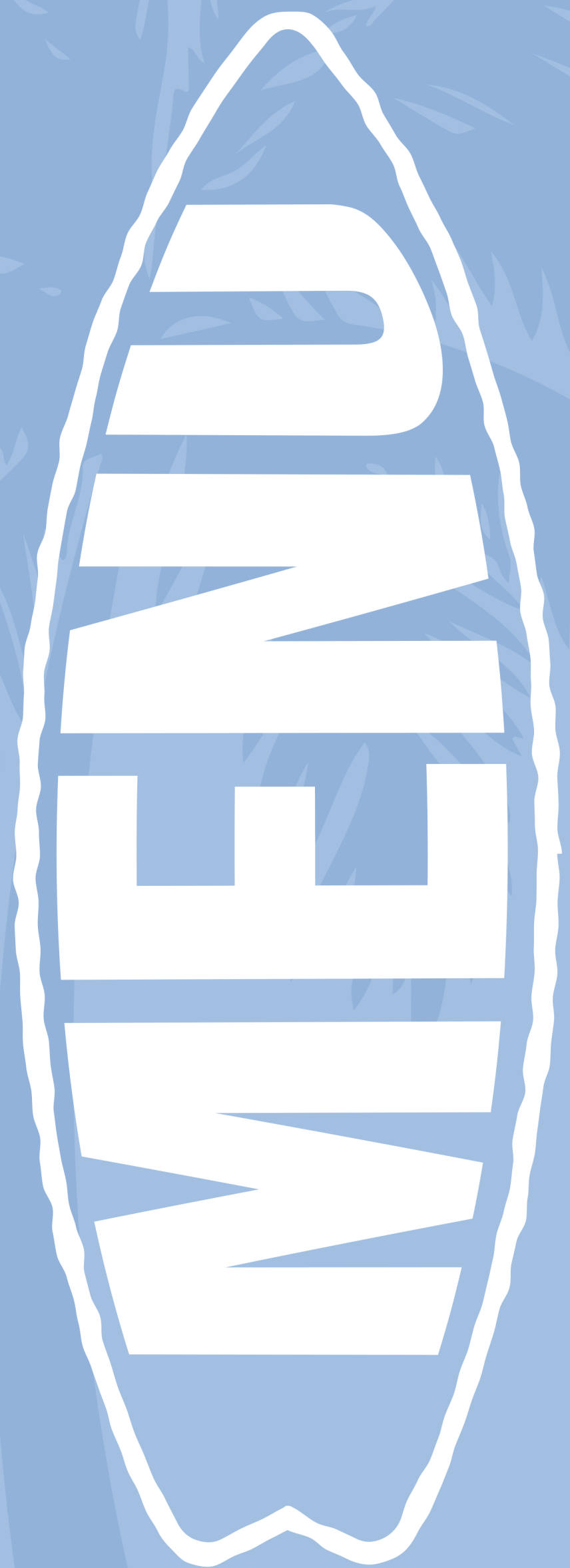




STARTERS & TO SHARE

GARLIC BREAD ^V House baked loaf with garlic butter	10.0
+ ADD CHEESE	1.5
+ ADD BACON	2.5
BRUSCHETTA ^V Cherry tomatoes, bocconcini, balsamic glaze & basil on toasted sourdough	15.0
CIABATTA, DIPS & OLIVES ^V Toasted ciabatta with chef's selection of dips & warm marinated olives	15.0
1/2 KG BUFFALO CHICKEN WINGS With blue cheese dipping sauce	18.0
BAO BUNS (2) Karaage chicken or sticky hoisin pork With pickled Asian chilli slaw, kewpie mayo & sesame seeds	16.0
GRILLED HALLOUMI ^{GF V} With a rocket, pear, walnut & honey salad	15.0
GRILLED KING PRAWNS (3) ^{GF} Spanish-style, local prawns with chimichurri, aioli, rocket & black olives	18.0
BUCKET OF PRAWNS ^{GFO} Chilled whole prawns, served with lemon, cocktail sauce & toasted garlic butter sourdough	28.0
SALT & PEPPER SQUID ^{GF} Flash-fried, seasoned with Murray River salt & bush pepper - with native finger lime aioli	18.0
OYSTERS NATURAL ^{GF} Coffin Bay - with lemon	(6) 24.0 (12) 44.0
OYSTERS KILPATRICK ^{GF} Coffin Bay - with smoky BBQ sauce & bacon	(6) 26.0 (12) 48.0
BOWL OF CHIPS ^V With gravy or aioli	10.0
WAFFLE WEDGES ^V With sweet chilli & sour cream	12.0
BATTERED ONION RINGS ^V With aioli	12.0
SIDE SALAD ^{GF V}	7.0
SEASONAL VEGETABLES ^{GF V}	7.0
LOADED JACKET POTATO ^{GF V}	9.0

FROM THE SEA

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

CHEF'S FAVOURITES

CHICKEN SCHNITZEL House panko-crumbed chicken breast with chips, house salad, choice of sauce & lemon	24.0
CHICKEN PARMIGIANA House panko-crumbed chicken schnitzel, topped with local smoked leg ham, tomato sugo & mozzarella with chips & house salad	28.0
KARAAGE CHICKEN BOWL Karaage chicken, steamed rice, potato salad, teriyaki sauce, aioli & sesame seeds	24.0
COCONUT CHICKEN CURRY ^{GF} Chicken thigh in a mild yellow curry with jasmine rice & Thai salad	25.0
COOPERS STOUT LAMB PIE Slow-cooked lamb in a Coopers stout sauce & golden puff top, with chips & house salad or mash & vegetables	26.0
1/2KG BBQ PORK RIBS ^{GF} With loaded potato, charred corn & Carolina slaw	32.0
400G RUMP ^{GF DF} Argentinian-style, sliced rump with chimichurri, housemade pepper jus, chips & ensalada criolla	48.0

BURGERS

all served with chips

CHEESEBURGER Beef patty, cheese, lettuce, tomato, onion, pickles & signature sauce	22.0
CAJUN FRIED CHICKEN BURGER Crispy fried Cajun chicken breast with Carolina slaw, bacon & sriracha aioli	24.0
VEGGIE BURGER ^V Plant-based patty, cheese, lettuce, tomato, onion pickles & signature sauce	22.0
BALMAIN BAY BUG BAHN MI Bug tail, prawn & lemongrass pâté, sriracha aioli, Vietnamese salad & nahm jim dressing on a crunchy bahn mi roll	22.0
COOLY STEAK SANDWICH Rib fillet, bacon, fried egg, lettuce, tomato, fried onion & BBQ sauce	26.0
AMERICAN CHEESE & BACON BURGER 2 beef patties, double cheese, bacon, onion, pickles & signature sauce	28.0

SALADS

CAESAR SALAD ^{GFO} Cos lettuce, crispy bacon, croutons, boiled egg, anchovies, parmesan & Caesar dressing	22.0
MIDDLE EASTERN HALLOUMI ^{GF V} Grilled halloumi with baby spinach, roasted capsicum, quinoa & tabouli with walnut & tahini yoghurt dressing	22.0
VIETNAMESE CHAR SIU PORK SALAD ^{GF} Crispy pork, Asian slaw, rice noodles, mint, coriander, pickled carrot & sesame dressing	26.0
+ ADD GRILLED CHICKEN BREAST	7.0
+ SALT & PEPPER SQUID	7.0
+ ADD GRILLED GARLIC PRAWNS	9.0

DESSERTS

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

PASTA

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

PIZZA

12" Base

SWEET CHILLI PRAWN Local prawns, sweet chilli sauce, red peppers & red onion on a confit garlic base	28.0
SUPREME Ham, pepperoni, olives, mushroom, onion, pineapple & capsicum on a Napoli sauce base	25.0
VEGGIE DELIGHT ^V Mushroom, onion, baby spinach, mozzarella, feta & pesto on a Napoli sauce base	25.0
SATAY CHICKEN Chicken, onion, capsicum, chilli & spinach on a satay sauce base	25.0
CARNIVORE Salumi Australia nduja, lonza, cacciatorini, baby bocconcini & basil on a Napoli sauce base	26.0
+ ADD GF BASE OR VEGAN CHEESE	5.0

KIDS MEALS

12 years & under

FISH & CHIPS
CHICKEN NUGGETS & CHIPS
CHEESEBURGER & CHIPS
SPAGHETTI BOLOGNESE
HAM & PINEAPPLE PIZZA
KID'S STEAK & CHIPS +2.0
HEALTH SNACK PLATE ^{GF} Grilled chicken, cheese, celery, carrot & cherry tomatoes



PICK UP SOME TAKEAWAY

at the Cooly

VIA THE QR CODE



GF *Gluten Free*

DF *Dairy Free*

V *Vegetarian*