

Cooroy RSL Menu

**BISTRO MEALS AVAILABLE
11AM-8PM DAILY**

ENTREES

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

SNACKS

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

Members/Non Members

MAINS

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

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

GRILLED LOCAL SNAPPER

Served with Mash Broccolini & Beurre Blanc Sauce (GF)

CRUMBED OR GRILLED FISH

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

PRAWN FETTUCCINE

Creamy Garlic Prawns tossed through Fettuccine (GFO)

PESTO & CHICKEN FETTUCCINE

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

MUSHROOM RISOTTO

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

Market
Price

29/30

26/28

30/32

29/31

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)

CRUMBED MUSHROOM BURGER

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

BEETROOT, PUMPKIN & SMOKED FETA SALAD

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

TOASTED PINE NUT & CRANBERRY SALAD

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

24/26

23/25

24/26

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
WITH BUTTERSCOTCH SAUCE 9.5/10.5

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