

Cooroy RSL Menu

BISTRO MEALS AVAILABLE
11AM-8PM DAILY

ENTREES

GARLIC BREAD	8
Add Cheese 1.50	
HOUSE BAKED FOCACCIA	12/14
12 hour proved Focaccia served warm with Olive Oil, Balsamic & Hazelnut Dukkha	
SOUP & SIGNATURE SOURDOUGH	12/14
House made Soup served with locally made Sourdough (GFO)	
PRAWN SOUVLAKI	18/20
Warm Prawns, Capsicum, Chilli, Tomato & Fetta sauteed in Olive Oil & served on Signature Sourdough (GFO)	
BABY CAESAR SALAD	16/18
Bacon, Parmesan, Cos Lettuce, Egg, Anchovies & GF Croutons with a House made Dressing (GFO)	
CARAMELIZED ONION CROQUETTES	16/18
Served on Horseradish Aioli & Pancetta Crumb (GFO)	

SNACKS

TOSTADAS	19/21
<i>Choice of Pulled Beef or Pulled Pork</i>	
Crispy Fried Taco with Pulled Meat, topped with Guacamole, Sour Cream, Jalapenos & Pico de Gallo	
STEAK SANDWICH & CHIPS	24/26
150g Rib Fillet on a toasted Turkish Bun with Bacon, Egg, Cheese, Salad, Aioli & BBQ Sauce (GFO)	
CRISPY CHICKEN BURGER & CHIPS	24/26
Gluten Free Cornflake Crumb Chicken Served on a Toasted Brioche Bun with Cheese, Tomato & Lettuce with a Roquette, Jalapeños & Lime Aioli (GFO)	
CRUMBED FISH BURGER & CHIPS	24/26
Crumbed Fish of the Day served on a toasted Brioche Bun with Onion, Tomato & Lettuce with a House made Tartare Sauce (GFO)	
BEEF BURGER & CHIPS	25/27
Beef Pattie served on a toasted Brioche Bun with Bacon, Egg, Pineapple, Salad & BBQ Sauce	
BOWL OF CHIPS & SAUCE (GF)	
Single Serve 6	
Shared Serve 12	

Members/Non Members

MAINS

ROAST OF THE DAY	23/25
Served with Roast Potato, Pumpkin, Steamed Vegetables & Pan Gravy (GF)	
CHICKEN SCHNITZEL	24/26
Crumbed Chicken Breast served with Chips, Salad & your choice of Sauce (GF)	
CHICKEN PARMI	28/30
Chicken Schnitzel with Smoked Ham, Tomato Sauce & Melted Mozzarella served with Chips & Salad (GF)	
CRISPY PORK BELLY & SCALLOPS	34/36
Served on a Pumpkin Puree With Honey Roasted Pumpkin (GF)	
200G LAMB BACKSTRAP	38/40
Rosemary Marinated Lamb Backstrap Served with Celeriac Puree, Wilted Spinach, Parsnip Chips & Red Wine Jus (GF)	
THAI YELLOW CHICKEN CURRY	26/28
Served with Steamed Rice & Roti	
CHICKEN, PROSCIUTTO & SMOKED FETA ROULADE	36/38
Served with Parsnip Puree, Charred Corn & Parsnip Chips (GF)	
12 HOUR BRAISED BEEF RIB	38/40
Braised in a Smoked Bourbon Sauce & served with Mash & Broccolini (GF)	
LAMBS FRY & BACON	26/28
Served on Creamy Mash Potato, Vegetables & Pan Gravy (GF)	
PORK SAUSAGES	23/25
Locally Made Sausages served with Mash, Vegetables & Pan Gravy (GF)	

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 (GF)

SENIOR PORK SAUSAGE

Locally made Sausage served with Mash, Vegetables & Pan Gravy (GF)

SENIORS CHEESEBURGER

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

SENIORS CHICKEN SCHNITZEL*

Served with Chips, Salad & Pan Gravy (GF)

*PARMI IT UP +2.50

Please note, our kitchen does not accommodate modifications to the menu
(V)Vegetarian (VG)Vegan (VGO) Vegan Option
(GF)Gluten Free (GFO)Gluten Free Option

SEAFOOD & PASTA

MARKET FISH OF THE DAY

See Specials Board

Market
Price

GRILLED LOCAL SNAPPER

Served with Mash Broccolini & Beurre Blanc
Sauce (GF)

29/30

CRUMBED OR GRILLED FISH

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

26/28

PRAWN FETTUCCINE

Creamy Garlic Prawns tossed through Fettuccine
(GFO)

30/32

PESTO & CHICKEN FETTUCCINE

Pesto, Chicken, Bacon tossed through Fettuccine
topped with Parmesan (GFO)

29/31

MUSHROOM RISOTTO

Porcini loaded Risotto with local fresh Mushrooms
topped with Parmesan (GF)

28/30

PLANT POWERED

BAINGAN BHARTA

Roasted Eggplant, Sautee Onion, Garlic, Ginger,
Tomato, Chilli & Hint of Lemon served with Natural
Yoghurt & Plain Roti (V) (GFO)

24/26

CRUMBED MUSHROOM BURGER

Crumbed Mushroom served on a GF Sourdough Bun
with Korean Kimchi, Tomato, Lettuce & Aioli (V)
(VGO) (GF)

23/25

BEETROOT, PUMPKIN & SMOKED FETA SALAD

With Lettuce, Cherry Tomatoes, Cucumber, Red
Onion, Micro Herbs & Sweet Mustard Dressing
(V) (GF)

24/26

TOASTED PINE NUT & CRANBERRY SALAD

With Roquette, Pepitas, Cherry Tomatoes, Cucumber,
Red Onion & Micro Herbs (VG) (GF)

24/26

KIDS 12.50

12 & under only
Add Side Salad to Kids Meal 2.50

KIDS ROAST OF THE DAY

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

KIDS CHICKEN SCHNITZEL

Served with Chips & Pan Gravy (GF)

KIDS PORK SAUSAGE

Locally made Sausage served with Mash, Vegetables and
Pan Gravy (GF)

KIDS CHEESEBURGER

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

KIDS GRILLED OR CRUMBED FISH

Served with Chips & Tartare (GF)

GRILL

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

Your Choice of Sauce:

Pepper, Red Wine Jus, Gravy, Creamy Mushroom,
Garlic Cream OR Hollandaise

EXTRA SAUCE 4

300G RUMP STEAK 30/32

300G RIB FILLET 37/39

300G PORK CUTLET 27/29

250G CHICKEN BREAST 27/29

TOPPERS

CREAMY GARLIC PRAWNS (5) 9

HALF AVOCADO 6

FRIED EGGS (2) 6

FRIED MUSHROOMS 6

SIDES 6.0

GARDEN SALAD

STEAMED VEGETABLES

STEAMED RICE

MASH POTATO

FRIED MUSHROOMS

HALF AVOCADO

Must Be Purchased
with a Meal

DESSERT

Order From the Bar or Bistro

ADD SCOOP ICE-CREAM 1.5

WARM APPLE PIE 9.5/10.5

CHEESECAKE OF THE DAY 9.5/10.5

WARM STICKYDATE PUDDING 9.5/10.5

WITH BUTTERSCOTCH SAUCE

CARROT CAKE 8.5/9.5

GLUTEN FREE CHOCOLATE MUDCAKE 9.5/10.5

GLUTEN FREE CHOC BROWNIE 5.0/5.5

PAVLOVA WITH BERRIES & CREAM 8.5/9.5

SMALL ICECREAM 4.5/5.0

Choice of Topping, Caramel, Strawberry or Chocolate

LARGE ICE CREAM 6.5/7

Choice of Topping, Caramel, Strawberry or Chocolate