

MENU

STARTERS & TO SHARE

<b>GARLIC BREAD</b> <sup>V</sup>	<b>10.0</b>
House baked loaf with garlic butter	
+ <b>ADD CHEESE</b>	<b>1.5</b>
+ <b>ADD CHEESE &amp; BACON</b>	<b>2.5</b>
<b>DIPS &amp; OLIVES</b> <sup>V</sup>	<b>15.0</b>
Toasted Turkish with three dips & warm marinated olives	
<b>SOUTHERN FRIED CHICKEN TENDERS</b>	<b>18.0</b>
Served with ranch mayonnaise	
<b>SALT &amp; PEPPER SQUID</b> <sup>M</sup>	<b>18.0</b>
Calamari strips with lime and kimchi mayo	
<b>PRAWN &amp; AVOCADO TACOS (3)</b> <sup>A</sup>	<b>22.0</b>
Local cooked king prawns & avocado soft tacos with pickled slaw & spicy yuzu sauce	
<b>STEAMED DUMPLINGS (6)</b>	<b>13.0</b>
Steamed dumplings with dipping sauce	
<b>CHICKEN MUSHROOM   PRAWN &amp; CHIVE   SCALLOP</b>	
<b>COFFIN BAY OYSTERS NATURAL</b> <sup>GFA</sup>	<sup>(6)</sup> <b>26.0</b> <sup>(12)</sup> <b>50.0</b>
With lemon	
<b>COFFIN BAY OYSTERS KILPATRICK</b> <sup>GF A</sup>	<sup>(6)</sup> <b>28.0</b> <sup>(12)</sup> <b>54.0</b>
With smoky BBQ sauce & bacon	
<b>COFFIN BAY OYSTERS GINGER &amp; LIME</b> <sup>GF A</sup>	<sup>(6)</sup> <b>28.0</b> <sup>(12)</sup> <b>54.0</b>
With ginger & lime vinaigrette	

SIDES

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

SALADS

<b>CAESAR SALAD</b> <sup>GFO</sup>	<b>20.0</b>
Cos lettuce, crispy bacon, croutons, boiled egg, anchovies, parmesan & Caesar dressing	
<b>THAI PRAWN MANGO SALAD</b> <sup>A</sup>	<b>28.0</b>
Local grilled prawns with fresh mango, Asian salad, crispy onion & nam jim dressing	
<b>KALE &amp; QUINOA SALAD</b>	<b>22.0</b>
Crispy kale, roast sweet potato, quinoa & roasted pumpkin seeds with a wasabi yogurt dressing	
+ <b>ADD SALT &amp; PEPPER CALAMARI</b>	<b>7.0</b>
+ <b>ADD GRILLED CHICKEN</b>	<b>7.0</b>
+ <b>ADD GRILLED LOCAL PRAWNS (3)</b>	<b>10.0</b>

PIZZA *12" Base*

<b>PESCATORE</b> <sup>M</sup>	<b>26.0</b>
Mixed marinated seafood with capers, baby spinach & mozzarella	
<b>VEGETARIAN</b> <sup>V</sup>	<b>25.0</b>
Roasted ratatouille, baby spinach, mozzarella & parmesan cheese	
<b>BLACK ANGUS MEATLOVERS</b>	<b>25.0</b>
Slow cooked angus beef, caramelised onion & asparagus, finished with truffle oil	
<b>BBQ CHICKEN</b>	<b>23.0</b>
Roasted chicken, caramelised onion, BBQ sauce, mozzarella & coriander	
+ <b>ADD GF BASE OR VEGAN CHEESE</b>	<b>5.0</b>

FROM THE GRILL

All served with chips & salad or creamy mash & vegetables & choice of sauce

Here at the Coolangatta Hotel, our steaks are Yardstick minimum 100 days grain fed MB2+, renowned for its superior eating quality

<b>300G SIRLOIN</b> <sup>GF DF</sup>	<b>40.0</b>	<b>300G RIB FILLET</b> <sup>GF DF</sup>	<b>48.0</b>
<b>200G EYE FILLET</b> <sup>GF DF</sup>	<b>46.0</b>	<b>250G RUMP</b> <sup>GF DF</sup>	<b>29.0</b>

HOW ABOUT A TOPPER?

+ <b>ADD SALT &amp; PEPPER SQUID</b> <sup>GF M</sup>	<b>7.0</b>
+ <b>ADD GRILLED LOCAL PRAWNS (3)</b> <sup>GF A</sup>	<b>9.0</b>

SAUCE

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

<b>ADDITIONAL SAUCE</b>	<b>3.0</b>
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BURGERS *All served with chips*

<b>COOLY CLASSIC STEAK SANDWICH</b>	<b>29.0</b>
Rib fillet, bacon, fried egg, lettuce, tomato, fried onion & BBQ sauce	
<b>TRUFFALO CHICKEN</b>	<b>23.0</b>
Crispy fried chicken, slaw, parmesan & truffalo sauce (mayo pepper & truffle sauce)	
<b>BEEF &amp; BACON JAM</b>	<b>26.0</b>
Angus beef patty, American cheddar, bacon jam, honeyed shallots & crispy onion straws	
<b>CLASSIC BEEF BURGER</b>	<b>24.0</b>
Beef patty, cheese, lettuce, tomato, onion, pickles & signature sauce	
+ <b>ADD DOUBLE MEAT ON ANY BURGER</b>	<b>8.0</b>

FROM THE SEA

<b>TERIYAKI BARRAMUNDI</b> <sup>A</sup>	<b>34.0</b>
Fresh crispy skin Humpty Doo Barramundi in a homemade teriyaki sauce served with creamy baby potato salad & Asian greens	
<b>SEAFOOD BASKET</b> <sup>M</sup>	<b>38.0</b>
Salt & pepper squid, battered snapper, crispy prawns, crumbed scallops, chips, salad, lemon & tartare sauce	
<b>HOUSE BATTERED WILD</b>	
<b>NORTH QLD SNAPPER</b> <sup>A</sup>	<b>28.0</b>
House battered wild North Queensland snapper served with chips, salad & tartare sauce	
<b>SALT &amp; PEPPER SQUID</b> <sup>A</sup>	<b>26.0</b>
Calamari strips with chips, salad & tartare sauce	

CHEF FAVOURITES

<b>CHICKEN SCHNITZEL</b>	<b>24.0</b>
House panko-crumbed chicken breast with chips, house salad, choice of sauce & lemon	
<b>CHICKEN PARMIGIANA</b>	<b>28.0</b>
House panko-crumbed chicken schnitzel, topped with local smoked leg ham, tomato sugo & mozzarella with chips & house salad	
<b>MASSAMAN SLOW BEEF CURRY</b>	<b>28.0</b>
Slow cooked massaman beef and potato curry served with jasmine rice & Asian green	
<b>CHICKEN MISO</b>	<b>30.0</b>
Roasted yuzu den miso chicken supreme with light chilli, sweet potato fries, Asian greens & wasabi yogurt dip	

KIDS MEALS *12 years & under*

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

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



DESSERTS

<b>HOT TRIPLE CHOC TIM TAM SLAM</b>	<b>14.0</b>
Triple chocolate Tim Tam cake covered in warm choc fudge sauce with vanilla ice cream	
<b>SUMMER FRUIT PAVLOVA STACK</b>	<b>14.0</b>
Summer fruit with meringue, whipped cream and ice cream	