



KIDS

Calamari & Chips

Hawaiian Pizza

Spaghetti Bolognaise

Grilled Chicken & Chips

Chicken Nuggets & Chips

Fish & Chips

Cheese Burger & Chips

Steak & Chips

Free ice cream w/ choice of caramel, strawberry, chocolate topping & sprinkles

***12 Years & Under 10.00 *Swap Chips for Salad**



SENIORS LUNCH

Monday to Friday Only

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

All 15.00

Homemade Coffee & Cake 7.00

Or 10% off main menu Every Day!

DRIVE THRU BISTRO

5472 1900

**to place an order select from our menu @cooroyhotel.com.au
or find us on**



FACEBOOK



INSTAGRAM

Available Every Day

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



GREAT REWARDS

**Accrue points for every dollar spent
anywhere within the hotel & redeem
anywhere!**

Jackpot cash draw every Friday @ 5pm

**A chance to win special instant offers
when checking in @ Kiosk in the Bistro**



FIND US ON
FACEBOOK



FIND US ON
INSTAGRAM

38 Maple Street Cooroy QLD 4563
T 07 5472 1900

cooroyhotel.com.au



Menu

This menu has been strongly influenced by ☞ patrons. Thank You

TO START

Garlic Prawns (5) (GF)	16.00
<i>Pan seared w/ garlic cream sauce & rice</i>	
Prawn Gyoza (4)	15.00
<i>Steamed w/ smoked soya sauce</i>	
Duck Spring Rolls (3)	15.00
<i>w/ sweet chilli sauce</i>	
Crab Omelette (GF)	18.00
<i>Flash fried sand crab w/ basil, coriander, chilli, bean shoots & palm sugar dressing</i>	
Salt & Pepper Calamari	14.00
<i>Lightly crumbed w/ aioli (GF on request)</i>	
Hot Crispy Crumbed Chicken Tenderloin	15.00
<i>w/ spicy Mexican chilli salsa</i>	
Selection of Dips & Bread (V)	12.00

COFFIN BAY PACIFIC OYSTERS

Delivered daily, chilled & served w/ fresh lemon

Wakame 6	20.00
Wakame 12	35.00
Natural 6	18.00
Natural 12	32.00
Kilpatrick 6	20.00
Kilpatrick 12	35.00

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
<i>Baby cos leaves, crispy bacon, garlic croutons, shaved parmesan w/ chef's own dressing, soft poached egg & anchovies (optional) ADD Chicken</i>	
Thai Salad (GF)	21.00
<i>Marinated beef or chicken, rice noodles, Asian greens, coriander & mint w/ mild Thai dressing</i>	
ADD Fresh Chilli Side	1.00

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

PIZZA

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

ADD Gluten Free Base	4.00
Grand Euro	26.00
<i>Chicken, bacon, avocado, brie, Fior di latte cheese & hollandaise sauce</i>	
Margherita (V)	19.00
<i>Buffalo bocconcini, fresh tomatoes & basil</i>	
Vegetarian (V)	20.00
<i>Roasted pumpkin, spinach, feta, Fior di latte cheese & blistered cherry tomatoes</i>	
Rocky	21.00
<i>Homemade Italian meatballs, salami, blistered cherry tomatoes, Fior di latte cheese & basil</i>	
Gamberi	23.00
<i>Prawns, roasted garlic, spinach, chilli, Fior di latte cheese & tangy lemon mayonnaise</i>	
Yandina	19.00
<i>Ham, local pineapple & Fior di latte cheese</i>	

SANDWICHES & BURGERS

Lunch only. All served w/ crispy chips

Steak Sandwich	19.70
<i>Rib fillet, bacon, egg, lettuce, tomato, caramelised onions, chunky toasted bread & smoky BBQ sauce</i>	
The Cooroy Burger	19.70
<i>Toasted brioche bun, 120gm beef patty, bacon, egg, tomato, lettuce, tasty cheddar cheese & sweet mustard</i>	
Chicken Burger	18.60
<i>Toasted brioche bun, char grilled chicken, bacon, tomato, lettuce & guacamole w/ tangy lime peri peri aioli</i>	
Haloumi Burger (V)	18.60
<i>Toasted brioche bun, grilled haloumi, lettuce, tomato, avocado & pesto</i>	

Free Wifi for your enjoyment

STEAKS

We are 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 Sauce (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) 8.00

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 18 hrs w/ pak choy & rice

Crab Risotto (GF) 24.00

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

Roasted Pumpkin Curry (GF) (V) (Vegan) 20.60

w/ pak choy & fragrant rice

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

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

DESSERTS

10.00

All freshly made in our kitchen served w/ whipped cream or ice cream

New York baked Cheesecake

Profiteroles

Sticky Date Pudding

Creme Brulee

Lava Cake

GELATO / ICE CREAM

Choose From Six flavours

1 scoop 3.80

2 scoops 5.80

TEA & COFFEE

Pot of Organic tea **3.50**

English Breakfast, Earl Grey, French Earl Grey, Green, Berry Green, Chamomile, Dark Chocolate & black tea, Apple Tree, Fruity tutti, Peppermint, GLEW (ginger, lemongrass, echinacea & white tea)

Our Coffee beans are freshly roasted to order & delivered weekly. They are a powerful blend of premium grade South American beans & hand picked washed arabicas from the highlands of western New Guinea

Undertones of caramel malt, gutsy and full flavoured. Excellent dark rich crema which flows with a honey like viscosity

Cappuccino, Latte, Flat White, Long Black, Moccha, Hot Chocolate, Chai Latte, Dirty Chai

Regular 3.50 **Large 4.00**

Macchiato, Piccolo, Espresso **3.00**

Extra shot 0.50

LIQUEUR COFFEE

9.00

Baileys, Kahlua, Tia Maria, Frangelico