DINING MENU

73 COWABBIE STREET, COOLAMON,
NEW SOUTH WALES, 2701

www.coolamonhotel.com.au

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

All card payments incur a 1.5% surcharge. A surcharge of 10% will apply on Sundays and a 15% surcharge on public holidays

SNACKS

FOCACCIA WITH HOUSE GARLIC BUTTER	$11
MARINATED OLIVES (gf) (v) Chilli, garlic & lemon - local	$10
CHARCUTERIE & CHEESE BOARD (SERVES 2-4) (gfo) Selection of cured meats, cheese, pickles, crackers	$35
SCOTCH EGG, PICALILLI Soft boiled egg, coated in local pork and fried with house relish	$11
CRISPY FRIED SQUID (gf) House seasoning, aioli, herbs	$17
HOUSE CURED SALMON, RUM SPICED PINEAPPLE AND BREAD (gfo)	$21

SENIORS MENU

150G RUMP STEAK - served with house fries & salad, or mash & veg (gfo)	$20
CHICKEN SCHNITZEL - served with house fries & salad, or mash & veg	$18
CHICKEN PARMI - served with house fries & salad, or mash & veg	$23
RESCH'S BEER BATTERED FISH & CHIPS - lemon & tartare, house fries & salad	$20

MAIN PLATES

250G RUMP STEAK (gfo) $30
Served with house fries and salad, or mash and veg

LAMB MILANESE x2 EXTRA CUTLET + $7 $32
Local lamb cutlets, house crumb, served with house fries and salad, or mash and veg

CLASSIC SCHNITZEL **OR PARMI + $3** $28
House made and served with house fries and salad, or mash and veg

RESCH'S BEER-BATTERED FISH & CHIPS $28
Lemon, tartare, house fries and salad

HALF ROASTED CHICKEN, Corn, Bacon, Roasted Capsicum (gf) $38

EGGPLANT - Sriracha and miso roasted eggplant, herb and bean salad (v) (gf) (df) $32

PAPPARDELLE PASTA - Whipped Coolamon fetta, local tomato and basil $30

PRAWN TAGLIATELLE PASTA - Prawn, fennel & lemon $30

SIDES

Beef fat roasted potatoes with herb salt $12

SEASONAL VEGETABLES $10
Please see the blackboard, or waitstaff

BOWL OF HOUSE FRIES (gfo) $11
Your choice of sauce or butter

MASH $10
With garlic butter and parmesan

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 (BARNSLEY CUT) (gfo) $45
28 day aged lamb saddle, “Panzanella” (tomato salad)

PORK CUTLET (gfo) $45
14 day dry aged chop, roasted apples, rocquette, parmesan and apple salad

SAUCES $5

Mushroom & Thyme

Dianne

Red Wine Jus

Peppercorn

Pub Gravy

SANDWICHES & BURGERS

All served with house fries

STEAK SANDWICH (gfo) $28
Minute Steak on Turkish bread with house relish, mixed leaf and tomato

VEGETABLE BURGER (v) $26
House vegetable patty, tomato, mixed leaf and vegan mayo

BEEF BURGER $26
Grilled burger, cos, burger sauce and pickles

CHICKEN BURGER $26
Spiced, fried chicken, mixed leaf and tomato

SMOKED TROUT SANDWICH $26
Snowy Mountains Trout on fresh bread with egg mayo and horseradish (gfo)

SALADS

CAESAR SALAD (gfo) ADD CHICKEN + $6 $26
Proper Parmesan, bacon, soft egg, anchovy & parmesan dressing

BURRATA - creamy mozzarella with a tomato panzanella salad (v) $30

SPICY BEEF SALAD - Roast scotch fillet, crisp noodles, herbs and house dressing (gf) (df) $28

CLASSIC ITALIAN PIZZA

GARLIC $15
Fresh mozzarella, garlic

MARGHERITA $22
Tomato sauce, fresh mozzarella, basil, olive oil

DIAVOLA $27
Spicy salami, fresh mozzarella, tomato sauce, basil

PROSCIUTTO $28
Prosciutto ham, tomato sauce, 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 $12

KIDS PASTA - PASTA, MOZZARELLA, MARINARA SAUCE $12

DESSERT

CHOCOLATE BROWNIE (gf) with vanilla ice cream and cherry	$14
ETON MESS (gfo) Vanilla custard, Riverina Fresh cream, meringue, berries, basil, berry compote	$16
BERRY AND MARSHMALLOW CALZONE, CHOCOLATE GANACHE	$18
VANILLA BOMBE ALASKA WITH SPICED FRUIT (gf)	$16
STRAWBERRY TRIFLE	$15
GELATO 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