



PLEASE QUOTE YOUR TABLE NUMBER
WHEN YOU ARE ORDERING

ALL DAY DINING

EVERY DAY 11AM - 8:30PM



\$1

FROM EACH OF THESE MEALS
SOLD WILL BE DONATED TO
COOLY SLSC RED & YELLOW APPEAL



Breads

	MEM	VIS
GARLIC BREAD (4 PIECES) House baked butter & garlic baguette (V)	10	11
CHEESY GARLIC BREAD (4 PIECES) House baked butter & garlic baguette with melted cheese (V)	12	13
BRUSCHETTA Toasted sourdough topped with tomato salsa, balsamic glaze & basil pesto oil Gluten free bread + \$3.00	19	20
FRESH NT BARRAMUNDI CEVICHE Thinly sliced fresh Humpty Doo barramundi dressed with lime, cucumber, shallot avocado & jalapeño served with crispy fried rice paper (GF DF)	26	28
HUMMUS & WARM OLIVES Served with charred sourdough (DF) Gluten free option + \$3	19	20
SALT & PEPPER CALAMARI Salt & pepper fried calamari served with curry mayo & fresh lemon (DF)	19	20
CHICKEN WINGS (5) Crispy house made chicken wings smothered with your choice of smokey BBQ or buffalo sauce, served with a side of blue cheese sauce (DFO)	20	21
DUCK SPRING ROLLS (4) Duck spring rolls with a plum dipping sauce (DF)	19.5	20.5
MUSHROOM ARANCINI (5) Crumbed mushroom stuffed arancini with truffle aioli & crumbled feta	20	21
COCONUT PRAWN TACOS (3) Coconut prawn tacos with lettuce, mango & hollandaise, served in soft flour tortillas Add an extra taco + \$6	19	20
LOADED FRIES Bowl of our awesome fries loaded with pulled pork, bacon bits, melted cheese & gravy (GF)	19	20
BOWL OF TIGER PRAWNS 400g large tiger prawns, served chilled on ice, seafood sauce & lemon (GF DF)	37.5	39.5
POTATO WEDGES Golden fried wedges served with sour cream & sweet chilli sauce	13	14

DF DAIRY FREE DFO DAIRY FREE OPTION GF GLUTEN FREE V VEGETARIAN GFO GLUTEN FREE OPTION VG VEGAN VGO VEGAN OPTION

From The Shell

SERVED ON ROCK SALT WITH FRESH LEMON

	MEM	VIS
NATURAL OYSTERS (PACIFIC PLATE) Pacific Plate Oysters served with fresh lemon (GF DF)		
HALF DOZEN	28.5	30.5
DOZEN	42	44
OYSTERS KILPATRICK (PACIFIC PLATE) Baked with bacon & rich tangy sauce (GF DF)		
HALF DOZEN	31	33
DOZEN	45	47

Pizzas

12 Inch Italian style pizza bases

SEAFOOD Napoli base with prawns, calamari, mussels & salmon with a drizzle of marinara sauce	29	31
CHICKEN, BACON & MUSHROOM Garlic cream base, chicken, bacon, mushrooms & mozzarella	27	29
MARGHERITA Napoli base, cherry tomatoes, fresh basil & mozzarella (V)	23	25
PEPPERONI Napoli base, pepperoni & mozzarella	25	27
HAWAIIAN Napoli base, ham, pineapple & mozzarella	24	26
SUPREME Napoli base, ham, capsicum, red onion, mushroom, olives, anchovies & mozzarella	27	29
BBQ MEAT LOVERS BBQ base, shredded ham, pepperoni, ground beef, chicken & mozzarella	27	29

GLUTEN FREE BASE \$4.5 | ADD AVO \$4.9

Please note public holiday surcharge of 10% applies
(on food only)

Seafood

SEAFOOD TASTING PLATE

2 natural oysters, 1 chilled bug tail, 2 tiger prawns, 2 coconut prawns, 2 oysters kilpatrick, salt & pepper calamari, smoked salmon. Served with cocktail sauce & watermelon (DF)

MEM 50
VIS 55

SEAFOOD PLATTER FOR TWO

Our seafood feast for two

4 natural oysters, 4 kilpatrick oysters, 2 chilled bug tails, tiger prawns, coconut prawns, calamari, grilled barramundi fillet, smoked salmon, creamy garlic prawns. Served with house fries, salad, seafood sauce, watermelon and lemon
Add a kilpatrick oyster + \$2.50

MEM 120
VIS 125

CRUMBED BARRA

With chips, salad & mango salsa

MEM 28
VIS 30

GRILLED FRESH NT BARRAMUNDI

Fresh NT skin on barra portion served with roast baby potatoes, blistered cherry tomatoes, broccolini, hollandaise, fried caper & lemon (GF)

MEM 38
VIS 40

GRILLED MARKET FISH OF THE DAY

Served with sea salt smashed potatoes, grilled asparagus, salsa verde & blistered cherry tomatoes

Please note: limited stock available daily until sold out

MEM 40
VIS 42

FISHERMAN'S BASKET

Deep fried battered cod, salt and pepper calamari, coconut prawns & tempura scallops, fries, house salad, tartare & lemon (DF)

MEM 29.5
VIS 31.5



Feedback

WE'RE ALWAYS OPEN TO HEARING
YOUR FEEDBACK, PLEASE SCAN.



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<i>Burgers</i>	MEM	VIS
WAGYU BURGER Grilled wagyu patty, cheddar cheese, sliced tomato, sliced beetroot, house pickle, cos lettuce, burger sauce, toasted milk bun & fries (GFO)	25.5	27.5
HALLOUMI BURGER Fried halloumi, beetroot pesto, lettuce, tomato, sliced beetroot, sweet chilli mayo, toasted milk bun & fries (GFO)	25.5	27.5
CHICKEN SCHNITZEL BURGER Fried chicken schnitzel, cheese, lettuce, tomato, chipotle mayo, toasted milk bun & fries	25.5	27.5

ADD ON TO ANY BURGER
BACON \$4 | EGG \$3 | AVO \$4.9 | SUBSTITUTE GLUTEN FREE BREAD \$3

<i>Salads</i>		
WARM THAI BEEF SALAD Marinated beef, lettuce, red peppers, red onion, bean sprouts, cucumber, noodles & cashews with a Thai style dressing (GF DF)	30	32
POKE BOWL (choose your protein) Select from chicken tenders, halloumi, tofu, or smoked salmon. Served with steamed rice, cucumbers, cherry tomatoes, avocado, red onion, lettuce, mango salsa & miso dressing (GF DF)	28	30
CAESAR SALAD Grilled chicken tenders, cos lettuce, toasted croutons, bacon, shaved parmesan & a classic Caesar dressing. Topped with a boiled egg & anchovies Add grilled chicken tenders + \$4.50 Add grilled prawn skewers + \$10	24	26
COOLY SUNSHINE MANGO & MACADAMIA SALAD Mango, mixed greens, cherry tomatoes & red onion. Finished with crunchy macadamias, crisp tortilla chips & a light citrus dressing (DF) Add grilled chicken tenders + \$4.50 Add grilled prawn skewers + \$10	24	26

ADD CALAMARI \$10 | GRILLED PRAWNS \$10 | 1/2 AVO \$4.9

<i>Pans</i>		
PRAWN & BUG FETTUCCINE Pan-fried prawns & Moreton Bay bugs with cherry tomatoes, baby spinach & fresh parsley. Finished with shaved parmesan & chargrilled lemon. Choose your sauce: • Garlic, chilli & olive oil • Creamy garlic sauce	40	42
MUSHROOM & TRUFFLE RISOTTO Sautéed mushrooms, baby spinach with truffle oil topped with parmesan & fresh parsley (VGO DFO GFO)	27	29
PRAWN & CHORIZO FETTUCCINE Pan-seared chorizo, grilled prawns, fresh chilli, cherry tomatoes, baby spinach, white wine & olive oil. Finished with parmesan cheese & fresh parsley	35	37

<i>Mains</i>	MEM	VIS
MEDITERRANEAN LAMB SHOULDER Slow cooked spiced lamb shoulder with roasted baby potatoes, greek salad & a side of minted yoghurt (GF)	35	37
PULLED PORK NACHOS A bed of corn chips topped with BBQ style pulled pork, sour cream, cheese sauce & a tangy tomato salsa (GF) ADD AVO \$4.9	26.5	28.5
CHICKEN SCHNITZEL  Fresh 280g panko crumbed chicken breast, fries, salad & your choice of sauce Add a creamy garlic prawn topper + \$10	27	29
CHICKEN PARMIGIANA Fresh 280g panko crumbed chicken breast, ham, house made Napoli sauce, golden grilled cheese, fries & salad	30	32
MAHI-MAHI YELLOW FISH CURRY Mahi-mahi fillet in a mild coconut curry with steamed rice, bok choy & pineapple chutney (GF)	30	32
CRISPY SKIN PORK BELLY Served with house made apple & spring onion slaw, roasted baby potatoes & apple jus (GF DF)	33	35

Vegetarian & Plant-Based

TOFU YELLOW CURRY Tofu in a yellow coconut style curry with steamed rice, bok choy & pineapple salsa (GF)	27	29
MUSHROOM & TRUFFLE RISOTTO Sautéed mushrooms, baby spinach with truffle oil topped with parmesan & fresh parsley (VGO DFO GFO)	27	29
MARGHERITA PIZZA Napoli base, cherry tomatoes, fresh basil & mozzarella (V)	23	25
HALLOUMI BURGER Fried halloumi, beetroot pesto, lettuce, tomato, sliced beetroot, sweet chilli mayo, toasted milk bun & fries (GFO)	25.5	27.5

Nippers

CHICKEN NUGGETS Served with chips (DF)	15
CALAMARI Fried calamari & chips (DF)	15
FISH Battered fish & chips (DF)	15
PIZZA Hawaiian or Margherita	15
CHICKEN TENDERLOINS Grilled chicken tenders served with chips (GF DF)	15
FETTUCCINE Tossed in Napoli sauce	15

ALL KIDS MEALS INCLUDES A KIDS DRINK AND A BUSY NIPPERS ACTIVITY PACK

From the Grill

Our char-grilled steaks are typically sourced from the Northern NSW and South East QLD regions. MSA certified, grass fed for flavour and finished on grain for tenderness.

Served with a choice of steak fries, mash or baby roast potatoes, house salad, veg & your choice of sauce: Gravy, Peppercorn, Mushroom, Dianne, Hollandaise, Garlic

	MEM	VIS
200G SIRLOIN 120-day grain finished (GF)	32	34
300G RUMP 120-day grain finished (GF)	36	38
300G RIB FILLET 120-day grain finished (GF)	46	48

TOP IT OFF

CREAMY GARLIC PRAWNS	10
CALAMARI	10
COCONUT PRAWNS	10

Treat yourself!

SIDES

	MEM	VIS
FRIES (GF DF)	9.5	10.5
HOUSE GARDEN SALAD (GF DF)	9	10
STEAMED MIXED VEGETABLES (GF DF)	7.5	8.5
BOWL OF WATERMELON SLICES (GF DF)	7.5	8.5
MASH POTATO (GF)	7.5	8.5
SIDE OF SAUCE	3	3

Gravy, Peppercorn, Mushroom, Dianne, Hollandaise or Garlic Cream
Except for the garlic sauce, all of our sauces are gluten free!

LIGHT LUNCH AVAILABLE MON - FRI 11AM - 4PM

Please note these meals are a smaller portion for small appetites

COCONUT PRAWNS (4) Coconut prawns with chips, salad, lemon & a mango salsa (DF)	18	19
MINI CHICKEN SCHNITTY Mini chicken schnitzel with chips, salad & gravy	18	19
BATTERED FISH Served with chips, salad & tartare	18	19

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GET INSTANT ACCESS TO MEMBER PRICES
BY SIGNING UP AT THE BAR OR RECEPTION NOW.
\$5 GETS YOU 3 YEARS OF DISCOUNTS.