

ALL DAY DINING
11AM - 8PM 7 DAYS



MEMBERS / NON-MEMBERS

MENU

ENTREES

GARLIC BREAD (3) 7.5
add Cheese +2.5

SOUP OF THE DAY 11/13
Housemade with Toasted Sourdough

MUSHROOM ARANCINI 13/15
(3) House made Porcini Loaded Arancini Balls with Black Garlic Aioli & Parmesan Cheese (GF)

SEARED SCALLOPS 14/16
(5) Seared Scallops on a Pea Puree, Crispy Leeks & Black Truffle Oil (GF)

SNACKS

STEAK SANDWICH 23/25
150g Rib Fillet on a Toasted Turkish Bun with Bacon, Egg, Cheese, Salad, Aioli, BBQ Sauce & Served with Chips

MEXICAN CHICKEN BURGER 23/25
Marinated Chargrilled Chicken Breast on a Toasted Turkish Bun with Avocado, Pico de Gallo, Jalapenos & Lettuce with Sour Cream & Served with Chips

BEEF BURGER 23/25
150g Beef Patty on a Toasted Turkish Bun with Dill Pickles, Crispy Bacon, Salad, Mustard Aioli & Served with Chips

BOWL OF CHIPS & YOUR CHOICE OF SAUCE
Single Serve 8
Share Serve 10

MAINS

ROAST OF THE DAY 22/24

Served with Roast Potato, Pumpkin, Steamed Vegetables & Pan Gravy (GF)

CHICKEN SCHNITZEL 23/25

Crumbed Chicken Breast Served with a Choice of Mash Potato & Vegetables **or** Chips & Salad with Your Choice of Sauce (GF)

CHICKEN PARMI 27/29

Chicken Schnitzel with Smoked Ham, Muttu Sauce & Melted Mozzarella Served with Mash Potato & Vegetables **or** Chips & Salad (GF)

CONFIT OF DUCK 28/30

Slow Roasted Duck Legs served on a Bean Cassoulet Enhanced with Thyme & Red Wine (GF)

KARAAGE CHICKEN 26/28

Fried Seasoned Chicken Thighs Served with Rice & House Pickled Vegetables (GF)

PORK FILLET & SCALLOPS 29/31

Pork Fillet served on a Bed of Creamy Mash Potato, Spinach & (3) Seared Scallops in a Red Wine Jus (GF)

LAMBS FRY & BACON 25/27

Served on Creamy Mash Potato, Vegetables & Pan Gravy (GF)

PORK SAUSAGES 22/24

Locally Made Sausages Served with Mash, Vegetables and Pan Gravy

BEEF CHEEK GNOCCHI 29/31

Braised Beef Cheek cooked in a Rich Red Wine Sauce Served on Light Buttered Gnocchi (GFO)

FETTUCCINE CARBONARA 23/25

Bacon, Garlic, Onion & Cream Finished With White Wine & Parmesan Cheese (GFO)

SENIORS

16.50

MUST PRESENT SENIORS CARD ON PURCHASE

SENIORS ROAST OF THE DAY

Served with Roast Potato, Pumpkin, Steamed Vegetables & Pan Gravy (GF)

SENIORS LAMBS FRY

Served with Vegetables, Mash & Pan Gravy (GF)

SENIORS GRILLED OR CRUMBED FISH

Served with Chips, Salad, Tartare & Lemon wedge (GF)

SENIOR PORK SAUSAGE

Locally Made Sausage Served with Mash, Vegetables and Pan Gravy

SENIORS CHEESEBURGER

Served on a Turkish Bun with Relish & Side of Chips (GFO)

SENIORS CHICKEN SCHNITZEL*

Served with Chips, Salad & Pan Gravy (GF)

*PARMI IT UP +2.50



SEAFOOD

CRUMBED OR GRILLED FISH 25/27

Crumbed or Grilled Fish of the Day
Served with Chips, Salad & Tartare
Sauce (GF)

SZECHUAN CALAMARI 24/26

Fried Szechuan Calamari Served with
Chips, Salad & Aioli (GF)

GARLIC PRAWNS 29/31

Pan Fried Prawns in a Garlic Cream
Sauce Served with Rice & Seasonal
Greens (GF)

CRISPY SKINNED SALMON 29/31

Served on Buttery Mash with House Made
Pesto (GF)

MORETON BAY BUG RISOTTO 32/34

with Spinach & Preserved Lemon Salad &
Blistered Cherry Tomatoes

CHILLI PRAWN FETTUCCINE 30/32

Pan Fried Prawns, Chilli & Garlic
Finished with Olive Oil (GFO)

GRILL

All Steaks Are Cooked to Your Liking &
Served with Chips & Salad or Mash &
Vegetables

Plus Your Choice of Sauce: Pepper, Red
Wine Jus, Gravy, Creamy Mushroom, Garlic
Cream OR Hollandaise
EXTRA SAUCE 4

250G RUMP STEAK 28/30

250G RIB FILLET 30/32

250G EYE FILLET 44/46

250G PORK CUTLET 26/28

250G CHICKEN BREAST 26/28

STEAK TOPPERS

(5) CREAMY GARLIC PRAWNS 9

(6) SZECHUAN CALAMARI 7.5

(2) FRIED EGGS 6

HALF AVOCADO 5

FRIED MUSHROOMS 6

MEAL OF THE MONTH

Cooroy RSL Meal of the Month is
specially curated by our Head chef
each month! have a look at our
menu screen for this months
customised cuisine



MEMBERS/NON-MEMBERS

SALAD & VEGAN

CAESAR SALAD 23/25

Cos Lettuce, Croutons, Bacon,
Anchovies, Parmesan Cheese & Boiled
Egg (GF)

Add Chicken 6

THAI BEEF SALAD 25/27

Sliced Rare Eye Fillet, Salad with a
Sweet-Scented Chilli & Lime Dressing
Topped with Crispy Noodles (GFO)

CORN FRITTERS 24/26

Served on Cauliflower Puree, Pico De
Gallo (V)

VEGAN BUDDHA BOWL 20/22

Hummus, Chick Peas, Cranberries, Pine
nuts, Sauerkraut, Avocado, Macadamia,
Pepitas & Roasted Beetroot (GF)

VEGAN RED BEAN CURRY 24/26

A Tasty Mild Red Bean Curry with Naan
Bread & Cucumber Salad

VEGAN BEETROOT &

CHICK PEA BURGER 22/24

Housemade Beetroot & Chick Pea Burger
on a Gluten Free Bun & Salad (GF)

FOR THE KIDS 12 & UNDER 12.50

ADD SIDE SALAD TO KIDS MEAL 2.50

KIDS ROAST OF THE DAY

Served with Roast Potato, Pumpkin,
Steamed Vegetables & Pan Gravy (GF)

KIDS GRILLED OR CRUMBED FISH

Served with Chips & Tartare (GF)

KIDS PORK SAUSAGE

Locally Made Sausage Served with Mash,
Vegetables and Pan Gravy

KIDS CHEESEBURGER

Meat Pattie, Cheese & Tomato Sauce
Served with Chips (GFO)

KIDS CHICKEN SCHNITZEL

Served with Chips & Pan Gravy (GF)

MUST BE PURCHASED
WITH A MAIN MEAL

SIDES

CHIPS	6	STEAMED VEGETABLES	6
GARDEN SALAD	6	STEAMED RICE	6
MASH POTATO	6	MUSHROOMS	6
		1/2 AVOCADO	5



****TO MAINTAIN CONSISTENCY & SPEED OF SERVICE CHANGES & SWAPS MAY BE RESPECTFULLY DECLINED****

(V) Vegetarian (VG) Vegan (GF) Gluten Free (GFO) Gluten Free Option