

ENTREES

- GARLIC BREAD (V)** 9
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 • 18.5**
200g char-grilled rump steak topped with gravy and served with chips & salad
- SURF & TURF • 28**
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

CHICKEN SCHNITZEL	18.5
200g golden chicken schnitzel topped with gravy served with chips & salad	
CHICKEN PARMIGIANA	26
Chicken schnitzel topped with house made napolitana sauce, ham & cheese served with beer battered fries & salad	
LEMON MYRTLE BARRAMUNDI	20
Grill barramundi seasoned with native lemon myrtle served with chips, salad & lemon	
CHICKEN LOADED FRIES	20
Southern fried chicken, beer battered fries, cheese sauce, BBQ sauce and spring onion	
FISH & CHIPS	18
Battered flathead pieces served with beer battered fries, salad, lemon & tartare	
BANGERS & MASH (GF)	19
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

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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
MARTY'S BLOCK SPARKLING CUVÉE	• 30	
REDBANK VICTORIAN PROSECCO	10	39
VEUVE D'ARGENT BRUT ROSÉ.....	• 40	
JANSZ NV	• 60	
DUNES AND GREENE SPARKLING (200ML)	• 10	
DUNES AND GREENE MOSCATO (200ML)	• 10	

WHITE

	150ML	250ML	BTL
CHRISTOBELS MOSCATO	9	14	32
CHAFFEY BROS NOT YOUR GRANDMAS RIESLING	14	19	42
COUNTERPOINT PINOT GRIGIO	9	13	30
MARTY'S BLOCK CHARDONNAY	9	13	30
LANGMEIL SPRING FEVER CHARDONNAY	•	•	42
BROKENWOOD CHARDONNAY	•	•	55
REDBANK VICTORIAN SAUVIGNON BLANC	9	13	30
HA HA NZ SAUVIGNON BLANC.....	12	18	40
PITCHFORK SSB	•	•	35
BLEASDALE ADELAIDE HILLS PINOT GRIS	•	•	43

ROSE

	150ML	250ML	BTL
LA VIELLE FERME ROSÉ	10	17	40
WIRRA WIRRA ROSÉ	•	•	42

RED

	150ML	250ML	BTL
REDBANK VICTORIAN PINOT NOIR	13	20	45
COUNTERPOINT SHIRAZ.....	9	13	30
BLEASDALE BREMERVIEW SHIRAZ	•	•	42
SISTER RUN 'OLD TESTAMENT' CABERNET SAUV	12	18	40
JIM BARRY 'THE ATHERLEY' CABERNET SAUVIGNON.....	•	•	42
PITCHFORK CABERNET MERLOT.....	•	•	35
REDBANK VICTORIAN MERLOT	9	13	30
BLEASDALE SECOND INNINGS MALBEC	•	•	42