



Dinner Menu

Starters

Oysters – ½ Dozen or 1 Dozen

Natural	19 29
Kilpatrick	21 34
Mango salsa	20 32

Garlic, Lime and Chilli Prawn Skewers	17
With a fennel and citrus salad	

Trio of Dips served with House Made Pita	17
Ask staff or see specials board for today's selections	

Bruschetta	
Tomato, spanish onion, basil and bocconcini	13
Mushroom, spinach and goats cheese	13

Antipasto Board for Two	28
Selection of cold meats, warm chorizo, semi-dried tomato's, artichoke hearts, olives and white anchovies served with zeally bay organic sourdough	

Cheese Board	35
Chef's selection of 4 cheeses served with crackers, muscatel grapes & quiche paste	

Mixed Olives	15
Selection of delicious locally sourced olives infused with olive oil and zeally bay sourdough	

Sides	
Corn cobs with chipotle butter	8
Mediterranean quinoa salad	8
Bowl of chips	6
Sautéed seasonal mixed vegetables	8
Chat potatoes with rosemary & garlic salt	8

Kids Menu

Mains | add \$2.50 for a glass of soft drink

Crumbed chicken tenders and chips	10
Grilled chicken tenders and salad	10
Fish and chips	10
Sausage, mash and veggies	10

Dessert

Ice cream & Topping	6
Frog in a pond ice cream	6

Meat Dishes

Rib Eye Scotch Fillet Steak 300g	35
Served with boscaiola sauce or red wine jus	
Lamb Cutlets	32
Marinated in garlic, lemon and herbs with tzatziki	
Roasted Chicken Breast Fillet	25
Served with mushroom and dill veloute	
The Coast Hamburger	19
House made 100% beef pattie, cheese, bacon, egg, caramelized onion, tomato, the coast special salad and tomato chutney	

Seafood Dishes

Seafood Platter	For One 49 For Two 98
Fresh oysters, king prawns, smoked salmon, pickled octopus, pan seared scallops & prawns, fried beer battered flat head tails, french fries, grilled rockling, served with fresh seasonal fruit and the coast special seafood sauce	
Crispy Skin Salmon	30
Served on garlic mash with broccolini, dutch carrot and orange maple glaze	
Fish of the day	POA
Ask staff or see daily specials board for today's selection	
Salt & Pepper Calamari	19
Served with the coast special salad or flash fried with garlic and lemon	
Flat Head Tails & Chips	18
Served with garlic aioli	

Salads

Mediterranean quinoa salad	\$12
Fennel, pear and pecorino	\$12
Rocket and parmesan	\$12
Mixed or green salad	\$12
Baby spinach, sun dried tomato and red onion	\$12



PASTA DISHES

Choose your Pasta & Pasta Sauce

PASTA: Spaghetti, Linguini, Penne, Pappardelle, Ravioli, Tortellini, Gnocchi. Gluten Free Pasta Available – add \$5

Pasta Sauces	Entrée	Main
Bolognese (rich meat and tomato sauce)	15	19
Napoli (basil garlic in a pure tomato sauce)	15	19
Arrabiata (spicy tomato sauce)	15	19
Red pepper, broccolini and goats cheese	17	21
Carbonara (bacon cream in a cheese sauce)	15	19
Mixed seafood in tomato or white sauce	19	24
Ragu (slow cooked beef ragu)	17	22
Pollo Funghi (chicken, mushroom, cream sauce)	17	22
Traditional or Vegetarian Lasagne	17	22

Risotto Dishes

White & Brown Rice Available.

Gluten Free available – add \$5.00

Risotto Sauces	Entrée	Main
Mushroom and Sausage	15	19
Mushroom, Zucchini & Spinach	15	19
Prawn, crab, sugar snap pea	18	22
Chicken, pumpkin and sage	17	21

Desserts

The Coast Sundae	14
Decadent ice-cream sundae with chocolate ganache, crushed peanuts, salted caramel and vanilla bean ice-cream, finished with pistachio praline	
Nutella Calzone	14
Served with vanilla ice-cream and fresh seasonal berries	
Banana Fritter	12
Served with vanilla ice cream and salted caramel	
Churros	12
Served with melted dark chocolate and salted caramel	
Aurora Frozen Italian Desserts	12

PIZZA MENU

	Sml	Lrg
Garlic Bread	8	
Garlic Focaccia	13	17
Campana	15	19
Bocconcini, marinated cherry tomato and basil		
Emiliana	15	19
Tomato, mozzarella, finished with prosciutto, rocket and shaved grana padano parmesan		
Calabrese	15	19
Tomato, mozzarella, salame soppressa, artichoke hearts, and sun dried tomato		
Umbra	15	19
Tomato, mozzarella, cacciatore sausage, buffaloto and zucchini		
Italian	17	22
Ham, salami, prosciutto, cacciatore sausage, red onion and bbq sauce		
Veneta	18	23
Garlic and chilli marinated prawns, calamari and scallops		
Siciliana	15	19
Tomato, capers, anchovies, taggiasche, olives, capsicum, and red onion		
Piemontese	15	19
Tomato, mozzarella, ham, mushrooms, and tagleggio cheese		
Valdostana	15	19
Tomato, mozzarella, fontina cheese, speck finished with marinated wild mushrooms		
Pear	15	19
Caramelized onion, pear and gorgonzola cheese		
Ligure	15	19
Tomato, mozzarella, gorgonzola cheese, asparagus and mushrooms		
Lombarda	15	19
Tomato, mozzarella, gorgonzola cheese, asparagus and mushrooms		
Margherita	13	17
Tomato and extra cheese herbs		
Hawaiian	14	18
Tomato, cheese, ham, pineapple		
BBQ Chicken	15	19
Tomato, cheese, chicken, bbq sauce		
Aussie	15	19
Tomato, cheese, ham, bacon and egg		

p: 03 5263 1683

w: www.thecoastrestaurant.com.au

e: thecoast@greatoceanroadresort.com.au

a: 105 Great Ocean Road Anglesea 3230
(located inside Great Ocean Road Resort – opposite JUMPZ Trampolines & Tennis Court)

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Drinks Menu

Coffee

Espresso	3.5
Latte	4
Chai Latte	4.5
Mocha	4.5
Cappuccino	4.5
Hot Chocolate	4.5
Ice Coffee / Chocolate	7
Milkshakes	7
Soy	0.5

Tea

(ALL 4.5)

Fruit Symphony
Apple Elderflower
Chamomile
Early Grey Blue Blossom
Idalgashinna Breakfast Blend
China Green Pure Chun Mee
Rooibos Vanilla
Marrakech Mint

Wine

Sparkling

Loretta Blanc de noir – Brown Magpie 2011 9 | 38
This traditional, finely beaded sparkling delivers refreshing crisp lemon bouquet & delicate strawberry complexity from its Pinot Noir heritage

Moët Chandon Imperial – France - | 82
The Moët & Chandon style is distinctive: bright fruitiness, seductive palate and elegant maturity

Sauvignon Blanc

Marlborough Munamuna Sauvignon blanc 2015 9 | 38
Lively intense wine bursting with flavours of gooseberry passion fruit and citrus

The Coast Selection Sauvignon Blanc 2015 8 | 35
Fruit salad and citrus fruit give this wine zesty aromas and a crisp clean lengthy finish

Chardonnay

Margaret River WA Flame Tree Chardonnay 2015 9 | 38
Pineapple and stone fruits, a hint of spicy oak, a crisp and lengthy finish

Pinot Grigio

Brown Magpie Pinot Grigio 2015 9 | 38
Lemon and ripe grape fruit zing with the freshness of pink lady apples and spice

Moscato

SANTA & D'SAS NV Moscato 375ml - | 22
Lifted aromas of rose petal and white peach, the palate delivers textured confectionary musk and spice

Riesling

Dinnys Riesling – Dinny Goonan Wine 2014 9 | 38
Floral notes of lemon blossom, the palate delivers passion fruit lychees with a rich mid palate a great balance & length.

Pinot Noir

Brown Magpie Reserve Pinot Noir 2011 9 | 38
Ruby red, floral, violet, rose-petal lift with cherry aromas leading to clove and nutmeg spice

Shiraz

Brown Magpie Shiraz 2014 9 | 38
The bouquet is full of ripe black & red fruits, pushing the envelope but not overstepping the mark; rich & spicy on the palate, the tannin & acidity draw out the finish evenly

Cabernet Shiraz

McLaren Vale Cradle of Hills 2012 9 | 38
Blackcurrant, blackberries, dark chocolate & ripe tannins

Beer

Full Strength

Victorian Bitter 7
Carlton Draught 7

Australian Premium

Crown Lager 7.5
James Boag Premium Lager 7.5

International

Peroni 8
Stella Artois 8
Corona 9
Asahi 9

Craft

James Squire Pale Ale 9.5
Little Creatures Pale Ale 9.5
Little Creatures Bright Ale 9.5

Cider

Sommersby Apple Cider 8
Sommersby Pear Cider 8

Light

Boags Premium Light 6

Cocktails

Coral Reef Vodka, lemon liquor, blue Curocao	14
Snickers Baileys, Frangelico, cream & snickers blended with ice	13
Coast Fantasy Vodka, Southern Comfort, lemon liquor, blue Curacao & lemonade blended with ice	17
Espresso Martini Vodka, Kahlua & a fresh brewed espresso shot blended with a touch of ice	14
Long Island Iced Tea Vodka, Rum, Gin, Tequila, Coke & a dash of orange juice	18

Premix Spirits

Jack Daniels and Coke	9
Jim Beam (White) and Coke	9
Canadian Club	9
Vodka Cruiser (Raspberry)	9
Smirnoff Black / Red	9

Spirits

(8.0)

Vodka
Vickers Gin
Johnnie Walker Black
Johnnie Walker Red
Canadian Club
Jack Daniels
Wild Turkey
Jim Beam
Southern Comfort
Bundaberg Rum
Barcardi Rum
House Brandy (Angoves)
Tequilla
Black / White Sambuca

Vanilla Galliano
Midori

(9.5)

Contreau
Mount Gay Rum

Frangelico
Cinzano
Chivas Regal

Jagermeister
Aperol
Pimms

(12)

Hanwood Grand 10 Year Tawny Port
Grand Burge 10 year Muscat

Non Alcoholic Beverages

Soft Drink \$4 (glass)

Coke, Diet Coke, Lemonade, Solo, Fanta, Raspberry

Water	
Bottled water	4.5
Sparkling Mineral water	6
Bottled Juices	\$4 (glass)
Orange, Apple Pineapple	
Freshly Squeezed Juices	\$8
(choose your own ingredients)	