

DINING MENU

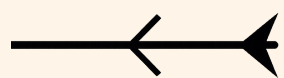


73 COWABBIE STREET, COOLAMON,
NEW SOUTH WALES, 2701

www.coolamonhotel.com.au



SNACKS



FOCACCIA WITH HOUSE GARLIC BUTTER	\$10
MARINATED OLIVES (gf) (v) Chilli, garlic & lemon - local	\$9
CHARCUTERIE & CHEESE BOARD (SERVES 2-4) (gfo) Selection of cured meats, cheese, pickles, crackers	\$35
HOUSE SAUSAGE ROLL House recipe (standard 4 inch), sold by the inch. Add 1 inch \$2 (As many as you like)	\$10
CRISPY FRIED SQUID (gf) House seasoning , aioli	\$17
HOUSE PATE, COOPERS PICKLED ONION, PEAR AND BREAD (gfo)	\$15

SENIORS MENU



BANGERS AND MASH - Local sausages, seasonal veg, pan gravy (gfo)	\$16
150G RUMP STEAK - served with house fries & salad, or mash & veg (gfo)	\$18
CHICKEN SCHNITZEL - served with house fries & salad, or mash & veg	\$16
CHICKEN PARMI - served with house fries & salad, or mash & veg	\$18
RESCH'S BEER BATTERD FISH & CHIPS - lemon & tartare, house fries & salad	\$15

MAIN PLATES 

BANGERS AND MASH (gfo) Local sausages, seasonal veg, pan gravy	\$24
250G RUMP STEAK (gfo) Served with house fries and salad, or mash and veg	\$28
LAMB MILANESE X 2 <small>EXTRA CUTLET + \$7</small> Thin, tender, crumbed fresh, parmesan, parsley, served with house fries and salad, or mash and veg	\$30
CLASSIC SCHNITZEL <small>OR PARMI + \$3</small> House made and served with house fries and salad, or mash and veg	\$25
RESCH’S BEER-BATTERED FISH & CHIPS Lemon, tartare, house fries and salad	\$26
CHICKEN BREAST (gfo) Chargrilled breast of chicken, lentils, root vegetables and bacon	\$38
CAULIFLOWER STEAK (v) (gf) Beetroot hummus, za’atar orange & cranberry salad, puffed rice	\$35

SIDES 

GRATIN POTATOES Garlic, onion & parmesan potato bake	\$9
SEASONAL VEGETABLES Please see the blackboard, or waitstaff	\$8
BOWL OF HOUSE FRIES Your choice of sauce or butter	\$11
MASH Cream & butter	\$10

DRY AGED SELECTION

available Thursday - Sunday



Locally sourced meats, dry aged for depth of flavour and tenderness

GRASS- FED RIBEYE (gfo)	\$70
28 day dry aged, beef fat chips, roasted cherry tomatoes and onion	
200G WAGYU SCOTCH (gfo)	\$40
14 day aged scotch fillet, buttery mash potato, onion rings	
LAMB CHOP (BARNSELEY CUT) (gfo)	\$45
28 day aged lamb saddle, pea and fennel risotto	
PORK CUTLET (gfo)	\$45
14 day dry aged chop, roasted apples, rocket, parmesan and apple salad	

SAUCES AND BUTTERS \$4

MUSHROOM AND THYME

DIANNE - traditional

PEPPER SAUCE

CAFE DE PARIS BUTTER

RED WINE JUS

GRAVY - Made with drippings

SANDWICHES & BURGERS ←

All served with house fries

STEAK SANDWICH (gfo)	\$26
Café de Paris, tomato, mixed leaf	
VEGETABLE BURGER (v)	\$24
House vegetable burger, vegan aioli, mixed leaf and tomato	
BEEF BURGER	\$24
Beef patty, cheddar, pickles, rocket and truffle aioli	
PORTUGUESE- STYLE CHICKEN BURGER	\$26
Pickles, lettuce, soft roll, aioli	

PASTA AND SALADS ←

CAESAR SALAD (gfo) ADD CHICKEN + \$6	\$24
Proper Parmesan, bacon, soft egg, anchovy & parmesan dressing	
PAPPARDELLE BOLOGNESE	\$28
Pork and Beef ragu, fresh pasta, pangrattato, cherry tomato, parmesan	
PRAWN COCKTAIL (gfo)	\$25
Butter- poached prawns, avocado, tomato, iceberg, Marie Rose	
PRAWN TAGLIATELLE	\$25
Prawn, fennel & lemon tagliatelle	
VEGETABLE SALAD (gfo) (v)	\$30
Seasonal vegetables, local fetta, hazelnuts	

CLASSIC ITALIAN PIZZA ←→

GARLIC	\$15
Fresh mozzarella, garlic	
MARGHERITA	\$22
San Marzano tomato, fresh mozzarella, basil, olive oil	
DIAVOLA	\$27
Spicy salami, fresh mozzarella, san marzano tomato, basil	
PROSCIUTTO	\$28
Prosciutto ham, san marzano tomato, fresh mozzarella, rocket, parmigiano	
FUNGHI (MUSHROOM)	\$26
Fresh mozzarella, mixed mushrooms, truffle oil, thyme	
CHICKEN	\$26
Roast chicken, mushrooms, hot honey	
LAMB	\$27
Slow roast lamb, onion and salsa verde	

GLUTEN FREE BASE - ADD \$4
VEGAN CHEESE - ADD \$2

LITTLE HOPPER ←→

CHICKEN NUGGETS AND FRIES	\$12
MINI RUMP (100G) WITH FRIES, OR MASH AND VEG (gfo)	\$12
MINI CHEESEBURGER AND FRIES	\$12
SMALL SCHNITZEL AND FRIES	

DESSERT

HOUSE BROWNIE (gf) Raspberry coulis, vanilla bean ice cream	\$14
ETON MESS (gf) Vanilla custard, Riverina Fresh cream, meringue, berries, basil, berry compote	\$16
JUNEE CHOCOLATE MOUSSE (gf) Vanilla yogurt, pistachio and chocolate crumb	\$16
LOCAL CHEESE SELECTION (gfo) Local and international cheese with local preserves and biscuits	\$28
GELATO (gfp) per scoop, see our team for flavours	\$4



HOSTING A FUNCTION?

We'd love to help you plan your next event!

For all function enquiries please visit our website

www.coolamonhotel.com.au

or

email our function coordinator at

events@coolamonhotel.com.au

