

## STARTERS & SHARES

<b>COB LOAF</b> (V)	6.5
<i>Stuffed with garlic butter &amp; parmesan cheese</i>	
<b>PIZZA BRUSCHETTA</b> (V)	9
<i>Tomato, red onion, semi-dried tomatoes, basil &amp; Italian herb oil</i>	
<b>BEER BATTERED FRIES</b>	7
<i>Rosemary salt &amp; gravy</i>	
<b>CANADIAN LOADED FRIES</b>	11
<i>Bacon, gravy &amp; grilled mozzarella</i>	
<b>SPICY BUFFALO WINGS</b>	15
<i>1/2 kilo, basted in house-made BBQ sauce topped with French onion &amp; blue cheese dip</i>	
<b>ARANCINI</b> (V)	18
<i>Stuffed with provolone cheese &amp; mushroom with rocket &amp; double tomato</i>	
<b>PULLED PORK NACHOS</b> (GF)	17
<i>Corn chips, salsa, guacamole, sour cream, mild cheddar cheese &amp; jalapeños</i>	
<b>BENITO'S NACHOS</b> (GF, V)	16
<i>Smoked chickpeas in Mexican salsa, guacamole, sour cream, cheddar cheese &amp; jalapeños</i>	

## SALADS

<b>SALT &amp; SICHUAN PEPPER SQUID</b>	17
<i>Mixed Asian salad, chili jam &amp; lime mayo</i>	
<b>THAI BEEF SALAD</b> (GF)	16
<i>Samui style - marinated rump, ginger, coriander, sweet soya sauce, Thai dressing, mixed salad &amp; pickled ginger</i>	
<b>BBQ CHICKEN CAESAR SALAD</b>	16
<i>Cos lettuce, crispy bacon &amp; croutons topped with a soft boiled egg &amp; parmesan cheese</i>	
<b>TASMANIAN SALMON POWER BOWL</b> (GF)	23
<i>Crispy skinned salmon, red quinoa, baby spinach, rocket, red kale slaw &amp; fresh goat's cheese</i>	

# KOORINGAL HOTEL BISTRO MENU

## BETWEEN THE BREAD

ALL SERVED WITH CHIPS

<b>LANCASHIRE LAMB BAGUETTE</b>	18
<i>Slow roasted lamb with onion &amp; rosemary gravy, peppery rocket between a garlic baguette</i>	
<b>LOUISIANA CHICKEN BURGER</b>	17
<i>Peri peri lemon marinated &amp; crumbed breast, chicken gravy with aioli dressed red kale slaw on a milk bun</i>	
<b>NOLA BURGER</b>	17
<i>Double beef &amp; bacon, smoky BBQ sauce, ranch dressing with cheddar &amp; camembert cheese</i>	
<b>BOSTON BUTT BURGER</b>	16
<i>House made hickory smoked pulled pork, red kale slaw with chipotle mayonnaise</i>	

## KID'S MENU

<b>GRILLED CHICKEN &amp; CHIPS</b>	8
<b>MINI SAUSAGES &amp; CHIPS</b>	8
<b>FISH &amp; CHIPS</b>	8
<i>Crumbed, battered or grilled</i>	
<b>NUGGETS &amp; CHIPS</b>	8
<b>ICE CREAM, SPRINKLES &amp; TOPPING</b>	2
<i>Healthy/Gluten free option: change to creamy mash &amp; vegetables for free</i>	
<i>All kids meals come with a popper &amp; kid's activity pack</i>	

## PUB CLASSICS

CHOOSE YOUR CLASSIC;

<b>ULTIMATE SCHNITZEL</b>	18
<i>House made panko &amp; parmesan crumbed breast seasoned lightly with mixed herbs</i>	
<b>PARMI - 2.0</b>	21
<i>Ripe tomato slices, shredded ham, nutty provolone &amp; mozzarella</i>	
<b>BARRAMUNDI FILLET</b>	20
<i>Crumbed, battered or grilled</i>	
<b>CRUMBED LAMB CUTLETS</b>	two cutlets 20 three cutlets 23



## FROM THE PADDOCK

RIVERINE PREMIUM MB2+

*Selected prime quality cattle that are raised in the lush temperate Riverine region of Australia. The cattle that meet the rigorous Riverine standard are grain fed for a minimum of 100 days, have a marble score of 2+ and are graded under the Meat Standards Australia (MSA) system, ensuring a consistently high quality eating experience*

CHOOSE YOUR CUT;

<b>RUMP STEAK</b> (GF)	19
<i>300 gram</i>	
<b>RIB EYE</b> (GF)	31
<i>400 gram</i>	
<b>T-BONE STEAK</b> (GF)	28
<i>350 gram</i>	

NOW CHOOSE TWO SIDES;

*Buttery mash (GF), Beer battered fries, Seasonal vegetables (GF, V), Garden salad (GF, V)*

**Supplement \$2 for:**

*Cauliflower mornay, Smashed chats (GF, V)*

NOW CHOOSE YOUR SAUCE;

*Traditional gravy  
Pink, green & black peppercorn sauce  
Field mushroom sauce  
Diane sauce  
Creamy garlic*

## CHEF'S SUGGESTIONS

### SPAGHETTI & MEATBALLS 16

House made pork, veal, ricotta & basil meatballs, braised in a tomato sauce

### IRISHMAN'S POT PIE 20

Slow cooked beef rump in Guinness, onions, black pepper, mild cheese & a puff pastry top with buttery mash & broccolini

### JUNEE LAMB SHANK one shank 20

Braised in tomato, shiraz, root vegetables, two shanks 25  
fresh herbs & lemon with baked sweet potato gnocchi

### PORK BELLY ADOBE (GF) 25

Local Berkshire free range pork, baby bok choy, Asian salad & pickle ginger with turmeric & cardamom rice

### RACK OF LAMB 28

Sumac crusted with smashed rosemary garlic chats, roast parsnip, carrot & onion

### SNOWY MOUNTAINS RAINBOW 25

**TROUT NICOISE (GF)**  
Whole trout grilled with olive oil, slivers of garlic & rosemary with a warm nicoise style salad

### TEXAS FAJITAS 24

Marinated skirt steak cooked medium rare served over sizzling caramelized onions & bell peppers with grilled tomato tortilla, red slaw & beer battered fries

## CLASSIC

### MARGARITA

Bocconcini, basil, oregano & pizza sauce

### BBQ MEATLOVERS

Meatballs, Berkshire ham, pulled pork, salami, smoky BBQ sauce & mozzarella

### HAM & PINEAPPLE

Berkshire ham, pineapple, rich tomato sauce & mozzarella

### SUPREME

Berkshire ham, salami, kalamata olives, roasted peppers, red onion, mushrooms & mozzarella

## OLD FAVOURITES

### JACKAROO

BBQ chicken, bacon, mushroom, capsicum, red onion, egg & mozzarella

### TANDOORI CHICKEN

Tandoori marinated chicken, red onion, mozzarella with yoghurt

## PIZZAS

## SPECIALTIES

### MILAN 20

Prosciutto, mushroom, roasted red peppers, rocket & garlic oil with shaved parmigiano reggiano

### GENOA 20

BBQ chicken breast, spinach, bocconcini, red onion, baby tomatoes topped with avocado, aioli & rocket pesto

### MARINARA 20

A selection of seafood, mozzarella & herb oil

### CARBONARA 20

Bacon, provolone & egg omelette, tomato, onion relish & mozzarella

**1/2 & 1/2 PIZZA \$2 EXTRA**

**MONDAY TO THURSDAY - \$12 LUNCH MENU**

**MONDAY & TUESDAY - DINNER FROM \$10**

**WEDNESDAY NIGHT - SPECIAL PIZZA OR PASTA \$13**

**THURSDAY NIGHT - BUILD YOUR OWN BURGER FROM \$12**

**FRIDAY & SATURDAY - CHEF'S SPECIALS**

**SUNDAY LUNCH & DINNER - \$20 ROAST OF THE DAY**



(GF) = Gluten Free (V) = Vegetarian

10% Defence & Emergency Services Discount

On main meals only.

Not applicable to special items.