

LUNCH & DINNER

SNACKS & SHARING

House-marinated mixed olives (<i>gf,v,ve</i>)	\$10
Bucket of prawns, Marie Rose, lemon (<i>gf</i>)	\$42
Sydney Rock Oysters, cucumber, jalapeño juice with sea spray or natural (<i>gf</i>)	\$4.5ea
Sweet potato wedges, sour cream (<i>v</i>)	\$14
Buffalo wings, blue cheese dip	\$20
Salt & chilli calamari, aioli (<i>gf</i>)	\$16
Selection of cured meats, house pickles, grilled sourdough	\$18
Red pepper hummus, chilli dukkha, grilled sourdough (<i>v,ve</i>)	\$12

MAINS

Market fish, zucchini & pea salad (<i>gf</i>)	\$26
Prawn linguini, slow-roasted cherry tomato, chilli & garlic confit, pangritata	\$26
Panko-crumbed chicken schnitzel, chips, napa cabbage slaw	\$24
Chicken parmigiana, Napoletana sauce, sliced ham, mozzarella, chips	\$26
Beer battered snapper, chips, tartare sauce, lemon	\$28

BETWEEN BREAD

Steak sandwich, beetroot relish, tomato, lettuce, aioli, chips	\$24
Bay beef burger, cheddar cheese, beetroot, tomato, lettuce, tomato sauce, chips	\$23
Fried chicken burger, jalapeño, gherkin, slaw, spicy mayo, chips	\$23
Grilled mushroom & halloumi burger, tomato jam, lettuce, tomato, aioli, chips (<i>v</i>)	\$20

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

PIZZA

Garlic & cheese (<i>v</i>)	\$16
Margherita (<i>v</i>)	\$22
Chilli prawn, cherry tomato, fresh chilli	\$26
BBQ chicken, roasted capsicum, shallots, BBQ sauce	\$25
Pepperoni, hot salami, jalapeño, fresh chilli	\$24
Artichoke, mushroom, olives (<i>v</i>)	\$23

GF base \$4 /vegan cheese \$2

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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GRILL

Whole char-grilled baby barramundi, tomato chermoula Humpty Doo NT	\$40
Whole char-grilled king prawns, fennel slaw, sautéed potato, garlic butter	\$34
200g Rump*	\$26
250g Chicken Breast*	\$22
250g Black Onyx Rump Cap*	\$32
300g Sirloin*	\$35
500g Ribeye*	\$55

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

SALADS

Superfood slaw, kohlrabi, broccoli, red onion, radish, kale, cabbage, toasted nuts, avocado dressing (gf,v,ve)	\$16
Caesar salad with baby gem, soft egg, crisp prosciutto, sourdough crouton, parmesan, anchovy dressing	\$17
Swordfish niçoise, artichoke, cherry tomato, green beans, olive, potato, soft egg, house dressing	\$22
Tuna poke bowl, rice noodle, red cabbage, seaweed salad, edamame, pickled radish, wasabi mayo, black sesame	\$22

Add: poached chicken/hot smoked salmon/falafel \$7
Meredith marinated goats feta \$5

SIDES

Grilled sourdough (v)	\$6
Chips (v,ve)	\$8
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 (v)	\$13
Cheese & tomato pizza (v)	\$13
Chicken nuggets*	\$13
Cheeseburger*	\$13
Battered fish*	\$13
Grilled chicken* (gf)	\$13

*Choice of chips, mash or veggies

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



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

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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