

brasserie



MENU

please place your order
at the bar or brasserie



serving the community since 1873

ENTREES

SOUP OF THE DAY w/ fresh bread	9
TOMATO BRUSCHETTA cherry tomato, spanish onion, basil & balsamic vinegar	11
PACIFIC OYSTERS served natural, kilpatrick or mornay	19 / 28 half doz / doz
CITRUS SCENTED SCALLOPS half shell scallops w/ passionfruit beurre blanc	18
COOGEE BAY TASTING PLATE selection of fresh seafood w/assorted accompaniments	21

SALADS

side / main

ROCKET SALAD parmesan cheese, cherry tomato, onion, white balsamic dressing	8 / 14	♥	✕
TRADITIONAL CHICKEN CAESAR SALAD grilled chicken, baby cos lettuce, crisp bacon, croutons, poached egg, grana padano parmesan cheese & dressing	9 / 18		
PRIMAVERA SALAD roast baby beetroot, pumpkin, eggplant, capsicum & goats cheese	9 / 19	♥	✕
PRAWN AVOCADO SALAD avocado, tomato, onion, mixed leaf lettuce, strawberry vinaigrette	10 / 21	♥	✕
GRILLED CHICKEN SALAD roast pumpkin, fetta, sundried tomato, honey mayonnaise, mesclun leaves	10 / 21	♥	
ITALIAN BEEF SALAD thin sliced, grilled sirloin steak, cherry tomato, rocket, parmesan, spanish onion & apple balsamic dressing	12 / 24	♥	✕

BURGERS

OMG BEEF BURGER	17
100% premium beef pattie, grilled onion & american mustard, bacon, pineapple beetroot, roma tomato, fried egg & swiss cheese on a giant sesame bun w chips	
MARINATED CHICKEN BURGER	17
grilled chicken breast, guacamole, mixed leaf lettuce, tomato relish, sour cream, cheese w chips	
CLUB SANDWICH	18
smoked chicken breast, swiss cheese, cos lettuce, bacon, cranberry sauce, fried egg & mayonnaise w chips	
BARRAMUNDI BURGER	19
fillet of barramundi, cos lettuce, beetroot, tomato, baby caper aioli w chips	
SALTBUSH LAMB BURGER	19
100% saltbush lamb, tomato & chilli jam, tzatziki, cheese, rocket w chips	
KUMERA BURGER	16
sweet potato pattie, baby spinach, yoghurt, red pepper relish on foccacia w chips	

ALL TIME FAVOURITES

CHICKEN SCHNITZEL house-made parmesan & herb crumbed chicken breast w salad & chips	17
BEEF NACHOS guacamole, sour cream & spicy tomato relish	18
CHICKEN PARMIGIANA grated mozzarella cheese, crushed tomato w salad & chips	19



HEALTHY



GLUTEN FREE

Please place your

STEAKS

BLACK ANGUS RUMP 300G GRAIN FED	25
grain fed providing fine marbling, supreme tenderness and rich colour	
PETITE EYE FILLET 200G	26
pasture fed, marked by excellent meat colour with smooth white coloured fat. naturally grass fed, this beef is a good source of monosaturated acids and unsaturated fats including omega 3 oils	
NEW YORK SIRLOIN 300G GRAIN FED	27
grain fed for up to 250 days, the sirloin steak has good marbling that emulsifies during cooking giving fantastic flavour and tenderness	
SCOTCH FILLET 300G	27
grass fed on the open natural pastures of the Australian outback, this beef offers full flavour with natural marbling, excellent meat colour and year round consistency	
T-BONE 400G GRAIN FED	29
riverine premium beef, produced exclusively from high quality bos taurus cattle and finished in the lush temperature climate of Southern Australia, grain fed for up to 150 days	
RIB EYE ON THE BONE 400G GRAIN FED	34
grain fed for up to 250 days providing fine marbling, supreme tenderness and rich colour	
THE 'LEGENDARY' TOMAHAWK 1.2KG+	72
the 'legendary' tomahawk is a steak experience unlike any other. This boheimoth cut includes the entire rib & rib eye sections, weighing in at a minimum of 1.2kgs of super fine marbled meat. Dry aged for 6 weeks using traditional methods that produce supreme tenderness and flavour, this gargantuan steak is the ultimate challenge! Are you brave enough? (share between 2 & subject to availability)	

TELL US WHAT YOU WANT!



rare



medium rare



medium



medium well



well done

CHOOSE 2 SIDES

garden salad
vegetables
potato
chips

CHOOSE A SAUCE

bearnaise
green peppercorn
classic diane
smoked BBQ
cafe de paris butter
mushroom

ADD EXTRA

fried onion ring 5
prawn skewer 5
fried eggs 3

ALL OUR STEAKS ARE ACCREDITED BY MEAT STANDARDS AUSTRALIA



order at the bar or brasserie

SEAFOOD

SALT & PEPPER SQUID	17
mango & chilli mayonnaise w salad & chips	
BEER BATTERED FISH & CHIPS	19
flathead fillets, lemon & caper tartare w salad & chips	
PRAWN & CALAMARI WOK TOSS	23
marinated in sweet soy, garlic, honey & sesame oil, stir fry vegetables & rice	
SEAFOOD RISOTTO	23
prawns, calamari, scallops, fish fillets, tomato puree, baby spinach & cream	
MARKET FRESH FISH OF THE DAY	29
chat potato salad w lemon butter sauce (please ask our friendly wait staff for today's selection)	
SURF AND TURF PLATTER FOR 2	89
king prawns, oysters, beer battered fish, cooked crab, squid, beef medallions, prawn skewers, accompanied w salad & chips	

PIZZA

MARGARITA	16	PEPPERONI	22
tomato, mozzarella & basil		roma tomato, sea salt & mint	
FOUR CHEESE	17	BBQ CHICKEN	22
parmesan, mozzarella, bocconcini, ricotta		spanish onion, mushroom, cherry tomato	
HAM & PINEAPPLE	22	SEARED PRAWN	24
double smoked leg ham & pineapple		basil pesto, fresh chilli & garlic	
MEGA MEAT	24	VEGETARIAN	21
pepperoni, meat balls, chicken, salami, onion		roast pumpkin, eggplant, zucchini, capsicum, mushroom & pesto	

SIDES

CORN ON THE COB	4
FRIED ONION RINGS	5
GARLIC BREAD	6
CHIPS	7
MASH POTATO	6
WEDGES w sour cream & chilli	8

DESSERT

CHOCOLATE FONDANT PUDDING	10
vanilla ice-cream, strawberries	
STICKY DATE PUDDING	10
butterscotch sauce, vanilla ice-cream	
APPLE & CINNAMON TARTE TATIN	10
caramel sauce, ice-cream	
FRESH FRUIT SALAD	10
w rockmelon, honeydew, watermelon, strawberries, pineapple & creme fraiche	

\$10 KIDS MEALS

w kids pack, drink & ice cream

FREE NINTENDO - ASK OUR FRIENDLY STAFF FOR A LOAN CONSOLE

FISH & CHIPS
lemon & tartare sauce

NUGGETS
chips & tomato sauce

STEAK
salad & chips

MYO PIZZA
choose your own toppings

SPAGHETTI BOLOGNAISE
fresh tomato & basil

BEEF BURGER
100% mince beef, cheese & chips

WINE LIST

glass / bottle

SPARKLING

ROTHBURY NV, South Eastern, NSW // Easy drinking sparkling wine for any occasion 7 / 26**ARGO CLASSIC SPARKLING CHARDONNAY PINOT NOIR** 8 / 30

2009, Single Vineyard Hilltops, NSW // An excellent sparkling fit for any celebration worth celebrating. This is a lively wine with plenty of citrus & effervescence.

CROSER NV, Piccadilly Valley, Adelaide Hills, SA // An elegant, refreshing sparkling wine with hints of red fruits & delicious apple with citrus & nut characters. 12 / 46**MATUA VALLEY SPARKLING SAUVIGNON BLANC** 12 / 46

NV, Marlborough, New Zealand // A distinctive & vibrant lightly sparkling style exhibiting intense ripe citrus & passionfruit characters with a hint of residual sugar.

CHAMPAGNE

POL ROGER BRUT RESERVE NV, Epernay, France // A beautifully balanced aperitif with a mix of citrus, peaches & cream & a long finish. 114**BOLLINGER SPECIAL CUVÉE BRUT** NV, Ay, France // A medium to full-bodied champagne with earthy tones & a floral finish. 139

WHITE

WINE OF THE MONTH Ask our friendly staff for latest offering! 7 / 26**ARGO SINGLE VINEYARD SAUVIGNON BLANC SEMILLON** 7.5 / 28

Canberra & The Hilltops, NSW // The bright, aromatic style is loaded with intense passionfruit & gooseberry characters with a clean, dry finish.

REDBANK "THE LONG PADDOCK" SAUVIGNON BLANC 8 / 30

King Valley, VIC // A crisp cool climate Australian sauvignon blanc with gooseberry notes & lemon lime citrus to complement any salad or seafood fare.

ANGEL COVE SAUVIGNON BLANC Marlborough, New Zealand // An intense aromatic wine displaying elegant citrus & tropical fruit characters. 9 / 34**KAPUKA SAUVIGNON BLANC** Marlborough, New Zealand // This classic Marlborough style has bright lime citrus notes with pungent gooseberry aromas. 9.5 / 36**SHADOWOOD PINOT GRIS VIOGNIER TRAMINER** Eden Valley, SA // A light to medium bodied palate with tropical fruit & fruit salad flavours developing touches of spice & minerals. 8.5 / 32**MONKEY BAY PINOT GRIS** Marlborough, New Zealand // A vibrant wine perfect for any occasion, with floral overtones throughout. 8 / 30**WATERMARK CHARDONNAY** Riverina, Yarra Valley & Hunter Valley // A silky textured classic chardonnay with citrus & ripe pear characteristics. 7.5 / 28**CAPEL VALE DEBUT UNWOODED CHARDONNAY** Capel, WA // A sensationally crisp, unoaked chardonnay with tropical fruit aromas of pineapple, peach, apple & melon. 9.5 / 36**LITTLE YERING CHARDONNAY** Yarra Valley, VIC // Made from 100% chardonnay grapes, this is medium-bodied & has great intensity on the nose with mineral notes, creamy white nectarine & citrus flavours. 12 / 46**CASSEGRAIN VERDELHO** Hunter Valley & Central Ranges, NSW // A young, fresh wine with flavours of lychees, honeydew melon & lashings of rose petals & a long fresh palate. 7.5 / 28**BROKENWOOD SEMILLON** Hunter Valley, NSW // A classic semillon with fragrant grassy tones & zingy finish. 49**LEO BURING MEDIUM SWEET RIESLING** Eden Valley, SA // It's all in the name - a soft, opulent riesling with very little acidity. 9.5 / 36**DEVIL'S CORNER RIESLING** West Tamar, TAS // Fresh & appealing with hints of zesty citrus lime & passionfruit & a crisp acid finish. 10 / 38

WINE LIST

glass / bottle

ROSE

2 WHEELS ROSE Hunter Valley, NSW // A fresh, upfront nose of strawberries & raspberries with a full mouth feel & dry finish. **8.5 / 32**

CASTELLO DI GABBIANO ROSE Tuscany, Italy // Salmon pink rose made from Sangiovese grapes, this is a refreshing, slightly fruity style with layers of confectionary, strawberries & cherries. **8.5 / 32**

BAY OF FIRES SPARKLING ROSE Bay of Fires, TAS // Complex red berry fruits complemented by earthy characters, this is a great one for the ladies night out - not too sweet with a crisp finish. **49**

RED

WINE OF THE MONTH Ask our friendly staff for latest offering! **7 / 26**

ARGO SINGLE VINEYARD CABERNET SAUVIGNON Hilltops, NSW // Plenty of cassis, plum & dark chocolate flavour in this one, exhibiting cedar oak & fine tannins. **7.5 / 28**

NEXT OF KIN CABERNET SAUVIGNON Coonawarra, SA // A drink now cabernet with vibrant fruit, lush velvety texture, red-currant & blackberry flavours & ripe sweet tannins. **9.5 / 36**

ROBERTSON'S WELL CABERNET SAUVIGNON Coonawarra, SA // A balanced cabernet sauvignon with a rustic feel, possessing a rich long finish of wood smoke, vanilla & dark chocolate. **49**

AMESBURY ESTATE CABERNET SHIRAZ MERLOT Riverina, NSW // This full flavoured wine has spicy & berry aromas with fine tannins & a soft finish. **7.5 / 28**

CHAIN OF FIRE MERLOT Mudgee, NSW // A very smooth, approachable wine with fruit driven characteristics. **8.5 / 32**

RICHFIELD CABERNET SHIRAZ Granite Belt, New England, NSW // Aromas of blackcurrant, licorice & violets with a hint of spice, sweet cedary oak & tannins - perfect for red meats. **8 / 30**

LANGHORNE CROSSING CABERNET MALBEC SHIRAZ Langhorne Creek, SA // A serious onslaught of berries softened with vanilla oak & a spiced peppery finish. **7.5 / 28**

IMPRINT SHIRAZ Central Victoria // Earthy plums & vanilla on the nose with a silky smooth palate. **7.5 / 28**

EARTHWORKS SHIRAZ Barossa Valley, SA // Rich & juicy with flavours of wild blackberries & blackforest cake with generous tannins. **9 / 34**

PEPPERJACK SHIRAZ Barossa Valley, SA // Best enjoyed with one of our premium steak cuts; this shiraz has aromas of blackberries & plums with rich, velvety tannins. **11 / 52**

T'GALLANT JULIET PINOT NOIR Mornington Peninsula, VIC // A silky mouth feel with ripe, plummy fruit flavours. **9 / 34**

PORT

PENFOLD'S GRANDFATHER PORT 60ml // The perfect finish to any great meal. **16.5**

