

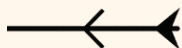


PINT SIZED PLATES & PIZZAS

Front Bar, Lounge and Verandah menu

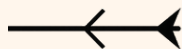
When placing your order, please reference your table number, which can be found on your table. If you change tables, kindly inform a Coolamon Hotel staff member. Thank you for your cooperation.

SNACKS



FOCACCIA WITH COWBOY BUTTER (v)	\$11	CRISPY FRIED SQUID (gf) (I), parsley mayonnaise & lemon	\$17
MARINATED OLIVES (gfo) (v) Chilli, garlic & lemon - local	\$10	DUMPLINGS - Fried pork dumplings with chilli jam, kewpie mayo and prawn crackers	\$12
SAUSAGE ROLL with house relish (sold by the inch, add \$2 per inch)	\$10	ARANCINI - Local lamb arancini, Coolamon fetta, honey mustard, hotel rosemary	\$16
BOWL OF HOUSE FRIES (gfo)	\$11		
CRISPY FRIED CHICKEN PIECES with mustard mayo & pickles	\$14		

CLASSIC ITALIAN PIZZA



	SML	LRG
GARLIC (v) (gfo) Fresh mozzarella, garlic	\$10	\$15
MARGHERITA (v) (gfo) Tomato sauce, fresh mozzarella, basil, olive oil	\$12	\$22
DIAVOLA (gfo) Spicy salami, fresh mozzarella, Tomato sauce, basil	\$17	\$27
PROSCIUTTO (gfo) Prosciutto ham, Tomato sauce, fresh mozzarella, rocket, parmigiano	\$18	\$28
FUNGHI (MUSHROOM) (v) (gfo) Fresh mozzarella, mixed mushrooms, truffle oil, thyme	\$16	\$26
CHICKEN (gfo) Roast chicken, mushrooms, hot honey	\$16	\$26
LAMB (gfo) Slow roast lamb, onion and salsa verde	\$17	\$27
PUMPKIN (v) (gfo) Morroccan roast pumpkin, zucchini, fetta, yoghurt, dukkah	\$16	\$26

GLUTEN FREE BASE - ADD \$4

VEGAN CHEESE - ADD \$2

A surcharge of 10% will apply on Sundays and a 15% surcharge on public holidays

Seafood origin

A = Australian

I = Imported

M = Mixed

