

ALL DAY MENU

SNACKS & SHARING

House-marinated green Sicilian olives (gf,v,ve)	\$10
Cooked king prawns, Marie Rose, lemon (gf)	\$42
Marinated sardines, grilled sourdough, caper tapenade	\$14
Sydney Rock Oysters, cucumber, jalapeño juice with sea spray or natural (gf)	\$4.5ea
Nashville-style hot wings, ranch dip	\$16
Salt & chilli calamari, aioli (gf)	\$16
Loaded fries with smoked brisket, red onion, gherkins, special sauce	\$16
Selection of cured meats, house pickles, grilled sourdough	\$18
Red pepper hummus, chilli dukkha, grilled sourdough	\$12

SALADS

Superfood slaw, kohlrabi, broccoli, red onion, radish, kale, cabbage, toasted nuts, avocado dressing (gf,v,ve)	\$16
Roasted & raw beets, quinoa, purple carrot, spinach, parsley, red wine vinaigrette (gf,v,ve)	\$16
Mixed leaf, cherry tomato, radish, fennel, cucumber, alfalfa (gf,v,ve)	\$14

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, jalapeño, gherkin, slaw, spicy mayo, chips	\$20
Grilled mushroom, haloumi, tomato jam, lettuce, tomato, aioli, chips (v)	\$20

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

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.

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MAINS

Market fish, grilled asparagus, zucchini & pea salad (gf)	\$26
Prawn pappardelle, slow roasted cherry tomato, chilli & garlic confit	\$26
Panko-crumbed chicken schnitzel, chips, napa cabbage slaw	\$24
Beer battered snapper, chips, tartare sauce, lemon	\$26

GRILL

Whole char-grilled baby barramundi, tomato chermoula Humpty Doo, NT	\$40
200g Rump* Rangers Valley, NSW	\$26
250g Black Onyx Rump Cap* Rangers Valley, NSW	\$32
500g Ribeye* Nolan, QLD	\$55

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

SIDES

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

TO FINISH

Aged cheddar, lavosh, pickled dried fruit (v)	\$12
Summer berry & elderflower tart (v)	\$12
Banoffee pie (v)	\$12



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LITTLE NIPPERS

12 & UNDER

Pasta in tomato sauce	\$13
Cheese & tomato pizza (v)	\$13
Chicken nuggets*	\$13
Cheeseburger*	\$13
Battered fish*	\$13
Grilled chicken* (gf)	\$13

*Choice of chips or mash & veggies

All Little Nippers' meals come with a soft drink,
Dixie vanilla ice cream cup & activity set.



BRASSERIE

- 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 - Late

To make a booking give us a call on
+61 2 9665 0000 or visit our website at
cooqeebayhotel.com.au

  @cooqeebayhotel

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