

<b>WEEKDAY SPECIALS</b>	<b>HAPPY HOUR</b> <span style="float: right;">8.0</span>
	MONDAY - FRIDAY 4 - 6PM select house pints & wines by the glass.
	<b>PARMA</b> <span style="float: right;">18.0</span>
	TUESDAY - FROM 12PM chicken or eggplant parma, served with salad & chips.
<b>STEAK</b> <span style="float: right;">20.0</span>	WEDNESDAY - FROM 12PM 250g sirloin served with salad & chips.
	<b>BURGER</b> <span style="float: right;">15.0</span>
THURSDAY - FROM 12PM beef, chicken schnitzel or vegan cheeseburger, served with a side of chips	

<b>WEEKEND SPECIALS</b>	<b>BAO &amp; BEVS</b>
	SATURDAY & SUNDAY FROM 12 - 7PM \$10 Pirate Life Pale Ale, Aperol Spritz \$5 Chicken Bao, Tofu Bao

<b>SUNDAY SPECIALS</b>	<b>BANGERS &amp; MASH</b> <span style="float: right;">22.0</span>
	SUNDAY - FROM 12PM pork or plant based sausages with potato mash, gravy or vegan gravy, onion jam & pickled mustard greens.

TAP BEER	POT	PINT	JUG
Stone and Wood Pacific Ale 4.4%	7.0	14.0	28.0
Carlton Draught 4.6%	6.0	12.0	24.0
Great Northern 4.2%	6.0	12.0	24.0
Gage Roads Single Fin 4.5%	6.0	12.0	30.0
Atomic Hazy Pale Ale 4.5%	6.0	12.0	24.0
Peroni Nastro Azzurro 5.1%	7.0	14.0	28.0
The Mill El Torro IPA 6.7%	7.0	14.0	28.0
Wolf of the Willows Woodsman Amber Ale 4.5%	6.5	13.0	26.0
Pirate Life South Coast Pale Ale 4.4%	6.5	13.0	26.0
Recreation Ale 2.5%	5.0	10.0	20.0
Treehouse Cider 4.8%	6.5	13.0	26.0

**STARTERS**

<b>Oysters</b> served natural, shucked daily.	5.5ea
<b>Kingfish Sashimi (GF)</b> with nam jim & lime coconut cream.	26.0
<b>Salt &amp; Pepper Calamari (GF)</b> with housemade spicy mala mayonnaise.	23.0
<b>Spicy Popcorn Chicken (GF)</b> with housemade mayonnaise.	19.9
<b>Jamon Serrano Croquettes</b> with housemade mayonnaise.	16.5
<b>Dumplings</b> • prawn & pork dumplings with chilli peanut sauce. • prawn dumplings with soy ginger sauce.	22.5 22.5
<b>Buns</b> • fried chicken bao with housemade spicy mayonnaise, pickled cucumber & coriander. (1) • tofu bao with gangjeong & pickled cabbage. (1) (VG, V)	8.5 6.9
<b>Tempura Cauliflower (VG, V)</b> with spiced Japanese mayonnaise.	16.9

**FROM THE GRILL**

<b>Black Angus Sirloin 300g</b> with chips, house salad & mustard. Add gravy, peppercorn or mushroom sauce.	43.9 4.5
<b>Black Angus Ribeye 350g</b> with chips, house salad & mustard. Add gravy, peppercorn or mushroom sauce.	47.9 4.5
<b>Grilled Fish of the Day (GF)</b> grilled white fish, citrus & fennel salad, caper verde & seasoned chat potatoes.	37.0
<b>Bangers &amp; Mash</b> pork sausages, potato mash, gravy, onion jam & pickled mustard greens.	26.9
<b>Vegan Bangers &amp; Mash (V, VG)</b> plant based sausages, potato mash, vegan gravy, onion jam & pickled mustard greens.	26.9

**CLASSICS**

<b>Chicken Parma</b> panko crumbed chicken breast topped with napoli, ham & cheese, served with chips & house salad.	28.9
<b>Chicken Schnitzel</b> panko crumbed chicken breast served with chips & housemade slaw. Add gravy, peppercorn or mushroom sauce.	26.9 4.5
<b>Eggplant Parma (VG, VO)</b> crumbed eggplant with napoli & cheese, served with chips & house salad.	27.9
<b>Collingwood Burger</b> char-grilled beef patty, cheddar cheese, lettuce, tomato & burger sauce served in a toasted bun with a side of chips.	24.5
<b>Vegan Cheeseburger (V)</b> vegan plant-based pattie, tomato, lettuce, vegan cheese, vegan mayonnaise & pickles served in a toasted bun with a side of chips.	24.5
<b>Fish &amp; Chips</b> fried or grilled barramundi, served with chips, tartare & lemon.	27.5
<b>Beef Rendang Pie</b> slow braised brisket, coconut, kaffir lime, chilli, coriander with a side of chips.	27.5

**PASTAS**

<b>Prawn Linguine</b> prawns, cherry tomatoes, chilli, basil & bottarga.	27.5
<b>Quattro Formaggi Gnocchi (VG)</b> gorgonzola, scarmorza, pecorino, parmigiano & arrabiata sauce.	26.5

**SALADS**

<b>Fennel Rocket Salad (VG, N)</b> fennel, edamame, spiced nuts, sugar snaps & yuzu dressing. Add grilled chicken.	19.9 6.5
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**SIDES**

<b>Broccolini (VG, VO, GF, N)</b> with pecorino, toasted almonds & lemon.	12.5
<b>House Salad (VG, VO, GF)</b>	8.5
<b>Housemade Slaw (VG, GF)</b>	9.0
<b>Chips (VG, VO)</b> with housemade mayonnaise.	10.0
<b>Sauces</b> gravy, peppercorn or mushroom sauce.	4.5

**SOMETHING SWEET**

<b>White Chocolate &amp; Yuzu Magnum (VG)</b> with cookie crumb.	12.0
<b>Coconut Magnum (VG, V, GF)</b> with cookie crumb.	12.0

**COLLINGWOOD U10's**  
Children under 10 eat free on Sundays

<b>Mini Rigatone</b> with napoli & parmesan.	10.0
<b>Mini Chicken Schnitzel</b> with chips.	12.0
<b>Mini Fish &amp; Chips</b> fried or grilled fish with chips & tartare.	12.0
<b>Chicken Nuggets</b> with chips	12.0
<b>Mini Cheeseburger</b> with chips	12.0

All Collingwood U10's meals include a complimentary scoop of ice cream for dessert.

GF - GLUTEN FREE  
VG - VEGETARIAN  
V - VEGAN  
N - CONTAINS NUTS

GFO - GLUTEN FREE OPTION  
VGO - VEGETARIAN OPTION  
VO - VEGAN OPTION

All food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Our team and our suppliers take caution to prevent cross-contamination, however, any product may contain traces. If you have a food allergy, please make this known at the time of ordering.

10% SURCHARGE APPLIES ON WEEKENDS.  
20% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

## COCKTAILS

<b>Aperol Spritz</b> aperol, sparkling, soda, citrus	15.0
<b>Bobby's GT</b> applewood gin, dr. strangelove tonic, eucalyptus	15.0
<b>Espresso Martini</b> 'h' by hine vsop, grainshaker vodka, mr. black coffee liqueur, frangelico, Inglewood espresso	18.0
<b>Negroni</b> gin, campari, sweet vermouth	22.0
<b>Lychee Lavender Collins</b> gin, lavender, lychee	20.0
<b>Spiced Margarita</b> batanga reposado, illegal mezcal, yuzu, agave, gochugaru	20.0
<b>Paloma</b> batanga blanco, grapefruit, agave, lime	17.0
<b>Cosmo Spritz</b> lemon vodka, marionette orange, lillet, rose sparkling	18.0
<b>Moscow Mule</b> grainshaker vodka, lime, ginger beer	19.0
<b>Pornstar Martini</b> grainshaker vodka, vanilla, passionfruit, lime, sparkling	25.0

## WHITES

<b>Gancia Prosecco DOC</b> Veneto, Italy	11.0 / 55.0
<b>Mitchelton Brut</b> Nagambie, Australia	12.0 / 60.0
<b>Nautilus Sauvignon Blanc</b> Marlborough, New Zealand, 2021	12.0 / 48.0
<b>Castello Di Roncade Patriarca Rose Prosecco NV</b> Veneto, Italy	12.0 / 60.0
<b>Hanhdorf Hill Gruner Veltliner</b> Adelaide Hills, Australia, 2020	11.0 / 44.0
<b>Gippsland Wine Co Westernport Chardonnay</b> Mornington Peninsula, Australia, 2021	13.5 / 54.0
<b>Mesh Riesling</b> Eden Vale, Australia, 2020	14.0 / 56.0
<b>Quartier Pinot Gris</b> Port Phillip, Australia, 2021	13.0 / 52.0
<b>P. Laroche Petit-Chablis Chardonnay</b> Burgundy, France, 2020	16.0 / 75.0

## RED

<b>Nuits Folles Rose</b> Pays d'Oc, France, 2020	13.0 / 52.0
<b>Poggio Anima Sangiovese</b> Tuscany, Italy, 2020	11.0 / 44.0
<b>Salomon Braeside Vineyard Cabernet Sauvignon</b> Finnis River, Australia	15.0 / 60.0
<b>Tellurian Redline Shiraz</b> Heathcote, Australia, 2019	13.0 / 52.0
<b>D.Piron Beaujolais 'Brouilly'</b> Beaujolais, France, 2020	14.0 / 56.0
<b>Mount MacLeod Pinot Noir</b> Gippsland, Australia, 2021	12.0 / 48.0

## Functions at HC

Welcome to Hotel Collingwood.  
We are thrilled to be your host and show you our  
beautifully renovated space. Sit back, relax and let our  
team look after you.

We've curated an array of versatile  
function spaces, perfect for your next birthday, work party or  
business meeting.

We are excited to offer four contemporary spaces for  
you to choose from;

Bobby's Private Room  
The Wine Room  
The Front Bar  
The Courtyard

Interested in our function spaces?  
Speak to our friendly team or visit our website.

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