



## STARTERS & TO SHARE

<b>GARLIC BREAD <sup>V</sup></b> House baked loaf with garlic butter	<b>9.0</b>
<b>+ ADD CHEESE</b>	<b>1.5</b>
<b>+ ADD BACON</b>	<b>2.5</b>
<b>BRUSCHETTA <sup>V</sup></b> Cherry tomatoes, bocconcini, balsamic glaze & basil on toasted sourdough	<b>15.0</b>
<b>CIABATTA, DIPS &amp; OLIVES <sup>V</sup></b> Toasted ciabatta with chef's selection of dips & warm marinated olives	<b>14.0</b>
<b>1/2 KG BUFFALO CHICKEN WINGS</b> With blue cheese dipping sauce	<b>18.0</b>
<b>BAO BUNS (2)</b> Karaage chicken or sticky hoisin pork With pickled Asian chilli slaw, kewpie mayo & sesame seeds	<b>16.0</b>
<b>GRILLED HALLOUMI <sup>GF V</sup></b> With a rocket, pear, walnut & honey salad	<b>15.0</b>
<b>GRILLED KING PRAWNS (3) <sup>GF</sup></b> Spanish-style, local prawns with chimichurri, aioli, rocket & black olives	<b>18.0</b>
<b>BUCKET OF PRAWNS <sup>GFO</sup></b> Chilled whole prawns, served with lemon, cocktail sauce & toasted garlic butter sourdough	<b>28.0</b>
<b>SALT &amp; PEPPER SQUID <sup>GF</sup></b> Flash-fried, seasoned with Murray River salt & bush pepper - with native finger lime aioli	<b>18.0</b>
<b>OYSTERS NATURAL <sup>GF</sup></b> (6) 24.0 (12) 42.0 Coffin Bay - with lemon	
<b>OYSTERS KILPATRICK <sup>GF</sup></b> (6) 26.0 (12) 48.0 Coffin Bay - with smoky BBQ sauce & bacon	

## SIDES

<b>BOWL OF CHIPS <sup>V</sup></b> With gravy or aioli	<b>10.0</b>
<b>WAFFLE WEDGES <sup>V</sup></b> With sweet chilli & sour cream	<b>12.0</b>
<b>BATTERED ONION RINGS <sup>V</sup></b> With aioli	<b>12.0</b>
<b>SIDE SALAD <sup>GF V</sup></b>	<b>7.0</b>
<b>SEASONAL VEGETABLES <sup>GF V</sup></b>	<b>7.0</b>
<b>LOADED JACKET POTATO <sup>GF V</sup></b>	<b>7.0</b>

## BURGERS *all served with chips*

<b>CHEESEBURGER</b> Beef patty, cheese, lettuce, tomato, onion, pickles & signature sauce	<b>22.0</b>
<b>CAJUN FRIED CHICKEN BURGER</b> Crispy fried Cajun chicken breast with Carolina slaw, bacon & sriracha aioli	<b>22.0</b>
<b>VEGGIE BURGER <sup>V</sup></b> Plant-based patty, cheese, lettuce, tomato, onion pickles & signature sauce	<b>22.0</b>
<b>BALMAIN BAY BUG BAHN MI</b> Bug tail, prawn & lemongrass pâté, sriracha aioli, Vietnamese salad & nahm jim dressing on a crunchy bahn mi roll	<b>20.0</b>
<b>COOLY STEAK SANDWICH</b> Rib fillet, bacon, fried egg, lettuce, tomato, fried onion & BBQ sauce	<b>24.0</b>
<b>AMERICAN CHEESE &amp; BACON BURGER</b> 2 beef patties, double cheese, bacon, onion, pickles & signature sauce	<b>28.0</b>

## CHEF'S FAVOURITES

<b>CHICKEN SCHNITZEL</b> House panko-crumbed chicken breast with chips, house salad, choice of sauce & lemon	<b>24.0</b>
<b>CHICKEN PARMIGIANA</b> House panko-crumbed chicken schnitzel, topped with local smoked leg ham, tomato sugo & mozzarella with chips & house salad	<b>28.0</b>
<b>KARAAGE CHICKEN BOWL</b> Karaage chicken, steamed rice, potato salad, teriyaki sauce, aioli & sesame seeds	<b>24.0</b>
<b>COCONUT CHICKEN CURRY <sup>GF</sup></b> Chicken thigh in a mild yellow curry with jasmine rice & Thai salad	<b>25.0</b>
<b>COOPERS STOUT LAMB PIE</b> Slow-cooked lamb in a Coopers stout sauce & golden puff top, with chips & house salad or mash & vegetables	<b>26.0</b>
<b>1/2KG BBQ PORK RIBS <sup>GF</sup></b> With loaded potato, charred corn & Carolina slaw	<b>32.0</b>

## FROM THE SEA

<b>TERIYAKI SALMON <sup>GF</sup></b> Grilled teriyaki salmon with Japanese potato salad & steamed Asian greens	<b>30.0</b>
<b>BEER BATTERED BARRA</b> Balter XPA batter with a choice of chips & house salad or minted crushed peas & potato salad	<b>26.0</b>
<b>SALT &amp; PEPPER SQUID <sup>GFO</sup></b> With chips, house salad, lemon & tartare	<b>24.0</b>
<b>SPANISH PAELLA <sup>GF</sup></b> With South Australian mussels, scallops, Humpty Doo Barramundi, local prawns, chorizo, red onion, garlic & chilli	<b>28.0</b>
<b>SEAFOOD BASKET FOR 1</b> Salt & pepper squid, beer battered barramundi, local coconut prawns & crumbed scallops with chips, house salad, lemon & tartare	<b>32.0</b>
<b>SEAFOOD BASKET FOR 2</b> Salt & pepper squid, beer battered barramundi, local coconut prawns & crumbed scallops with chips, house salad, lemon & tartare	<b>60.0</b>
<b>+ ADD CHILLED SEAFOOD</b> Local prawns (6), Coffin Bay oysters (3) & cocktail sauce	<b>20.0</b>

## SALADS

<b>CAESAR SALAD <sup>GFO</sup></b> Cos lettuce, crispy bacon, croutons, boiled egg, anchovies, parmesan & Caesar dressing	<b>20.0</b>
<b>MIDDLE EASTERN HALLOUMI <sup>GF V</sup></b> Grilled halloumi with baby spinach, roasted capsicum, quinoa & tabouli with walnut & tahini yoghurt dressing	<b>22.0</b>
<b>VIETNAMESE CHAR SIU PORK SALAD <sup>GF</sup></b> Crispy pork, Asian slaw, rice noodles, mint, coriander, pickled carrot & sesame dressing	<b>24.0</b>
<b>+ ADD GRILLED CHICKEN BREAST</b>	<b>7.0</b>
<b>+ SALT &amp; PEPPER SQUID</b>	<b>7.0</b>
<b>+ ADD GRILLED GARLIC PRAWNS</b>	<b>9.0</b>

## DESSERTS

<b>PAVLOVA</b> Meringue shell, strawberries, passionfruit, fresh cream & ice cream	<b>16.0</b>
<b>BANOFFEE SPLIT</b> Hot caramel fudge, roasted macadamias & local banana with whipped coconut cream, chocolate sauce & ice cream	<b>16.0</b>

## PASTA

<b>ITALIAN SPAGHETTI &amp; MEATBALLS</b> Pork & veal meatballs, basil, tomato sugo & shaved parmesan	<b>24.0</b>
<b>CREAMY CHILLI PRAWN SPAGHETTI</b> Local prawns in a creamy white wine & chilli sauce, tossed in spaghetti	<b>26.0</b>
<b>VEGETARIAN PASTA <sup>V</sup></b> Cherry tomatoes, spinach, mushrooms, onion & garlic with penne pasta	<b>22.0</b>
<b>CHICKEN &amp; ITALIAN SAUSAGE</b> Chicken breast, Italian sausage, broccolini, chilli, white wine, olive oil, confit garlic & penne pasta	<b>24.0</b>

## PIZZA *11" Base*

<b>SWEET CHILLI PRAWN</b> Local prawns, sweet chilli sauce, red peppers & red onion on a confit garlic base	<b>26.0</b>
<b>SUPREME</b> Ham, pepperoni, olives, mushroom, onion, pineapple & capsicum on a Napoli sauce base	<b>25.0</b>
<b>VEGGIE DELIGHT <sup>V</sup></b> Mushroom, onion, baby spinach, mozzarella, feta & pesto on a Napoli sauce base	<b>25.0</b>
<b>SATAY CHICKEN</b> Chicken, onion, capsicum, chilli & spinach on a satay sauce base	<b>25.0</b>
<b>CARNIVORE</b> Salumi Australia nduja, lonza, cacciatorini, baby bocconcini & basil on a Napoli sauce base	<b>25.0</b>
<b>+ ADD GF BASE OR VEGAN CHEESE</b>	<b>5.0</b>

## KIDS MEALS *12 years & under*

<b>FISH &amp; CHIPS</b>	
<b>CHICKEN NUGGETS &amp; CHIPS</b>	
<b>CHEESEBURGER &amp; CHIPS</b>	
<b>SPAGHETTI BOLOGNESE</b>	
<b>HAM &amp; PINEAPPLE PIZZA</b>	
<b>KID'S STEAK &amp; CHIPS +2.0</b>	
<b>HEALTH SNACK PLATE <sup>GF</sup></b> Grilled chicken, cheese, celery, carrot & cherry tomatoes	



## FROM THE GRILL

Here at the Coolangatta Hotel, our steaks are MSA quality, provided by Nolan Meats from their premium private selection, produced from grain & grass-fed Yearling beef, renowned for its superior eating quality & clean juicy taste.

<b>200G RUMP <sup>GF DF</sup></b>	<b>25.0</b>	<b>400G RUMP <sup>GF DF</sup></b>	<b>48.0</b>
<b>350G SIRLOIN BONE-ON <sup>GF DF</sup></b>	<b>38.0</b>	Argentinian-style, sliced rump with chimichurri, housemade pepper jus, chips & ensalada criolla	
<b>200G EYE FILLET <sup>GF DF</sup></b>	<b>42.0</b>		

### CHOOSE YOUR SIDES

Chips & Salad | Loaded Potato & Vegetables

### CHOOSE YOUR SAUCE

Gravy | Pepper | Creamy Mushroom  
Diane | Creamy Garlic | BBQ Rib Sauce

### HOW ABOUT A TOPPER?

<b>SALT &amp; PEPPER SQUID <sup>GF</sup>   ONION RINGS <sup>V</sup></b>	<b>7.0</b>
<b>GRILLED LOCAL PRAWNS <sup>GF</sup></b>	<b>9.0</b>

<b>ADDITIONAL SAUCE</b>	<b>2.5</b>
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**SIT BACK, RELAX & ORDER VIA THE QR CODE**

*OR* KINDLY PROVIDE YOUR TABLE NUMBER IF ORDERING AT THE BAR

