Menu

STARTERS

8.9
14.5
12.5
17
10.5
14.5
15

THE COIL

THE GRILL	
Grill served with chips & choice of stir-fried greens or house slaw	
BEEF EYE FILLET 200G (LGA)	54
SCOTCH FILLET 300G (LGA)	56
PORTERHOUSE STEAK 300G (LGA)	45
PLUS YOUR CHOICE OF SAUCE (LG) Peppercorn Mushroom Dianne Confit Garlic Cream Gra	vy
ADD A REEF TOPPER (LG)	g
PORK CUTLET grilled on the bone with creamy mustard sauce (LGA, DFA)	32
CRISPY SKINNED SALMON lemon cream sauce (LGA, DFA)	35



Favourites served with chips & choice of stir-fried greens or house slaw

CHICKEN SCHNITZEL panko crumb chicken breast & choice of sauce (DFA)	26
CHICKEN PARMIGIANA topped with ham, Napoli sauce & mozzarella	31
HAWAIIAN CHICKEN PARMIGIANA topped with ham, Napoli sauce, pineapple & mozzarella	31
BEEF SCHNITZEL herb-crumbed beef & choice of sauce Half 24	Full <mark>30</mark>

SAUCES (LG)

Peppercorn | Mushroom | Dianne | Confit Garlic Cream | Gravy

CHICKEN BURGER southern fried chicken breast, bacon, cos

lettuce, tomato, Swiss cheese, sriracha aioli & chips

MUSHROOM LINGUINI garlic, baby spinach, white wine,

MAINS

cream & parmesan

ADD CHICKEN

BEEF & BACON BURGER double beef pattie, double cheese, bacon, pickles, aioli, BBQ sauce & chips	25
VEGAN BURGER lettuce, tomato, caramelised onions, sweet chilli sauce & chips	25
PRAWN LINGUINI prawns, garlic, baby spinach, white wine, cream & parmesan	26
CAJUN CHICKEN & GARLIC PRAWN Cajun chicken breast topped with creamy garlic prawns, served with chips & house slaw (LG)	36
LEMON PEPPER CALAMARI chips, house slaw, chipotle mayo (LGA, DF)	28
FISH & CHIPS beer-battered fish, chips, house slaw, lemon & aioli (DF) Half 22 Full	30

SIDES

HOUSE SLAW honey mustard dressing (V, LGA, DF)	7
STIR-FRIED GREENS in garlic, ginger & sesame (V, LG, DF)	8
EXTRA SAUCE tomatø, BBQ, aioli	0,5

KIDS MEALS

ALL 13.5

SPAGHETTI BOLOGNESE with cheese
CHICKEN NUGGETS & CHIPS with tomato sauce
FISH & CHIPS with tomato sauce
BEEF CHEESEBURGER & CHIPS with tomato sauce
ICE CREAM with topping & sprinkles

KIDS MEAL DEAL

16

Your choice of main served with a soft drink and finished with ice cream with topping & sprinkles.

25

22.5

with salted caramel sauce and vanilla ice-cream	14
WHITE CHOCOLATE PANNA COTTA with Champagne berry compote & roasted hazelnuts (LG, NUTS)	14
MARS BAR CHEESECAKE chocolate, caramel & nougat with cream & berries (MAY CONTAIN NUTS & SOY)	14
AFFOGATO espresso coffee, Frangelico, ice cream	16

(V) vegetarian (LG) low gluten (LGA) low gluten available (DF) dairy free (DFA) dairy free available (NUTS) contains nuts (SOY) contains soy

15% public holiday surcharge applies on all public holidays

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

loolters Grill