



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 co-operation.

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

SNACKS —←

FOCACCIA - Baked daily, served with Cowboy butter (v)	\$11
MARINATED OLIVES (gf) (vg) Chilli, garlic & lemon - local	\$10
SAUSAGE ROLL - with house relish, sold by the inch, add \$2 per inch	\$10
DUMPLINGS - Fried pork dumplings with chilli jam, kewpie mayo & prawn crackers	\$12
CRISPY FRIED SQUID (gf) (I) Parsley mayonnaise & lemon	\$17
ARANCINI - Local lamb arancini, Coolamon fetta, honey mustard, hotel rosemary	\$16
CRISPY FRIED CHICKEN PIECES - with mustard mayo & pickles	\$14

SANDWICHES & BURGERS —←

All served with fries

STEAK SANDWICH (gfo) Scotch Fillet Steak, chimchurri, pickled red onion on toasted Garlic Sourdough	\$28
VEGETABLE BURGER (vg) (gfo) House vegetable patty, tomato, mixed leaf and vegan mayo	\$26
CLASSIC CHEESEBURGER (gfo) Beef patty, cheese, onion, tomato, lettuce & pickles with burger sauce	\$26
CHICKEN BURGER (gfo) Korean spiced, fried chicken, slaw and spicy BBQ sauce	\$26

MAIN PLATES —————<

RUMP STEAK 250G (gfo)		\$30
Served with fries and salad, or mash and veg		
SCOTCH FILLET 300G (gfo)		\$40
Served with fries and salad, or mash and veg		
LAMB MILANESE X 2	EXTRA CUTLET + \$7	\$32
Local lamb cutlets, house crumb, served with fries and salad, or mash and veg		
CLASSIC SCHNITZEL	OR PARMI + \$3	\$28
House made and served with fries and salad, or mash and veg		
RESCH’S BEER-BATTERED FISH & CHIPS (M)		\$28
Lemon, tartare, house fries and salad		
BANGERS AND MASH, Coolamon pork & apple sausage on		\$26
creamy mash with house gravy		
TWICE BAKED CHEESE SOUFFLE - Coolamon cheese, beets,		\$25
onion and parsnip (v)		
DUCK BREAST -red cabbage, polenta and hazelnuts (gf)		\$38

SIDES —————<

Sweet Potato Chips, lemon mayo	\$12
Seasonal Vegetables	\$10
Bowl of Fries	\$11
Wedges, Sour Cream, Sweet Chilli	\$10

SAUCES \$5 —————<

Mushroom & Thyme (gf)
Dianne (gf)
Peppercorn (gf)
Pub Gravy

DRY AGED SELECTION

Dry - Aged Menu items are only available in the Dining Room and Glasshouse areas

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

GRASS- FED RIBEYE (gf) \$70

28 day dry aged, beef fat chips, roasted mushroom and onion

200G WAGYU SCOTCH (gfo) \$45

14 day aged scotch fillet, buttery mash potato, onion rings

LAMB RACK (gf) \$50

Local lamb with pea and mini shepherds pie

PORK CUTLET (gf) \$45

14 day dry aged chop, roasted fennel apple and potato

PASTA AND SALADS

CAESAR SALAD (gfo) (add chicken +\$6) \$26

Proper Parmesan, bacon, soft egg, anchovy & parmesan dressing

GNOCCHI - House made dumplings with silverbeet, walnut and \$30

Coolamon blue cheese (v)

TAGLIATELLE - Carbonara sauce with egg yolk, pecorino and \$28
guanciale

TORTELLINI - Beef filled pasta, tomato sauce, parmesan, pangratata \$35

ROAST PUMPKIN SALAD - Pesto, dukkah, rocket and grain salad \$26
(Vg) (gfo)

SENIORS MENU ←←

150G RUMP STEAK - served with fries & salad, or mash & veg (gfo)	\$20
CHICKEN SCHNITZEL - served with fries & salad, or mash & veg	\$18
CHICKEN PARMI - served with fries & salad, or mash & veg	\$23
RESCH’S BEER BATTERED FISH & CHIPS - lemon & tartare, fries & salad	\$20
BANGERS AND MASH - Coolamon pork & apple sausage on creamy mash with house gravy	\$20
CAESAR SALAD - Proper Parmesan, bacon, soft egg, anchovy & parmesan dressing (gfo) (add chicken + \$4)	\$16

CLASSIC ITALIAN PIZZA



SML

LRG

GARLIC (v) (gfo)

\$10

\$15

Fresh mozzarella, garlic

MARGHERITA (v) (gfo)

\$12

\$22

Tomato sauce, fresh mozzarella, basil, olive oil

DIAVOLA (gfo)

\$17

\$27

Spicy salami, fresh mozzarella, tomato sauce, basil

PROSCIUTTO (gfo)

\$18

\$28

Prosciutto ham, tomato sauce, fresh mozzarella,
rocket, parmigiano

FUNGHI (MUSHROOM) (v) (gfo)

\$16

\$26

Fresh mozzarella, mixed mushrooms, truffle oil, thyme

CHICKEN (gfo)

\$16

\$26

Fresh Mozzarella, spiced chicken, onion, house BBQ

LAMB (gfo)

\$17

\$27

Slow roast lamb, onion and salsa verde

PUMPKIN (v) (gfo)

\$16

\$26

Morroccan roast pumpkin, zucchini, fetta, yoghurt, dukkah

GLUTEN FREE BASE - ADD \$4

VEGAN CHEESE - ADD \$2

LITTLE HOPPER - ALL \$12 —————>

CHICKEN NUGGETS AND FRIES

KIDS FISH & CHIPS

KIDS BANGERS AND MASH

MINI CHEESEBURGER AND FRIES

KIDS HAM & CHEESE PIZZA

KIDS PASTA - PASTA, MOZZARELLA, TOMATO SAUCE

DESSERT —————>

CHOCOLATE BROWNIE (gf) \$14
poached rhubarb, lime, vanilla ice cream

ETON MESS (gfo) \$16
Vanilla custard, Riverina Fresh cream, meringue, berries, basil,
berry compote

BERRY AND MARSHMALLOW CALZONE, CHOCOLATE \$18
GANACHE

COOLAMON SWEET PLATTER - A selection of bite sized deserts, \$20
inspired by our region

GELATO \$4
per scoop, see our team for flavours



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