• TO SHARE •

OLIVES	\$10
House-marinated green Sicilian olives	
1/2 DZ SYDNEY ROCK OYSTERS Tabasco, ginger mignonette	\$24
BUCKET OF CRYSTAL BAY PRAWNS (500G) Marie Rose sauce, aioli, lemon	\$39
BAYSIDE CHARCUTERIE Local & European cured & smoked meats, Meredith feta, olives, mustards, pickles & guindillas, sourdough ficelle	\$39
CHICKEN LIVER PARFAIT Port butter, milk bun wafer	\$16
SALT & PEPPER SQUID Rosemary & chilli salt, preserved lemon, aioli	\$18
HOT WINGS Frank's Red Hot Sauce, blue cheese mayo	\$23
SALTED EDAMAME Deep fried tofu, chilli dipping sauce	\$14
NACHOS Ground chilli beef, cheese sauce, sour cream, avocado purée, jalapeño salsa	\$23
MUSSELS With French baguette Classic Marinière or ginger, lime & coconut	\$32

• BURGERS •

GLUTEN FREE BUNS AVAILABLE - \$2 EXTRA	
BAY BURGER Wagyu patty, cheese, lettuce, pickles, house sauce, fries	\$23
FRIED CAJUN CHICKEN BURGER Spicy aioli, red slaw, fries	\$23
CRUMBED BARRA BURGER Harrissa tartare, baby gem leaf, fries	\$23
BURGER-LESS BURGER Homemade plant & grain patty, cheese, lettuce, pickles, mustard, ketchup, fries	\$21

• PIZZAS •

GLUTEN FREE BASES AVAILABLE - \$2 EXTRA	
GARLIC & CHEESE Garlic, rosemary, mozzarella, roquette & basil pesto	\$15
MARGHERITA Tomato, buffalo mozzarella, basil	\$21
HERBIVORE Tomato, mozzarella, roasted mushroom, blush tomato, goat's curd, roquette	\$23
CARNIVORE Tomato, mozzarella, salami, pepperoni, prosciutto, chorizo	\$25
BBQ CHICKEN Tomato, mozzarella, shallot, Sweet Baby Ray's BBQ Sauce	\$25

• SALADS •

FALAFEL & FREEKEH Roasted and raw beets, labneh, fattoush	\$21
GRILLED OCTOPUS Winter leaves, white beans, baby cucumber, fennel, citrus, salted lemon mayo	\$22
POACHED CHICKEN WALDORF Apple, grape, celery heart, roasted walnut, buttermilk dressing	\$23
POACHED PRAWN Teff, curried cauliflower, nashi pear, mint, avocado	\$24



• MAINS •

CHILLI & GARLIC PRAWN LINGUINE Cherry tomato, prawn gravy	\$26	BEER BATTERED SNAPPER Tartare sauce, lemon, fries	\$28
CHICKPEA & PUMPKIN CURRY Pilaf rice, papadum, yoghurt	\$21	SCHNITZEL Garlic roasted kipfler potatoes, red slaw, red wine jus	\$26
SLOW-BAKED WAGYU CHEEKS Mashed potato, Bordelaise garnish	\$32	BRAISED LAMB SHANK Mashed potato, sautéed sprouts, speck	\$28

• GRILL •

RANGERS VALLEY RUMP\$28(250G)Served with mash or fries & choice of sauceNOLAN RESERVE SIRLOIN ON THE\$39BONE (350G)Served with mash or fries & choice of sauceO'CONNOR DRY-AGED RIBEYE\$49(450G, MARBLE SCORE 3+)Served with mash or fries & choice of sauce

· SIDES ·

FRIES	\$9
SWEET POTATO WEDGES Sour cream	\$14
GARLIC ROASTED KIPFLER POTATOES	\$12
CAULIFLOWER CHEESE Herb crumb	\$10
MAPLE-ROASTED VEGETABLES Dutch carrot & pumpkin	\$12
GARDEN SALAD	\$10

BLACK ANGUS PORTERHOUSE	\$35
(300G)	
Served with mash or fries & choice of sauce	

Choice of sauce: Mushroom, red wine jus, peppercorn, Café de Paris butter

SALMON CUTLET

Crushed kipfler potatoes, prawns, tarragon, burnt butter



\$30

• TO FINISH •

APPLE & RHUBARB CRUMBLE TART English custard	\$12
CLASSIC LEMON TART Zesty crème fraîche, brandy snap	\$12
ESPRESSO SEMIFREDDO	\$12

Cacao nib biscotti

• KIDS MENU •

FOR CHILDREN 12 YEARS & UNDER

MINI CHEESE BURGER with fries	\$12
TOMATO & CHEESE PASTA	\$12
CHICKEN SCHNITZEL with mash	\$12
FISH & CHIPS with tartare sauce	\$12

ALL KIDS MEALS INCLUDE A SOFT DRINK.



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