

COFFS HOTEL

Bistro

Lite Bites

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 TENDERS Southern fried chicken tenders served with dipping sauce	17
CHEESEBURGER LOADED FRIES Beef patty, cheese, pickles, house sauce & caramelised onion on beer-battered chips	24
HALLOUMI BITES (V) Crispy fried crumbed pieces of halloumi served with creamy ranch dressing	18
GLAZED PORK BELLY Pork belly pieces in a sticky Asian glaze, served with rice	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 garlic sauce served with steam rice & salad

Between the Hands

All burgers & wraps are served with chips

COFFS BURGER • 25 House made beef patty, cheese, lettuce, tomato, pickles & house sauce
CHICKEN TENDER BURGER • 25 Southern fried chicken tenders with lettuce & house made pepper mayo
HALLOUMI BURGER (V) • 27 Crispy fried crumbed halloumi, lettuce, tomato, pickled red onion, chilli jam & aioli
PHILLY STEAK WRAP • 27 Seasoned steak, caramelised onion, capsicum, cheese & BBQ sauce in a flour tortilla

SALADS

SALT & PEPPER MUSHROOM SALAD (V) Salt & pepper mushrooms, lettuce, tomato, cucumber, carrot, red onion dressed with balsamic vinegarett & a side of aioli	25
HALLOUMI & ROAST VEGETABLE SALAD (GF) Halloumi bites, roasted vegetables, lettuce, red onion & cherry tomatoes dressed in ranch dressing	29

LOADED SCHNITTYS

All served with chips & salad
CHICKEN PARMIGIANA • 30 Panko-crumbed chicken schnitzel topped with shredded ham, mozzarella cheese & napoli sauce
KING AVO • 30 Panko-crumbed chicken topped with bacon, avocado & mozzarella cheese
AUSSIE • 32 Panko-crumbed chicken topped with BBQ sauce, bacon, onion, mozzarella & fried egg

Grill

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	38
STEAK & EGGS 220g rump steak, two runny eggs, onion rings & chips	30

UPGRADE YOUR SIDES
SEASONAL VEGETABLES +3 / MASHED POTATO & VEGETABLES +7

SAUCES (GF)

GRAVY / MUSHROOM / DIANE / PEPPER 2.5
GARLIC 3
4 PRAWNS IN CREAMY GARLIC SAUCE (i) 12

Mains

PESTO PASTA Chicken, cherry tomatoes & red onion in a creamy pesto sauce tossed with penne pasta topped with parmesan cheese	26
LAMB SHANK 300g lamb shank in a rich red wine & tomato sauce served with creamy mashed potato & beans	32
PORK SIRLOIN 300g pork sirloin served with roasted vegetables, broccolini & honey mustard sauce	27

KIDS MEALS

All kids' meals include a scoop of ice cream, topping & sprinkles
CHICKEN NUGGETS & CHIPS • 11
TENDERS & CHIPS • 11
100G KIDS RUMP STEAK & CHIPS • 12
WHITING & CHIPS (i) • 11
KIDS CALAMARI & CHIPS (i) • 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

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

39

TROPICAL RUM PUNCH JUG

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

42

RED SANGRIA JUG

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

36

Follow us for more specials @thecoffshotel



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

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
CURTIS LEGION CABERNET SAUVIGNON SOUTH AUSTRALIA	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		