



DINING MENU



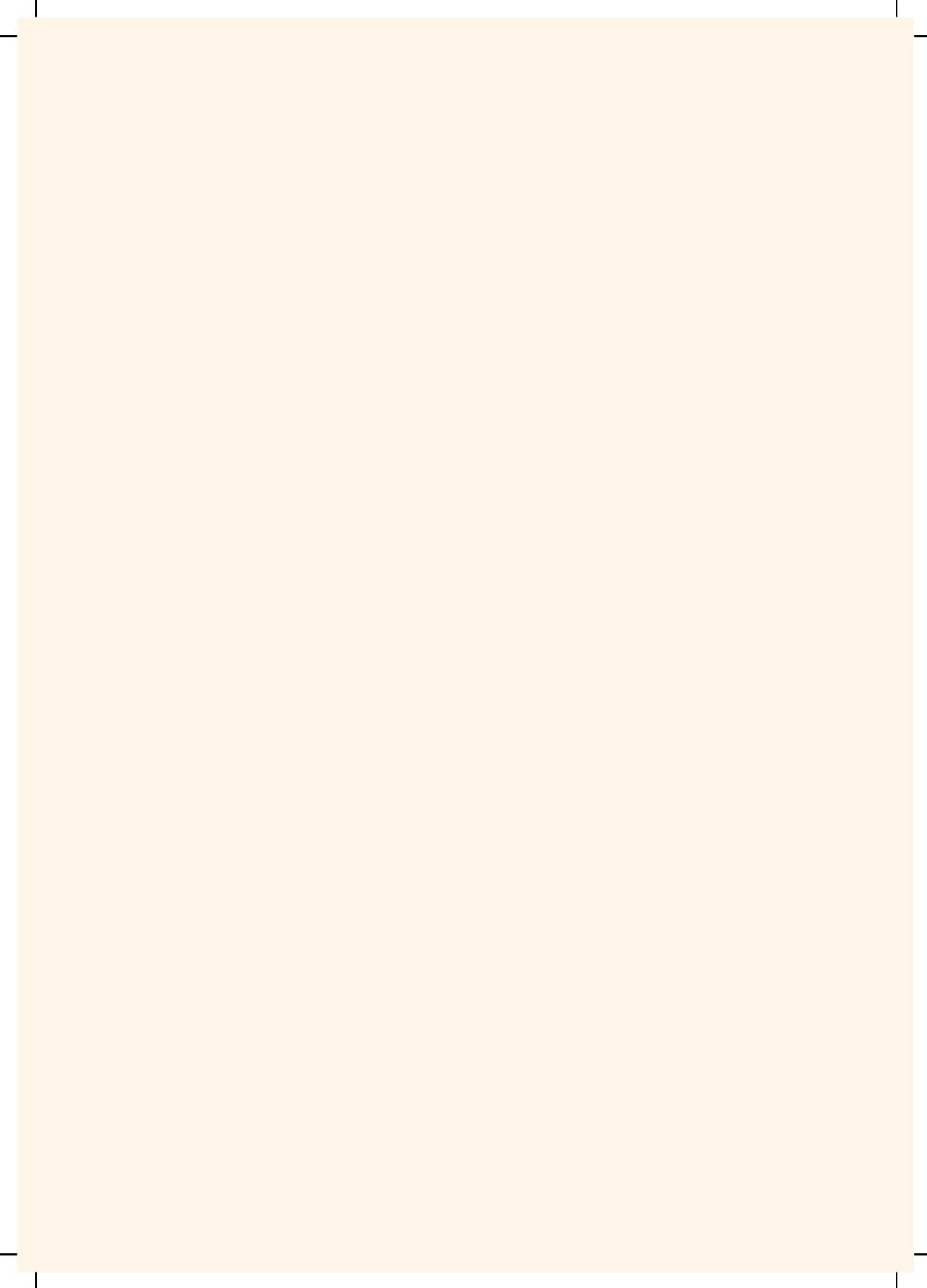
73 COWABBIE STREET, COOLAMON,
NEW SOUTH WALES, 2701

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

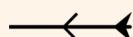


SNACKS

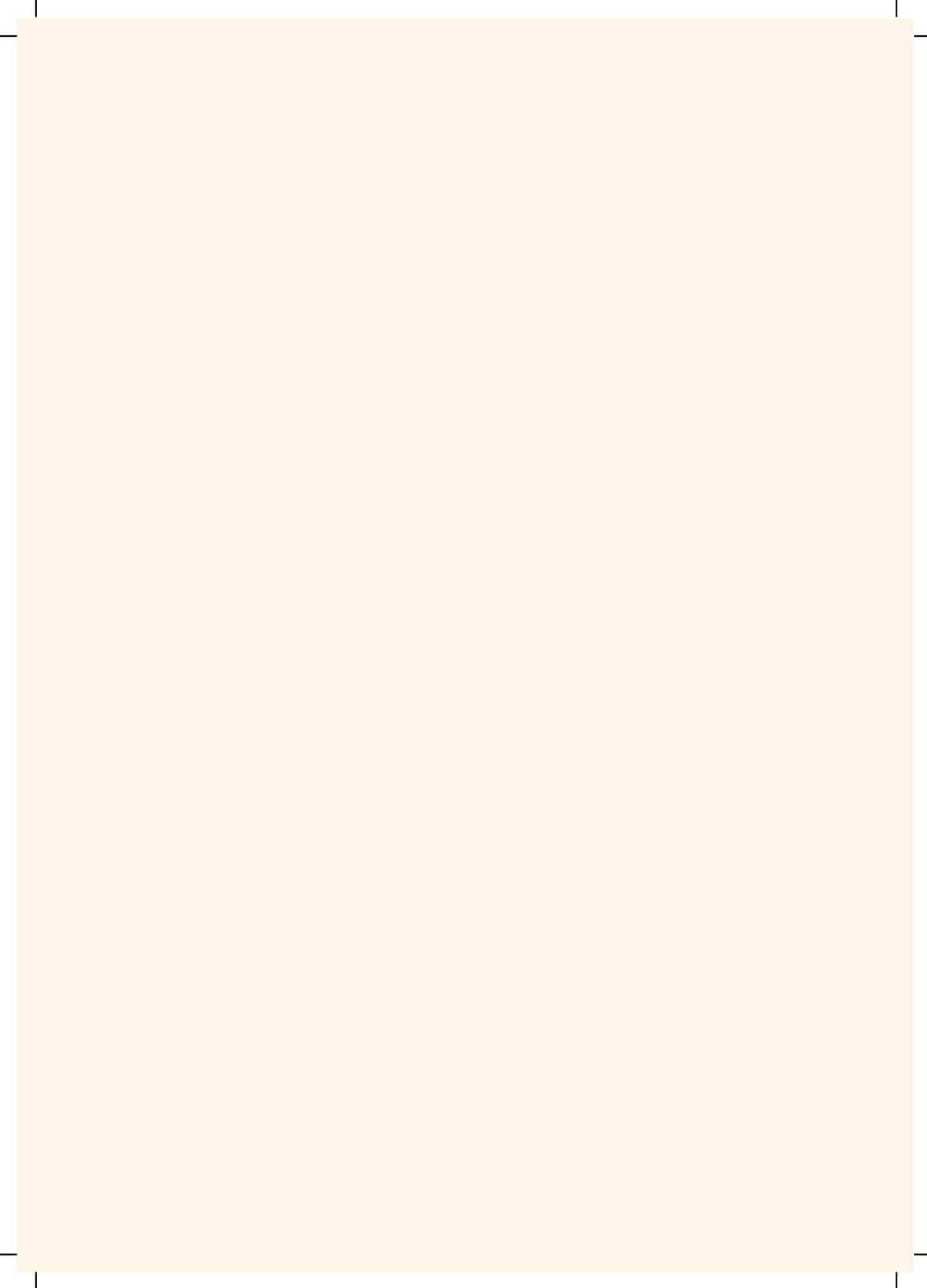


FOCACCIA WITH HOUSE GARLIC BUTTER	\$11
MARINATED OLIVES (gf) (v) Chilli, garlic & lemon - local	\$10
CHARCUTERIE & CHEESE BOARD (SERVES 2-4) (gfo) Selection of cured meats, cheese, pickles, crackers	\$35
SCOTCH EGG, PICALILLI Soft boiled egg, coated in local pork and fried with house relish	\$11
CRISPY 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

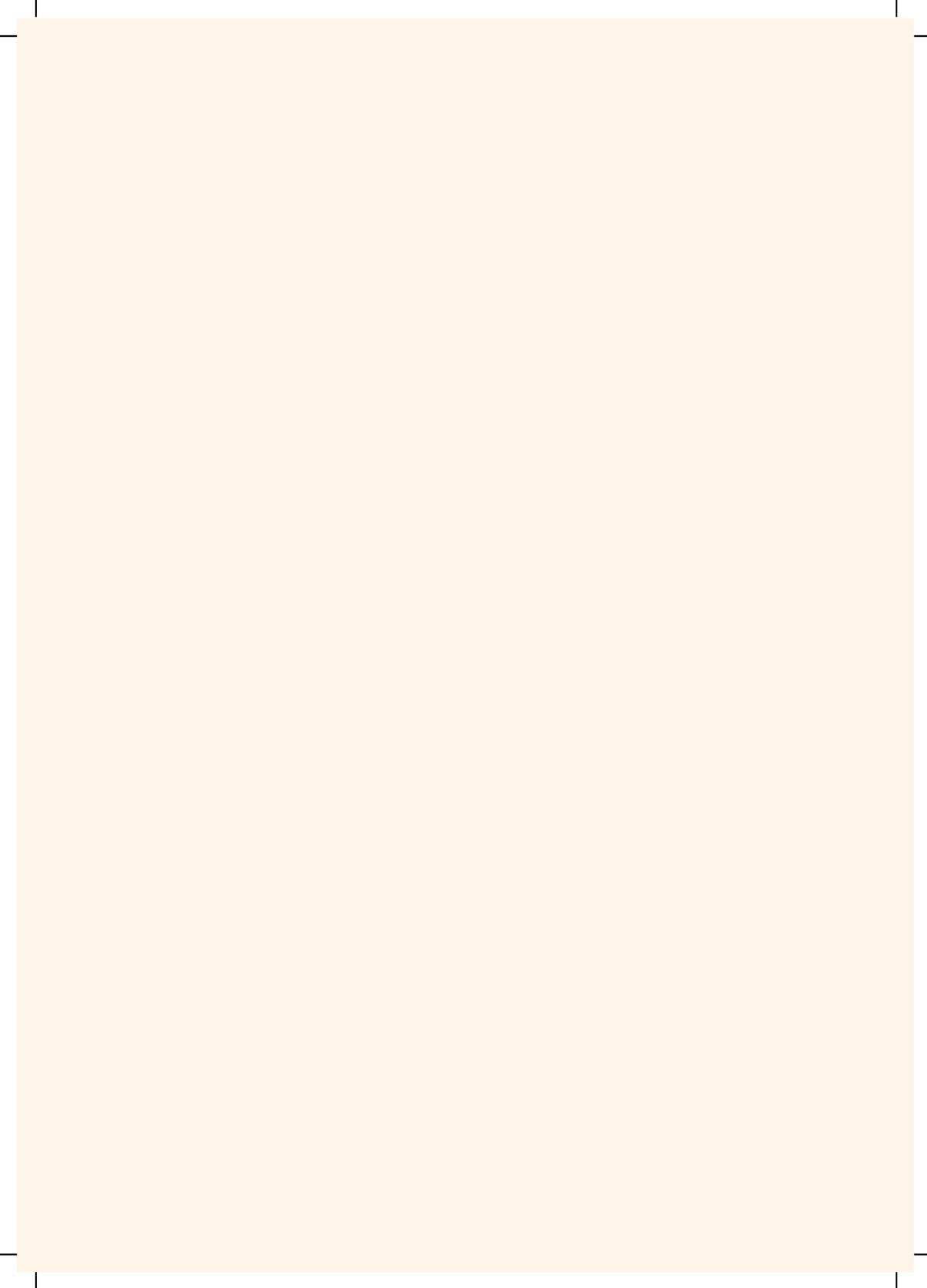


MAIN PLATES

250G RUMP STEAK (gfo)	
Served with house fries and salad, or mash and veg	\$30
LAMB MILANESE x2 EXTRA CUTLET + \$7	
Local lamb cutlets, house crumb, served with house fries and salad, or mash and veg	\$32
CLASSIC SCHNITZEL OR PARMI + \$3	
House made and served with house fries and salad, or mash and veg	\$28
RESCH'S BEER-BATTERED FISH & CHIPS	
Lemon, tartare, house fries and salad	\$28
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	
Please see the blackboard, or waitstaff	\$10
BOWL OF HOUSE FRIES (gfo)	
Your choice of sauce or butter	\$11
MASH	
With garlic butter and parmesan	\$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 (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

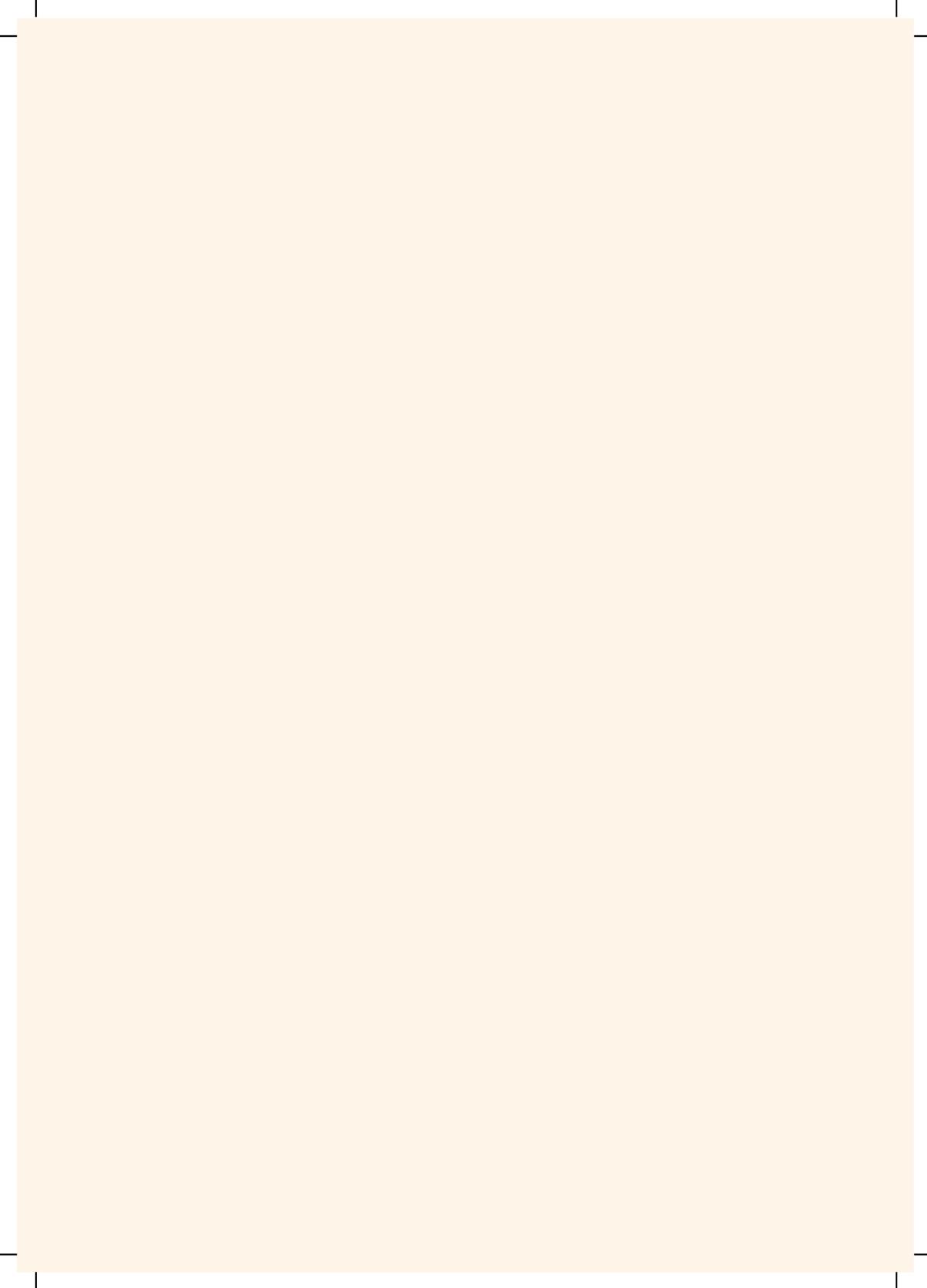
Mushroom & Thyme

Dianne

Red Wine Jus

Peppercorn

Pub Gravy



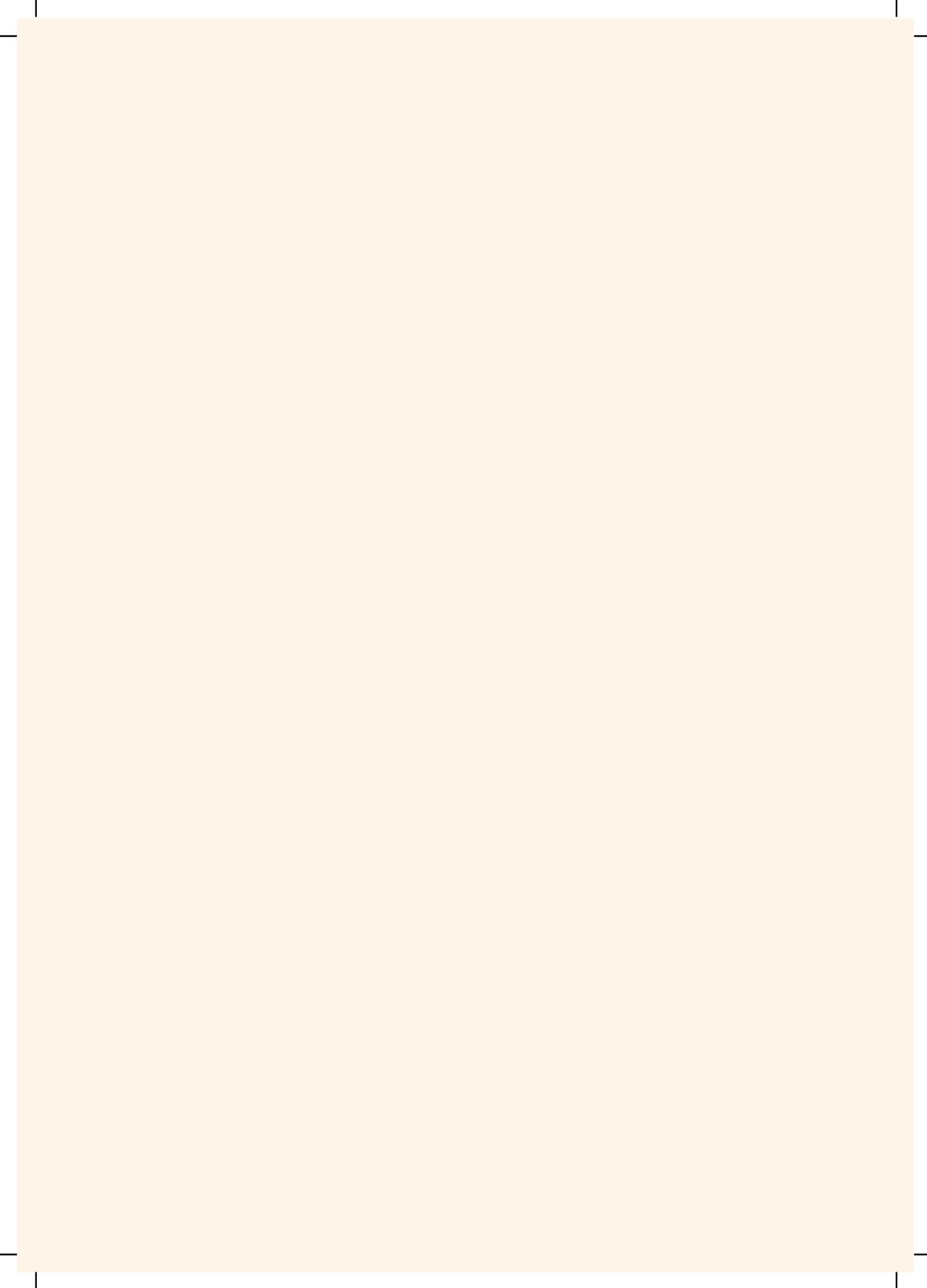
SANDWICHES & BURGERS

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

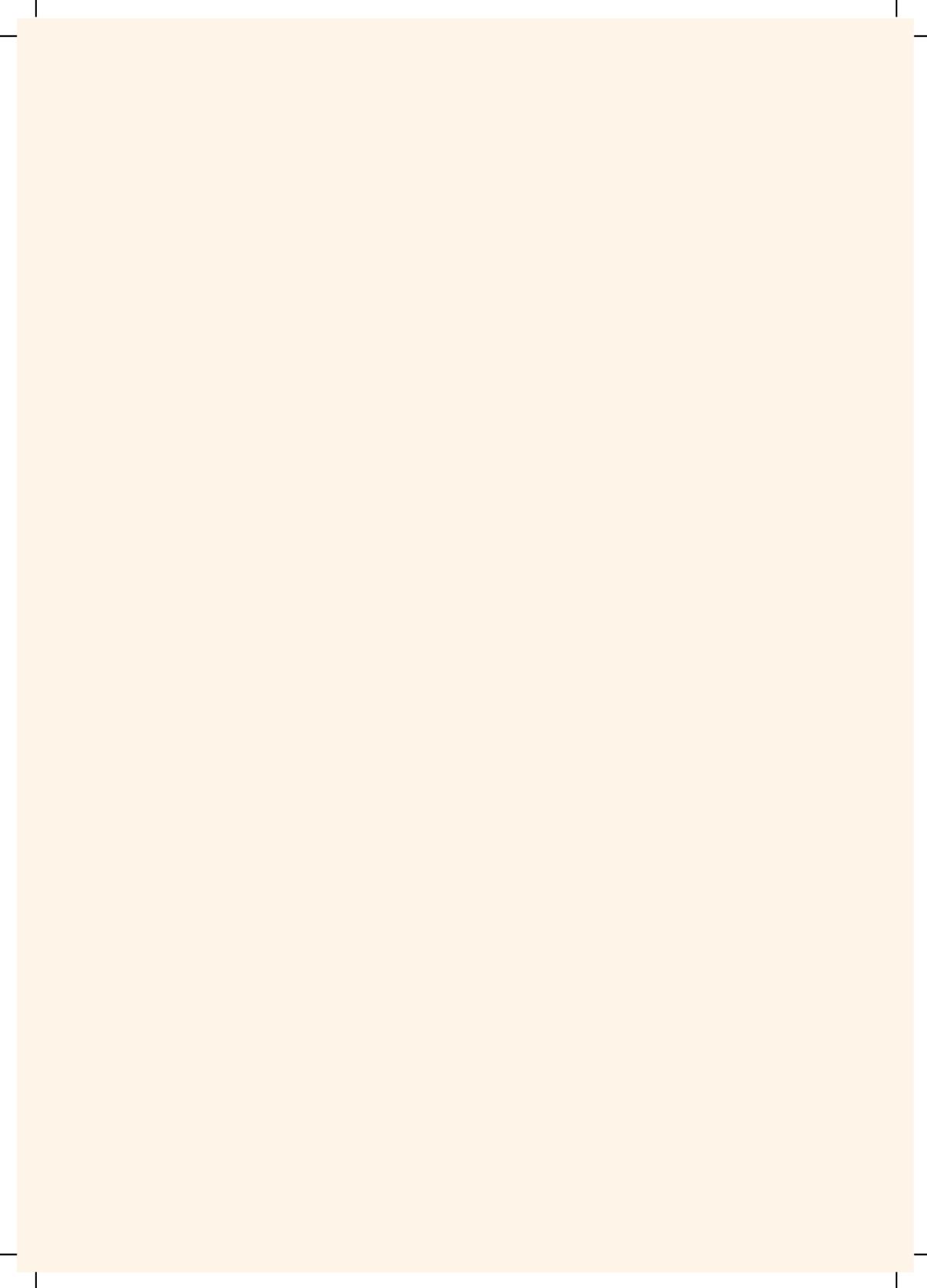
GARLIC	\$15
Fresh mozzarella, garlic	
MARGHERITA	\$22
Tomato sauce, fresh mozzarella, basil, olive oil	
DIAVOLA	\$27
Spicy salami, fresh mozzarella, tomato sauce, basil	
PROSCIUTTO	\$28
Prosciutto ham, tomato sauce, fresh mozzarella, rocket, parmesan	
FUNGHI (MUSHROOM)	\$26
Fresh mozzarella, mixed mushrooms, 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

