

## ENTREES

- GARLIC BREAD (V)** 10  
Add bacon & cheese +4
- HONEY CHICKEN** 16  
Crispy chicken wings tossed in a honey and garlic glaze
- SPRING ROLLS** 16.5  
Tiger prawn spring rolls served with a soy dipping sauce
- BEER BATTERED FRIES (V)** 10  
Seasoned beer-battered fries served with a side of rich gravy
- WEDGES (V)** 15  
Seasoned potato wedges serve with sweet chilli and sour cream

### Small Bites

- ARANCINI (V) • 18**  
House made arancini balls served on a spicy tomato sauce topped with aioli
- CROQUETTES (V) • 17**  
Deep fried macaroni & cheese croquettes served with spicy sriracha mayo
- PRAWN TOAST • 16**  
Crispy fried bread topped with prawns, sesame seeds, spicy mayo and shallots
- MEATBALLS • 18**  
Meatballs in a rich tomato sauce served with a side of garlic bread

(V) vegetarian (GF) gluten free

For more gluten free options please ask our friendly staff

# COFFS HOTEL

## Bistro



### FROM THE GARDEN

- CAESAR SALAD** 20  
Cos lettuce, bacon, croutons, parmesan cheese, boiled egg dressed with house-made Caesar dressing  
Add Chicken +6
- PUMPKIN & FETTA SALAD (V) (GF)** 20  
Oven-roasted pumpkin pieces, creamy fetta, mixed leaves, pickled red onion, cucumber & cherry tomatoes in a honey mustard dressing  
Add Chicken +6

### BURGERS

All served with beer-battered fries

- COFFS BURGER • 25**  
Beef patty, rasher bacon, American cheese, lettuce, onion rings, tomato sauce & American mustard on an urbun milk bun
- HAWAIIAN CHICKEN BURGER • 25**  
Buttermilk fried chicken, bacon, pineapple, lettuce, ranch and bbq sauce on an urbun milk bun
- STEAK SANDWICH • 27**  
Scotch fillet, rasher bacon, grilled onions, cheese, lettuce, tomato & BBQ sauce on Turkish bread

### Steaks

- RUMP STEAK • 19.5**  
200g char-grilled rump steak topped with gravy and served with chips & salad
- SURF & TURF • 30**  
200g rump topped with prawns in a creamy garlic sauce and served with chips & salad
- SIRLOIN • 37**  
250g sirloin cooked to your liking and topped with your choice of sauce and served with steakhouse fries & salad or mashed potato & vegetables
- SCOTCH FILLET • 38**  
250g scotch fillet cooked to your liking and topped with your choice of sauce and served with steakhouse fries & salad or mashed potato & vegetables

### SAUCES (GF)

- GRAVY 2 | MUSHROOM 2 | DIANE 2  
PEPPERCORN 2 | GARLIC 3

### DESSERT

- STICKY DATE PUDDING • 12**  
House-made sticky date pudding topped with butterscotch sauce served with vanilla ice cream

## OUR FAVOURITES

<b>CHICKEN SCHNITZEL</b>	<b>18.5</b>
200g golden chicken schnitzel topped with gravy served with chips & salad	
<b>CHICKEN PARMIGIANA</b>	<b>26</b>
Chicken schnitzel topped with house made napolitana sauce, ham & cheese served with beer battered fries & salad	
<b>LEMON PEPPER BARRAMUNDI</b>	<b>21</b>
Grill barramundi seasoned with native lemon myrtle served with chips, salad & lemon	
<b>CHICKEN LOADED FRIES</b>	<b>20</b>
Southern fried chicken, beer battered fries, cheese sauce, BBQ sauce and spring onion	
<b>FISH &amp; CHIPS</b>	<b>18</b>
Battered flathead pieces served with beer battered fries, salad, lemon & tartare	
<b>BANGERS &amp; MASH (GF)</b>	<b>19</b>
Beef sausages served on a bed of creamy mashed potato, peas & corn topped with gravy	

## Kids Meals

CHICKEN NUGGETS & CHIPS • 10.5

FISH COCKTAILS & CHIPS • 10.5

KIDS BANGERS & MASH • 12

Follow us for more specials @thecoffshotel

## COFFS COCKTAILS



### EIFFEL 65 • 18

Vodka, Blue Curaçao, Peach Schnapps, Apple Juice, Lemon Juice, Egg White

### GIN PASSION • 20

Gin, Passionfruit Liqueur, Elderflower Syrup, Orange Juice, Soda Water

### LYCHEE MARTINI • 20

Vodka, Lychee Liqueur, Dry Vermouth, Lime Juice

### GOLDEN GAYTIME • 20

Caramel Vodka, Butterscotch Schnapps, Baileys

### RUM RUM RUN • 20

Tropical Rum, Spiced Rum, Malibu, Pineapple Juice, Orange, Lime Juice, Mint Syrup

### SUMMER KISSES • 20

Bacardi, Cointreau, Passoa, Watermelon Rum, Lemon Juice, Elderflower Syrup

### WHISKEY SOUR • 20

Makers Mark, Lemon Juice, Bitters, Egg White

### WATERMELON MARGARITA • 20

Tequila, Watermelon Liqueur, Lime Juice

## AFTER A PARTICULAR CLASSIC COCKTAIL?

ASK OUR FRIENDLY STAFF!

## WINE

*By the glass and bottle*

### SPARKLING

	150ML	BTL
MARKVIEW SPARKLING SOUTH EAST AUSTRALIA .....	9	32
EMERI SPARKLING PINOT NOIR 200ML NEW SOUTH WALES.....	•	12
BOYDELLS SPARKLING VERDELHO HUNTER VALLEY .....	•	53
FOUR SISTERS PROSECCO VICTORIA.....	10	45
TYRRELLS SPARKLING CHARDONNAY PINOT NOIR HUNTER VALLEY.....	•	70

### WHITE

	150ML	250ML	BTL
TYRELLS HUNTER VALLEY SEMILLON HUNTER VALLEY .....	12	15	50
TINKLERS LUCERNE VERDELHO HUNTER VALLEY.....	10	15	45
SHELL BAY PINOT GRIS MCLAREN VALE.....	10	15	45
ANGULLONG PINOT GRIGIO ORANGE NSW .....	10	15	45
NUT HOUSE SAUVIGNON BLANC MCLAREN VALE .....	9	10	30
GARFISH SAUVIGNON BLANC MARLBOROUGH, NZ .....	10	15	45
NUT HOUSE CHARDONNAY SOUTH AUSTRALIA.....	9	10	30
BOYDELLS CHARDONNAY HUNTER VALLEY.....	11	15	45

### ROSE

	150ML	250ML	BTL
STONEHURST ORGANIC VF ROSE HUNTER VALLEY.....	10	14	40

### SWEET

		BTL
EMERI SPARKLING PINK MOSCATO 200ML NEW SOUTH WALES .....	12	

### RED

	150ML	250ML	BTL
NUT HOUSE MERLOT VICTORIA .....	9	11	35
BOYDELLS MERLOT HILLTOPS, NSW.....	11	15	45
FOUR SISTERS PINOT NOIR VICTORIA.....	11	15	45
NUT HOUSE CABERNET SAUVIGNON MCLAREN VALE.....	9	11	35
BRIAR RIDGE COLD SOAKED CABERNET SAUVIGNON HUNTER VALLEY .....	•	•	60
MARKVIEW CABERNET MERLOT NEW SOUTH WALES .....	9	11	32
MCPHERSONS SHIRAZ VICTORIA .....	9	11	32
TYRELLS RUFUS HEATHCOTE SHIRAZ HEATHCOTE, VIC.....	11	15	55