

LUNCH DAILY: 12PM – 4PM | DINNER: SUN-THUR: 5PM – 7:30PM / FRI & SAT: 5PM – 8PM

# FOOD MENU

Crafted with local ingredients,  
enjoyed overlooking Lake Cootharaba.



## SMALL PLATES

**Karaage Chicken | 22**  
sesame, lime, chilli sauce

**Moroccan Beef Flatbread | 22** | DF\*  
hummus, pickles, labana

**Prawn Roll | 24** | DF  
marie rose, cos lettuce

**Duck & Hoisin Steamed Buns (3) | 19**  
siracha mayo

**Popcorn Cauliflower | 16** | V  
katsu mayo

**Crispy Smashed Potatoes | 19** | GF DF VG\*  
chorizo, bravas sauce, salsa verde

**Onion Rings | 15** | V  
jalapeños & chipotle mayo

**Halloumi Fries | 17** | GF V  
tzatziki

**Greek Salad | 14** | GF V VG\*  
cos, olives, cucumber, tomato, red onion & feta

**Fried Broccolini | 15** | DF GF VG  
miso & garlic dressing

**Cheesy Garlic Bread | 15** | V

**Hot Chips | 12** | GF DF VG

**Gravy | 4**   **Sauce of the day | 4**   **Vegan Aioli | 2**

GF gluten free DF dairy free V vegetarian VG vegan \*options available

Let us know about any **allergies**—while we're careful,  
we can't guarantee no cross-contamination.

15% Surcharge on Public Holidays

## DAILY SPECIALS

Check the board!

## LARGE PLATES

**Chicken Schnitzel | 28**  
fries, gravy or sauce of the day

**Saddleback Farm Beef Pie | 27**  
garlic mash, garden peas & gravy

**Fish & Chips | 28** | DF  
eco brewing co. beer battered fish & tartare

**Grilled Zucchini & Broccolini | 27** | V GF VG\*  
peas, feta & green herb dressing

**Pork Belly Noodle Salad | 28** | DF  
soba noodles, sticky soy

**Panko Crumbed Calamari & Chips | 27**  
tartare, lemon

**Chicken Katsu Curry | 30** | DF  
rice & pickles

**Beef Ragu Pasta Bake | 32**  
garlic bread, bocconcini & herb oil

**Lemon & Herb Grilled Chicken | 28** | DF GF  
pancetta & spring onion potato salad

**Oven Roasted Barramundi | 42** | GF  
garlic mash, roast capsicum, caper salsa

**300g Grass-fed Sirloin | 48** | GF DF\*  
roasted potatoes, broccolini, gravy or sauce of the day

**\$15 Joey's Favourites**

For children 12 and under

**Sausage & Chips | GF DF**  
**Tomato & Cheese Pasta | V**  
**Fish & Chips**



## PIZZA 10"

Takeaway? Absolutely!

**Margherita | 21**  
mozzarella, bocconcini & basil

**Pepperoni | 22**  
spicy pepperoni

**BBQ Meatlovers | 26**  
salami, sausage, bacon & BBQ sauce

**Pulled Pork | 26**  
hoisin, spring onion, tzatziki

**Chicken Pesto | 26**  
red onion, sundried tomatoes, pesto aioli

**Mediterranean | 25**  
halloumi, capsicum, tomato, onion & olives

**Hawaiian | 22**  
ham & pineapple

Gluten free base +5 | Vegan cheese +4

## BURGERS

all served with chips

**Beef Burger | 27** | DF\*  
bacon, cheese, cos  
**available at lunch 12pm - 4pm\***

**Pulled Pork Burger | 27** | DF  
fried onion rings, chipotle mayo, rocket

**Halloumi Sandwich | 27** | V  
toasted turkish, beetroot relish, cos

Gluten free bun +4

# eco brewing co.

*Artisan Beer*

Beer brewed right here!  
From tanks to taps in meters, not miles.  
Freshly brewed on-site at CootharaBAR!

Pot	Schooner	Pint
7.50	10	13

## Everglades Lager | 5.2% abv

pale & clear with notes of citrus

## Session Ale | 3.5% abv

gold in colour with passionfruit & melon

## Pale Ale | 4.4% abv

hazy with mango & passionfruit

## Pilsner | 5.0% abv

subtle zest & a grassy finish

## Sunny Coast IPA | 6.0% abv

hazy & tropical

## First Point XPA | 5.4% abv

hazy with grapefruit

## Irish Red Ale | 4.5% abv

ruby red, with chocolate & peanut butter

## Mango Beer | 4.5% abv

smooth & fruity

## Vanilla Porter | 6.0% abv

smooth & dark with rich vanilla

## Apple Cider

dry & refreshing

*“ 75 years in the making,  
brewed for today. ”*



## Diablo Ginger Beer

spicy & delicious

8 | 12 | 14

## Non-Alcoholic Beer | 8.5

# DRINKS MENU



## HAPPY HOUR

DAILY: 2PM - 4PM

eco brewing co. beer | 7 | 10

Diablo Ginger Beer | 7 | 10

Diablo Tap Cocktails | 14

Frozen Cocktails | 14

Ten Rocks Sauvignon | 9

Haselgrove Shiraz | 9

Lou Parais Rose | 9

Prosecco | 8

## COCKTAILS

### Mimosa | 12

orange juice, processco

### Something Frozen | 17

Today's slushy hits different - ask staff for details

### Diablo Passionfruit | 18

passionfruit, ginger beer, lime

### Diablo Marg | 18

tequilla infused ginger beer, pineapple

### Aperol Spritz | 17

aperol, prosecco, soda

### Ricky Goes to Japan | 19

midori, vodka, lemon, cranberry

### Mocktail | 10

pineapple iced tea



## WINE



150 | 250 | BTL

### Nugan Estate Pinot Noir

willbriggie, nsw

12 | 16 | 50

### Haselgrove Shiraz

mclaren vale, sa

12 | 16 | 50

### TWB Cabernet Sauvignon

tumblong hills, nsw

13 | 17 | 50

### Hidden Seas Grenache

mcoonawarra, sa

12 | 16 | 60

### Ten Rocks Sauvignon Blanc

marlborough, nz

12 | 16 | 50

### Delle Venezie Pinot Grigio

cariano, italy

10 | 15 | 45

### Dingo Creek Pinot Gris

traveston, qld (local)

16 | 19 | 65

### Nugan Estate Chardonnay

talinga, nsw

12 | 16 | 50

### Lou Parais Rose

provence, france

12 | 16 | 50

### Taylor Ferguson Prosecco

king valley victoria

10 | | 45

### Alexander Hill Moscato

preston, vic

10 | | 45

## SOFT DRINKS

Coke, Coke Zero, Sprite, Fanta | 4

Coconut Water | 6

Redbull | 6

Sams Orange, Apple or Pineapple Juice | 5.5

**COOTHARA BAR**

Please inform our staff of any **allergies** or dietary requirements before ordering.