

COFFS HOTEL

Bistro

Entrées

GARLIC BREAD (V) ADD BACON & CHEESE +4	12
BEER-BATTERED FRIES (V) Seasoned beer-battered fries topped with gravy	14
VEGETABLE SPRING ROLLS (V) Four vegetable spring rolls served with sweet chilli dipping sauce	14
CHICKEN WINGS Korean BBQ glazed chicken wings served with a side of ranch	18
CORN RIBS (V) Golden corn ribs topped with aioli & parmesan cheese	16
HALLOUMI FRIES (V) Crispy fried sticks of halloumi served with creamy ranch dressing	17
PORK BELLY BITES Crispy fried pork belly pieces tossed in a sticky Asian sauce & shallots	18

OUR CLASSICS

BARRAMUNDI (i) • 23 Lemon pepper seasoned barramundi served with chips, salad & lemon
CHICKEN SCHNITZEL • 23 Panko-crumbed chicken schnitzel served with chips & salad
PANKO CALAMARI (i) • 21 Panko-crumbed calamari rings served with chips, salad, lemon & tartare
GARLIC PRAWNS (GF) (i) • 27 Prawns in a creamy chilli & garlic sauce served with steam rice & salad

Burgers & Wraps

All served with beer-battered fries

COFFS BURGER • 25 Beef patty, cheese, lettuce, tomato, pickles & house made burger sauce
CHICKEN SCHNITZEL BURGER • 25 Crispy chicken schnitzel, cheese, lettuce, tomato, sweet chilli & aioli
HALLOUMI & SWEET POTATO WRAP (V) • 25 Crumbed halloumi, sweet potato, lettuce, cherry tomato, pickled red onion & aioli in a flour tortilla
TEXAS STEAK WRAP • 25 Cajun steak, lettuce, carrot, tomato, cheese, BBQ sauce & ranch in a flour tortilla
UPGRADE YOUR BURGER OR WRAP ADD BACON +6 / ADD ONION RINGS +6

SALADS

PUMPKIN & FETTA SALAD (V) Honey-roasted pumpkin pieces, pickled red onion, cherry tomatoes, Danish fetta, pine nuts, lettuce & honey mustard dressing	24
CAJUN CHICKEN SALAD (GF) Cajun chicken breast, charred corn, avocado, lettuce, cherry tomatoes, red onion & aioli drizzle	29

LOADED SCHNITTYS

All served with chips & salad

CHICKEN PARMIGIANA • 30 Panko-crumbed chicken schnitzel topped with ham, mozzarella cheese & napoli sauce
KING AVO • 30 Panko-crumbed chicken topped with bacon, avocado & mozzarella cheese
RODEO • 32 Panko-crumbed chicken topped with smoked brisket, BBQ sauce, mozzarella & onion rings

Grill

All served with chips & salad

CHICKEN NEPTUNE (i) Grilled chicken breast, Prawns, avocado, hollandaise sauce served with chips & salad	32
200G RUMP STEAK 200g char-grilled rump steak served with chips & salad	23
350G RUMP STEAK 350g char-grilled rump steak served with chips & salad	42

UPGRADE YOUR SIDES
MASHED POTATO +5 / SEASONAL VEGETABLES +5

SAUCES (GF)

GRAVY / MUSHROOM / DIANE / PEPPER 2.5
GARLIC / HOLLANDAISE 3
4 PRAWNS IN CREAMY GARLIC SAUCE 12

Pasta + Risotto

PASTA (i) Prawns, red onion, cherry tomatoes in a chilli and garlic cream sauce tossed with spaghetti	27
RISOTTO (GF) Grilled chicken served on a bed of sundried tomato & chorizo risotto	32
PUTTANESCA Olives, capers, anchovies & garlic in a napolitana sauce tossed with spaghetti & finished with basil and parmesan	23

KIDS MEALS

All kids' meals include a scoop of ice cream, topping & sprinkles
CHICKEN NUGGETS & CHIPS • 11
WHITING & CHIPS • 11
KIDS CALAMARI & CHIPS • 12

(V) vegetarian (GF) gluten-free
SEAFOOD ORIGIN (a) Australian (m) mixed origin (i) imported

CLASSIC COCKTAILS

ESPRESSO MARTINI • 22

Vodka, Kahlua and fresh espresso shaken into a rich, smooth classic

TOMMY'S MARGARITA • 20

Tequila, lime and agave for a clean, fresh and perfectly balanced margarita

AMARETTO SOUR • 20

Sweet almond liqueur, fresh lemon and bitters for a silky, easy-drinking favourite

WHISKEY SOUR • 21

Bourbon, lemon and bitters shaken into a bold but refreshing classic

OLD FASHIONED • 22

Bourbon, bitters and sugar stirred down for a smooth, spirit-forward serve

APEROL SPRITZ • 20

Aperol, prosecco and soda for a bright, bubbly and easy-drinking spritz

Share Jugs

Serves 3–4

PEACH ICED TEA JUG 39

Vodka, peach, citrus and lemonade — light, fresh and dangerously easy to drink

TROPICAL RUM PUNCH JUG 42

White and spiced rum with pineapple, orange and citrus for the ultimate group drink

RED SANGRIA JUG 36

Red wine, citrus and seasonal fruit for an easy winter share option



SPECIALTY COCKTAILS



MAPLE OLD FASHIONED • 23

A richer winter take on the classic with bourbon, maple and bitters

SALTED CARAMEL ESPRESSO MARTINI • 23

Vodka, Kahlua, fresh espresso and caramel with a smooth salted finish

BLOOD ORANGE MARGARITA • 22

Tequila, blood orange, lime and citrus for a fresh seasonal twist

SPICED PEAR SOUR • 22

Vodka, pear, lemon and vanilla with soft spice and a smooth finish

APPLE PIE MULE • 21

Spiced rum, apple, lime and ginger beer with warming autumn flavour.

BLACKBERRY BRAMBLE • 22

Gin, blackberry and citrus shaken into a bright, tart and refreshing cocktail.

WINE

By the glass and bottle

SPARKLING

	150ML	BTL
MARKVIEW SPARKLING SOUTH EAST AUSTRALIA	9	32
BOYDELLS SPARKLING VERDELHO HUNTER VALLEY	53	
ARTISAN PROSECCO NEW SOUTH WALES.....	10	38
TYRRELL'S SPARKLING CHARDONNAY PINOT NOIR HUNTER VALLEY.....	70	

WHITE

	150ML	250ML	BTL
TYRRELL'S HUNTER VALLEY SEMILLON HUNTER VALLEY	50		
TINKLERS LUCERNE VERDELHO HUNTER VALLEY.....	10	14	41
SHELL BAY PINOT GRIS MCLAREN VALE.....	10	14	38
ANGULLONG PINOT GRIGIO ORANGE NSW	10	14	45
NUT HOUSE SAUVIGNON BLANC MCLAREN VALE	8	10	30
GARFISH SAUVIGNON BLANC MARLBOROUGH, NZ	10	14	45
NUT HOUSE CHARDONNAY SOUTH AUSTRALIA	8	10	30
BOYDELL'S CHARDONNAY HUNTER VALLEY	10	14	45

ROSÉ

	150ML	250ML	BTL
STONEHURST ORGANIC VF ROSÉ HUNTER VALLEY.....	10	14	38

SWEET

	150ML	250ML	BTL
EMERI SPARKLING PINK MOSCATO 200ML NEW SOUTH WALES	11		
ARTISAN WHITE MOSCATO NEW SOUTH WALES	11	14	38

RED

	150ML	250ML	BTL
NUT HOUSE MERLOT VICTORIA	9	11	35
BOYDELL'S MERLOT HILLTOPS, NSW	11	15	45
FOUR SISTERS PINOT NOIR VICTORIA.....	11	14	40
SON OF A BULL PINOT NOIR TASMANIA	10	13	40
NUT HOUSE CABERNET SAUVIGNON MCLAREN VALE.....	9	11	35
RAIDIS COONAWARRA CABERNET SAUVIGNON COONAWARRA	10	13	60
MARKVIEW CABERNET MERLOT NEW SOUTH WALES	9	11	32
MCPHERSONS SHIRAZ VICTORIA	9	11	32
TYRRELL'S RUFUS HEATHCOTE SHIRAZ HEATHCOTE, VIC	50		

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