

## SEAFOOD

All served w/ fresh local lemon wedge

**Seafood Basket ..... 26.00**

Fresh local prawn, oyster, calamari, battered fish, Barramundi spring roll w/ crispy chips, salad & homemade tartare sauce

**New Zealand Ora King Salmon (GF) .. 28.00**

Pan seared w/ roasted tomatoes, asparagus, white wine jus & jasmine rice

**Spaghetti Marinara (GF on request) .... 24.00**

Prawns, scallops, cuttlefish, fish, mussels w/ garlic, basil, tomato & olive oil

**ADD Gluten Free Pasta ..... 2.00**

**Battered Barramundi ..... 21.00**

w/ crispy chips, garden salad & homemade tartare sauce

**Fresh Barramundi (GF) ..... 24.00**

Pan seared w/ mashed potato, steamed vegetables, lemon & caper sauce

**House Calamari (GF on request) ..... 18.00**

Salt & pepper crumbed w/ crispy chips, garden salad & homemade aioli

## KIDS

12 years & under only

**9.00**

**Spaghetti Bolognaise**

**Hawaiian Pizza**

**Calamari & Chips**

**Fish & Chips**

**Cheese Burger & Chips**

**Grilled Steak & Chips**

**Grilled Chicken & Chips**

**Chicken Nuggets & Chips**

Substitute chips for salad

## SENIORS LUNCH

Monday to Friday- 12.00 -2.30pm only **15.00**

**Margherita Chicken Schnitzel**

Topped w/ fresh basil, tomato & bocconcini w/ crispy chips & fresh garden salad

**Seafood Basket**

Battered flathead, calamari, crumbed prawn cutlets, barramundi spring roll w/ crispy chips & fresh garden salad

**Thai Barramundi (GF)**

Pan Seared QLD Barramundi on a bed of steamed rice & Asian slaw

June 2018

# FOOD & BEVERAGE COMBOS

Purchase any takeaway  
main meal and receive  
**15% OFF** Storewide

\* WINE

\* BEER 4/6 pks

\* CIDER 4/6 pks

\* RTD 4/6pks

\* Takeaway Only offer- redeemable with  
non-special items and at the time of purchase  
with any main meal.



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# cooroy**hotel**

DRIVE THRU  BISTRO



1. Select From Our Menu

@cooroyhotel.com.au or find us on



COOROY HOTEL



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2. Phone To Order

3. Collect & Pay In Drive Thru

**AVAILABLE EVERY DAY**

12:00 - 2:30pm & 5:30 - 8:30pm

10% off DRIVE THRU  BISTRO Mondays & Tuesdays

# \*15% Off Wine, Beer & Rtds storewide see over for details

## TO START

**Garlic Prawns (5) (GF)** ..... 16.00  
*Pan seared w/ garlic cream sauce & rice*

**Prawn Gyoza (4)** ..... 15.00  
*Steamed w/ smoked soya sauce*

**Duck Spring Rolls (3)** ..... 15.00  
*w/ sweet chilli sauce*

**Crab Omelette (GF)** ..... 18.00  
*Flash fried sand crab w/ basil, coriander, chilli, bean shoots & palm sugar dressing*

**Salt & Pepper Calamari** ..... 14.00  
*Lightly crumbed w/ aioli (GF on request)*

**Crispy Crumbed Chicken Tenders** ..... 15.00  
*w/ spicy Mexican chilli salsa*

**Selection of Dips & Bread (V)** ..... 12.00

## BREADS

*Fresh from our ovens*

**Cheese & confit garlic bread (8pcs)** ..... 7.00

**Garlic, bacon & cheese bread (8pcs)** ... 9.00

**Garlic pizza bread** ..... 11.90

## SALADS

**Caesar Salad (GF on request)** ..... 17.00  
*Baby cos leaves, crispy bacon, garlic croutons, shaved parmesan w/ chef's own dressing, soft poached egg & anchovies (optional)*

**ADD Chicken** ..... 5.50

**Thai Salad (GF)** ..... 21.00  
*Marinated beef or chicken, rice noodles, Asian greens, coriander & mint w/ mild Thai dressing*

**ADD Fresh Chilli Side** ..... 1.00

**Grilled Haloumi Salad (GF) (V)** ..... 21.80  
*w/ marinated pumpkin, roasted pistachios, avocado, rocket & basil vinaigrette*

## PIZZA

*Our 12 inch bases are made on site & cooked to perfection. All topped w/ traditional Napoli sauce*

**ADD Gluten Free Base** ..... 4.00

**Grand Euro** ..... 26.00  
*Chicken, bacon, avocado, brie, Fior di latte cheese & hollandaise sauce*

**Margherita (V)** ..... 19.00  
*Buffalo bocconcini, fresh tomatoes & basil*

**Vegetarian (V)** ..... 20.00  
*Roasted pumpkin, spinach, feta, Fior di latte cheese & blistered cherry tomatoes*

**Rocky** ..... 21.00  
*Homemade Italian meatballs, salami, blistered cherry tomatoes, Fior di latte cheese & basil*

**Gamberi** ..... 23.00  
*Prawns, roasted garlic, spinach, chilli, Fior di latte cheese & tangy lemon mayonnaise*

**Yandina** ..... 19.00  
*Ham, local pineapple & Fior di latte cheese*

## SANDWICHES & BURGERS

**Steak Sandwich** ..... 19.70  
*Rib fillet, bacon, egg, lettuce, tomato, caramelised onions, chunky toasted bread & smoky BBQ sauce*

**The Cooroy Burger** ..... 19.70  
*Toasted brioche bun, 120gm beef patty, bacon, egg, tomato, lettuce, tasty cheddar cheese & sweet mustard*

**Chicken Burger** ..... 18.60  
*Toasted brioche bun, char grilled chicken, bacon, tomato, lettuce & guacamole w/ tangy lime peri peri aioli*

**Haloumi Burger (V)** ..... 18.60  
*Toasted brioche bun, grilled haloumi, lettuce, tomato, avocado & pesto*

## STEAKS

*We're providing a new range of the best quality brands, sourced from around Australia to suit the discerning palate*

*All steaks cooked to your liking w/ crispy chips, garden salad OR mashed potato & steamed vegetables w/ your choice of mustard & one homemade sauce*

**Sauces-** Gravy, Pepper, Dianne, Mushroom, Garlic Cream (GF) & Red Wine Jus (GF)

**Mustards-** Hot English, Dijon & Seeded

**ADD Additional Homemade Sauce ..... 2.00**

**Rump 250g ..... 26.00**

**Grass fed - King Island Beef, TAS**

*King Island's pristine farming environment produces tender, juicy & full flavoured beef*

**Porterhouse 300g ..... 33.00**

**120 days on grain**

*From Beef City Platinum, the medium marbling profile ensures a distinctive tenderness & flavour finish*

**Eye Fillet 200g ..... 36.00**

**Pasture fed - Lockyer Valley, QLD**

*From JBS Australia & aged for a minimum of 4 weeks, this naturally tender beef provides a light grass fed flavour*

**Scotch Fillet 300g ..... 37.00**

**Shorthorn Cross - 130+ days on grain**

*Thousand Guineas shorthorn beef from JBS Australia has a high quality marble score that delivers a rich & full flavoured beef eating experience*

**Wagyu Rump 500g ..... 45.00**

**450 days on grain - Chinchilla, QLD**

*Our signature rump, supplied by Diamantina with bloodlines dating back to 1983 is sure to please the most discerning palate*

## SIDES

**Crispy Chips ..... 8.00**

*Aioli & tomato sauce sides*

**Crispy Wedges ..... 9.00**

*Sour cream & sweet chilli sides*

**Caesar Salad (GF on request) ..... 8.00**

**Fresh Vegetables (GF) (V) ..... 8.00**

**Garden Salad (GF) (V) ..... 5.00**

*Cherry tomatoes, mixed greens, carrot, cucumber & red onion w/ French vinaigrette*

**Buttered Mashed Potatoes (GF) (V) ..... 5.00**

## INTERNATIONAL

**Rack of Lamb (GF) ..... 26.00**

*w/ mashed potato, green beans & minted jus*

**Pork Short Ribs w/ Bourbon glaze .... 26.00**

*w/ crispy chips*

**ADD Fresh Side Salad ..... 3.00**

**Vietnamese Pho (GF) ..... 22.00**

*Tender beef or chicken w/ rice vermicelli noodles, crispy bean sprouts, coriander, mint ginger & lime*

**ADD Fresh Chilli Side ..... 1.00**

**Smoked BBQ Pork Belly (GF) ..... 26.00**

*Slow cooked for 18hrs w/ pak choy & rice*

**Crab Risotto (GF) ..... 24.00**

*Crab, garlic cream sauce, spinach, cherry tomatoes & Grana Padano*

**Roasted Pumpkin Curry ..... 20.60**

*w/ pak choy & fragrant rice (GF) (V) (Vegan)*

**Wok Seared Pork Belly ..... 19.00**

*w/ Asian noodles, vegetables & oyster sauce*

**Wok Seared Marinated Tofu (V) ..... 20.60**

*w/ cashew nuts, pak choy, basil, ginger, chilli, egg noodles, garlic & soy sauce*

**Fettuccini Carbonara (GF on request) . 20.60**

*w/ chicken, bacon, field mushrooms, shallots, cream & Grana Padano*

**ADD Gluten Free Pasta ..... 2.00**

## CHICKEN SCHNITZELS

*All freshly crumbed in house served w/ garden salad & crispy chips*

**The Ploughman..... 24.00**

*Topped w/ BBQ sauce, mushrooms, bacon & cheese*

**Euro ..... 25.00**

*Topped w/ traditional Napoli sauce, bacon, avocado, brie & hollandaise sauce*

**Parmigiana ..... 21.90**

*Topped w/ traditional Napoli sauce, ham & cheese*

**Prawn ..... 24.00**

*Topped w/ traditional Napoli sauce, garlic prawns & cheese*

**Naked Schnitzel..... 19.00**

*Served w/ local lemon wedge & gravy*