT A TOPPER?**  
Salt & Pepper Squid / Coconut Prawns / Garlic Prawns / Onion Rings 6.0

## Pasta

<b>NONNA'S SPAGHETTI BOLOGNESE</b> Prime beef mince, sautéed onion and garlic w house made Napoli sauce	16.9
<b>CHERRY TOMATO AND CARAMELISED ONION RISOTTO</b> Blistered cherry tomato, caramelised onion, baby spinach and parmesan <b>v</b>	16.9
<b>CHILLI PRAWN FETTUCCINE</b> Chilli prawns, Spanish onion, baby spinach, cherry tomato and Napoli sauce	21.9

## Burgers

**THE COOLY CLASSIC STEAK SANDWICH** 18  
Grain fed rib fillet, crispy bacon, fried egg, lettuce, tomato, BBQ sauce and chips

**SLIDER TASTING PLATE** 17.5  
Three Sliders—cheese burger, BBQ pulled pork and slaw, spiced chicken tenderloin on toasted brioche buns w chips

<b>CLASSIC BEEF BURGER</b> Classic beef patty, melted red cheddar cheese, fried onions, lettuce, tomato and chipotle mayo on a toasted brioche bun w chips	19.0
<b>CAJUN CRUMBED CHICKEN BURGER</b> Crispy Cajun chicken breast, house slaw, bacon and sriracha aioli on a toasted brioche bun w chips	19.0

## Salads

<b>CLASSIC CAESAR</b> Cos lettuce, crispy bacon, croutons, boiled eggs, anchovies, shaved parmesan and Caesar dressing	16.9
<b>GRILLED HALOUMI</b> Haloumi, cherry tomatoes, roasted pumpkin, grilled capsicum, Spanish onion, Israeli cous cous and rocket salad <b>v</b>	16.9
<b>THAI BEEF</b> Tender beef strips served medium rare over Asian slaw, thin rice noodles and nam jim dressing <b>df</b>	19.9
<b>HOW ABOUT A TOPPER?</b> Grilled Chicken Breast / Salt & Pepper Squid	6.0

<b>Pizza</b> 11" with a Napoli sauce <b>gf bases available</b>	+5.0
<b>VEGGIE DELIGHT</b> Baked pumpkin, mushrooms, onion jam, feta cheese, mozzarella and pesto <b>v</b>	16.0
<b>SNAPPER ROCKS</b> Tiger Prawns, chorizo, bacon, tomatoes, hollandaise and mozzarella	21.0
<b>TUGUN CAJUN CHICKEN</b> Cajun spiced chicken, bacon, mushroom, guacamole, Spanish onion and mozzarella	19.0
<b>MEAT LOVERS</b> Chorizo, bacon, roast chicken, ham, pulled pork, BBQ sauce and mozzarella	20.0

## Sides

House Salad / Creamy Mash / Sautéed Vegetables / Jacket Potato w Bacon & Sour Cream / Coleslaw <b>all sides gf</b>	4.0
<b>FRIES</b> w gravy or aioli <b>v</b>	7.9
<b>SPICY WEDGES</b> w sour cream and sweet chilli <b>v</b>	9.9
<b>BATTERED ONION RINGS</b> w aioli <b>v</b>	9.9

# KIDS

## Meals

**CHICKEN NUGGETS** Chips and salad

**BATTERED FISH** Chips and salad

**RUMP STEAK** Chips and salad

**CHEESE BURGER & CHIPS**

**SPAGHETTI BOLOGNESE**

**HAM & PINEAPPLE PIZZA**

\$10

**\$3 Upgrade**  
For a soft drink, Streets Paddle Pop and Kids Activity Pack!

12 years and under.