

MENU

STARTERS & TO SHARE

<b>GARLIC BREAD</b> <sup>V</sup>	10.0
House baked loaf with garlic butter	
+ ADD CHEESE	1.5
+ ADD CHEESE & BACON	2.5
<b>DIPS &amp; OLIVES</b> <sup>V</sup>	15.0
Toasted Turkish with chef's selection of dips & warm marinated olives	
<b>SOUTHERN FRIED CHICKEN TENDERS (5)</b>	18.0
Served with ranch dipping sauce & Sriracha mayo	
<b>CHILLI LIME GRILLED PRAWNS (5)</b>	23.0
Served with steamed rice and lime wedges	
<b>SALT &amp; PEPPER OCTOPUS &amp; SQUID</b>	18.0
Calamari strips & baby octopus with lime & kimchi mayo	
<b>ANGUS BEEF TACOS (3)</b>	20.0
Crunchy shell taco filled with beef, coriander, jalapeño salsa & spicy yuzu sauce	
<b>KOROKKE (3)</b>	18.0
Panko fried potato & beef croquette with Kewpie mayo	
<b>KING SCALLOPS (3)</b>	23.0
Seared king scallops with green pea purée & hollandaise sauce	
<b>OYSTERS NATURAL</b> <sup>GF</sup>	(6) 26.0 (12) 50.0
With lemon	
<b>OYSTERS KILPATRICK</b> <sup>GF</sup>	(6) 28.0 (12) 54.0
With smoky BBQ sauce & bacon	
<b>OYSTERS GINGER &amp; LIME</b> <sup>GF</sup>	(6) 28.0 (12) 54.0
With ginger & lime vinaigrette	

SIDES

<b>BOWL OF CHIPS</b> <sup>V</sup>	10.0
With gravy or aioli	
<b>POTATO WEDGES</b> <sup>V</sup>	15.0
With sweet chilli & sour cream	
<b>BATTERED ONION RINGS</b> <sup>V</sup>	11.0
With aioli	
<b>SIDE SALAD</b> <sup>GF V</sup>	7.0
<b>SEASONAL VEGETABLES</b> <sup>GF V</sup>	7.0

SALADS

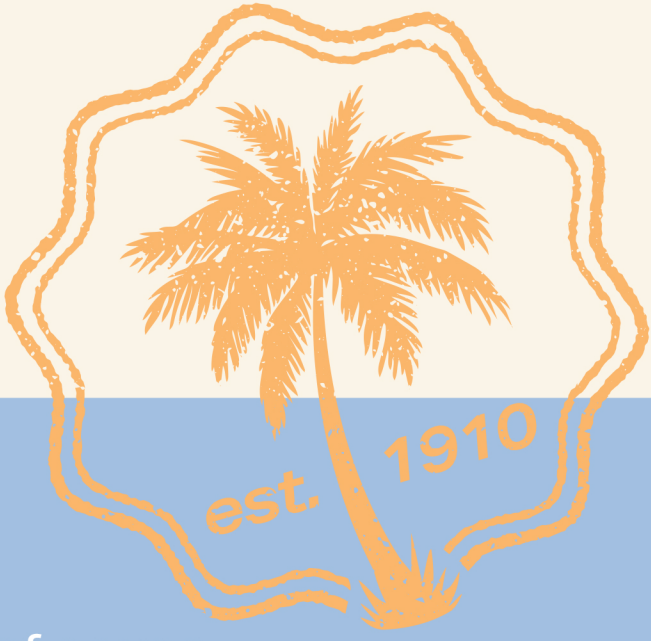
<b>CAESAR SALAD</b> <sup>GFO</sup>	20.0
Cos lettuce, crispy bacon, croutons, boiled egg, anchovies, parmesan & Caesar dressing	
<b>CRISPY CRAB SALAD</b>	26.0
Flash fried crab with sautéed vegetables & seafood blast sauce	
<b>KALE &amp; QUINOA SALAD</b>	20.0
Crispy kale & quinoa mixed with pomegranate & caramelised walnuts	
+ ADD SALT & PEPPER CALAMARI	7.0
+ ADD GRILLED CHICKEN	7.0
+ ADD GRILLED LOCAL PRAWNS (3)	9.0

PIZZA 12" Base

<b>PESCATORE</b>	26.0
Mixed shellfish with capers, mozzarella & caramelised onion	
<b>VEGETARIAN</b> <sup>V</sup>	25.0
Marinated root vegetables, mozzarella & parmesan	
<b>WAGYU MEATLOVERS</b>	25.0
Wagyu beef, asparagus & truffle oil, finished with rocket	
<b>BBQ CHICKEN</b>	23.0
Roasted chicken, caramelised onion, BBQ sauce, mozzarella & coriander	
+ ADD GF BASE OR VEGAN CHEESE	5.0

PASTA

<b>WAGYU FETTUCCHINE</b>	28.0
Grano duro fettuccine, slow cooked wagyu, cépes mushroom parmigiano & truffle oil	
<b>HOUSE MADE LASAGNE</b>	22.0
Lasagne san petronio house made with Australian Black Angus	
<b>PORTOBELLO BIANCO</b>	24.0
Portobello mushroom, arborio risotto, white truffle oil & crispy mushroom	
+ ADD CHICKEN	7.0



FROM THE GRILL

All served with chips & salad or creamy mash & vegetables & choice of sauce  
Here at the Coolangatta Hotel, our steaks are MSA quality, produced from grain & grass fed Yearling beef, reowned for its superior eating quality

<b>300G SIRLOIN</b> <sup>GF DF</sup>	38.0	<b>300G RUMP FILLET</b> <sup>GF DF</sup>	48.0
<b>200G EYE FILLET</b> <sup>GF DF</sup>	44.0	<b>250G RUMP</b> <sup>GF DF</sup>	25.0
<b>HOW ABOUT A TOPPER?</b>			
+ ADD SALT & PEPPER SQUID <sup>GF</sup>		7.0	
+ ADD GRILLED LOCAL PRAWNS (3) <sup>GF</sup>		9.0	
<b>SAUCE</b>			
Gravy   Pepper   Creamy Mushroom   Diane Creamy Garlic   BBQ Rib Sauce			
<b>ADDITIONAL SAUCE</b>			3.0

BURGERS All served with chips

<b>COOLY CLASSIC STEAK SANDWICH</b>	28.0
Rib fillet, bacon, fried egg, lettuce, tomato, fried onion & BBQ sauce	
<b>TRUFFALO CHICKEN</b>	23.0
Crispy fried chicken, slaw, parmesan & truffalo sauce (mayo pepper & truffle sauce)	
<b>BEEF &amp; BACON JAM</b>	25.0
Angus beef patty, American cheddar, bacon jam, honeyed shallots & crispy onion straws	
<b>CLASSIC BEEF BURGER</b>	23.0
Beef patty, cheese, lettuce, tomato, onion, pickles & signature sauce	
+ ADD DOUBLE MEAT ON ANY BURGER	8.0

FROM THE SEA

<b>CATCH OF THE DAY</b>	33.0
Simply grilled, served with chips & salad. Check the specials board for the daily selection	
<b>SEAFOOD BASKET</b>	38.0
Salt & pepper squid, battered snapper, crispy prawns, crumbed scallops, chips, salad, lemon & tartare sauce	
<b>SALT &amp; PEPPER SNAPPER</b>	30.0
Salt & pepper local snapper with chips, salad & tartare sauce	
<b>SALT &amp; PEPPER SQUID &amp; OCTOPUS</b> <sup>GFO</sup>	28.0
Calamari strips & baby octopus with chips, salad & tartare sauce	
<b>SEARED SALMON</b>	31.0
Grilled salmon with lentils dupuy, asparagus & creamy mustard sauce	

CHEF FAVOURITES

<b>CHICKEN SCHNITZEL</b>	24.0
House panko-crumbed chicken breast with chips, house salad, choice of sauce & lemon	
<b>CHICKEN PARMIGIANA</b>	28.0
House panko-crumbed chicken schnitzel, topped with local smoked leg ham, tomato sugo & mozzarella with chips & house salad	
<b>OSSOBUCCO</b>	32.0
Braised veal shank with saffron risotto & gremolata	
<b>CHICKEN MISO</b>	32.0
Grilled chicken marinated in yuzu den miso & light chilli with truffle parmesan chips	

KIDS MEALS 12 years & under

<b>FISH &amp; CHIPS</b>	13.0
<b>CHICKEN NUGGETS &amp; CHIPS</b>	13.0
<b>CHEESEBURGER &amp; CHIPS</b>	13.0
<b>LASAGNE</b>	13.0
<b>HAM &amp; PINEAPPLE PIZZA</b>	13.0
<b>KID'S STEAK &amp; CHIPS</b>	13.0

+ ADD SALAD OR VEGES TO ANY KIDS MEAL AT NO COST



DESSERTS

<b>PANNA COTTA</b>	14.0
Caramelised pineapple & mint salad	
<b>CRÈME BRÛLÉE</b>	14.0
With a rich, creamy vanilla custard & crunchy caramelised toppings	