

# SPORTS BAR MENU

## SNACKS & SHARING

House-marinated green Sicilian olives (gf,v,ve)	\$10
Nashville-style hot wings, ranch dip	\$16
Salt & chilli calamari, aioli (gf)	\$16
Fries loaded with smoked brisket, red onion, gherkins, special sauce	\$16
Red pepper hummus, chilli dukkha, grilled sourdough (v,ve)	\$12

## SALADS

Mixed leaf, cherry tomato, radish, fennel, cucumber, alfalfa (gf,v,ve)	\$14
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Add: lemon poached chicken/hot smoked salmon/house-made falafel \$7  
Meredith goat feta \$5

## PIZZA

Garlic & cheese (v)	\$16
Margherita (v)	\$22
Pepperoni, hot salami, jalapeño, chilli	\$24
Roasted zucchini, cherry tomato, artichoke, mushroom, olives (v)	\$25

GF base \$4

## BETWEEN BREAD

Steak sandwich, beetroot relish, tomato, lettuce, aioli, chips	\$24
Bay beef burger, American cheese, onion, tomato, lettuce, gherkin, special sauce, chips	\$20
Fried chicken burger, jalapeño, gherkin, slaw, spicy mayo, chips	\$20
Grilled mushroom & halloumi burger, tomato jam, lettuce, tomato, aioli, chips (v)	\$20

GF bun \$2 or ask about our naked burger  
Add: bacon \$3, extra beef patty \$5

## MAINS

Panko-crumbed chicken schnitzel, chips, napa cabbage slaw	\$24
Beer battered snapper, chips, tartare sauce, lemon	\$26

## GRILL

200g Rangers Valley, NSW Rump	\$26
250g Rangers Valley, NSW Black Onyx Rump Cap	\$32

Served with chips & choice of sauce:  
Garlic butter/red wine jus/mushroom/peppercorn

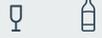
## SIDES

Chips (v,ve)	\$8
Sweet potato wedges, sour cream (gf,v)	\$14
Mash (gf,v)	\$5
Steamed greens (gf,v,ve)	\$6

gf = gluten free v = vegetarian ve = vegan

Although we endeavour to meet all dietary requirements, our kitchen handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate these needs, we cannot guarantee that our food will be completely allergen free.

# WINE LIST



## SPARKLING/ CHAMPAGNE

<b>IL FIORE PROSECCO</b> <i>DOC, Italy</i>	\$12	\$55
<b>PIPER-HEIDSEICK NV</b> <i>Reims, Champagne France</i>	\$16	\$60

## WHITE

<b>PADDY BORTHWICK PINOT GRIS</b> <i>Wairarapa, NZ</i>	\$10	\$41
<b>JIM BARRY WATERVALE RIESLING</b> <i>Clare Valley, SA</i>	\$11	\$51
<b>LORIMER SEMILLON SAUVIGNON BLANC</b> <i>Riverina, NSW</i>	\$9	\$39
<b>GIESEN SAUVIGNON BLANC</b> <i>Marlborough, NZ</i>	\$10	\$41
<b>PRINTHIE "MOUNTAIN RANGE" CHARDONNAY</b> <i>Orange, NSW</i>	\$10	\$47

## ROSÉ

<b>VINOQUE NEBBIOLO ROSÉ</b> <i>Yarra Valley, VIC</i>	\$11	\$49
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## RED

<b>DBW REGIONAL RESERVE PINOT NOIR</b> <i>Yarra Valley, VIC</i>	\$11	\$47
<b>EARTHWORKS SHIRAZ</b> <i>Barossa Valley, SA</i>	\$10	\$41
<b>AUDREY WILKINSON TEMPRANILLO</b> <i>Hunter Valley, NSW</i>	\$12	\$44
<b>LORIMER CABERNET MERLOT</b> <i>Riverina, NSW</i>	\$9	\$39
<b>ALAMOS MALBEC</b> <i>Mendoza, Argentina</i>	\$12	\$55

## RESTAURANT

- HOURS -

### MON - FRI

Breakfast: 6.30am - 10.30am  
Lunch & Dinner: 11am - 10pm

### SAT

Breakfast: 6.30am - 11am  
Lunch & Dinner: 12pm - 10pm

### SUN

Breakfast: 6.30am - 11am  
Lunch & Dinner: 12pm - 9pm



@cooгеebayhotel