

# HOTEL COLLINGWOOD

## SHARED

- FALCO SOURDOUGH** CULTURED BUTTER (VG) **6.0**
- OYSTERS** SHUCKED TO ORDER, NATURAL, LEMON, TABASCO (GF) **4.0 EA**
- ARANCINI** SMOKED MOZZARELLA AND CHIVES WITH A LEMON JALAPEÑO MAYO (VG) **3 PER SERVE, 16.0**
- BROCCOLI FRITTERS** GINGER BEER BATTERED BROCCOLI, HOT HONEY, PICKLED MAYO (VG, VO) **17.0**
- FRIED LASAGNE** FRIED LASAGNE, PARMESAN, BECHAMEL, CHILLI NAPOLI **18.0**
- TUNA** YELLOW FIN TUNA TARTARE, GOATS CURD, GREEN PEAS, MINT OIL (GF) **24.0**
- SEARED BEEF CARPACCIO** HORSERADISH CREAM, PARMESAN, CROSTINI (GFO) **19.0**
- CALAMARI** GRILLED CALAMARI AND PANCETTA SKEWERS, GREEN OLIVE DRESSING, LEMON (GF) **2 PER SERVE, 18.0**
- KING PRAWN** CHAR GRILLED KING PRAWN, CAFÉ DE PARIS BUTTER, LEMON (GF) **3 PER SERVE, 25.0**
- OCTOPUS** CHAR GRILLED OCTOPUS, GARLIC, CHILLI, LEMON, OREGANO (GF) **24.0**
- ANCHOVIES** WHITE ANCHOVIES, STRACCIATELLA, CHARRED PEPPERS WITH CROSTINI (GFO) **22.0**

## CLASSIC

- BURGER** CHAR-GRILLED BEEF PATTIE, CHEDDAR CHEESE, LETTUCE, TOMATO & BURGER SAUCE SERVED IN A TOASTED BUN WITH A SIDE OF CHIPS (GFO) **26.0**
- VEGAN BURGER** VEGAN PLANT-BASED PATTIE, TOMATO, LETTUCE, VEGAN CHEESE, VEGAN MAYONNAISE & PICKLES SERVED IN A TOASTED BUN WITH A SIDE OF CHIPS (V, GFO) **26.0**
- CHICKEN SCHNITZEL** CRUMBED FREE RANGE CHICKEN BREAST, BUTTERMILK AND HERB SLAW, LEMON **28.5**
- CHOICE OF SAUCES, PEPPERCORN, GRAVY, MUSHROOM **3.0**
- PORCHETTA** TWICED COOKED CRISPY PORCHETTA, YORKSHIRE PUDDING, SOUR APPLE CHUTNEY, BROCCOLINI, JUS **38.0**
- CHICKEN PARMA** PANKO CRUMBED CHICKEN BREAST TOPPED WITH NAPOLI, HAM & CHEESE, SERVED WITH CHIPS & HOUSE SALAD **30.0**
- EGGPLANT PARMA** CRUMBED EGGPLANT WITH NAPOLI & CHEESE, SERVED WITH CHIPS & HOUSE SALAD (VG,VO) **29.5**
- MUSHROOM** GRILLED MARINATED PORTOBELLO MUSHROOM STEAK, ROASTED KIPFLER POTATO, COS SALAD, VEGAN TRUFFLE AIOLI (V, GF) **27.0**
- FISH AND CHIPS** GINGER BEER BATTERED ROCKLING, COS SALAD, DILL AND CAPER TARTARE, LEMON **30.0**
- LAMB** SLOW COOKED LAMB SHOULDER, POTATO MASH, BRAISED FENNEL, PEAS, MINT SALSA VERDE, JUS (GF) **38.0**

## GRILL

- BARRAMUNDI** GRILLED BARRAMUNDI, POTATO MASH, GARLIC SPINACH, FENNEL DILL SALAD, ORANGE JUS (GF) **42.0**
- STEAKS**
- |                               |             |
|-------------------------------|-------------|
| <b>EYE FILLET</b> 250G        | <b>52.0</b> |
| <b>SCOTCH</b> 250G            | <b>48.0</b> |
| <b>GRAIN FED SIRLOIN</b> 300G | <b>46.0</b> |

ALL STEAKS SERVED WITH CHIPS, COS SALAD, SHALLOT VINAGRETTE

CHOICE OF SAUCES, GREEN PEPPERCORN, BEEF JUS, MUSHROOM, CAFÉ DE PARIS BUTTER **3.0**

## PASTA

- RIGATONI** VODKA SAUCE, STRACCIATELLA, BASIL (VG) **28.0**
- LINGUINI** SEAFOOD LINGUINI, WHITE WINE, GARLIC, CHILLI, PARSLEY, AND LEMON PANGARATTATO **34.0**

## SIDES

- COS SALAD** BUTTERMILK, RADISH, MUSTARD DRESSING (GF, VO, VG) **12.0**
- GREEN PEA SALAD** GOATS CHEESE, OAKLEAF, MINT, FRENCH DRESSING (GF, VG) **16.0**
- KIPFLER POTATO** TWICE COOKED KIPFLER POTATO, TARRAGON AIOLI (GF, VO, VG) **12.0**
- BROCCOLINI** GRILLED BROCCOLINI, ALMONDS, LEMON, CABERNET VINEGAR (N, GF, V) **14.0**
- CARROTS** ROASTED HEIRLOOM CARROT, HONEY LABNE, PISTACHIO DUKKAH (N, GF, VG) **15.0**
- CHIPS** ROSEMARY SALT (V) **11.0**

## SWEET

- HAZELNUT TIRAMISU** HAZELNUT MASCARPONE, ESPRESSO MARTINI, PRALINE, CHOCOLATE (N, VG) **16.0**
- CRÈME CARAMEL** SALTED VANILLA (GF, VG) **14.0**
- WARM CHOCOLATE BROWNIE** SERVED WITH COCONUT ICE CREAM (GF,V) **15.0**
- CHEESE PLATE** DAILY CHEESE SELECTION, DATE RELISH, GRAPES, HONEYCOMB, LAVOSH (VG) **14.0 PP**



TAP BEER	POT	SCH	PINT	JUG
HOTEL COLLINGWOOD LAGER 4.2%	6.0	9.0	12.0	24.0
EVERYDAY LAGER 4.3%	6.0	9.5	12.0	24.0
CARLTON DRAUGHT 4.6%	7.0	10.0	13.5	26.0
BALTER XPA 5.0%	7.5	11.0	14.5	28.0
GREAT NORTHERN SUPER CRISP 3.5%	6.5	9.5	13.0	26.0
BALTER HAZY IPA 6%	8.0	11.0	15.5	30.0
PIRATE LIFE SOUTH COAST PALE ALE 4.4%	7.5	9.5	12.5	28.0
PERONI 5.0%	8.0	11.0	15.0	29.0
MOUNTAIN GOAT TASTY PALE ALE 4.5%	7.5	10.5	14.5	28.0
CRAFT ROTATIONAL	7.5	10.5	14.5	28.0
MOUNTAIN GOAT HAZY APPLE CIDER 5.0%	7.0	10.0	14.0	28.0
MATSOS GINGER BEER 3.5%	7.0	10.0	13.5	26.0
HARD RATED 4.5%	8.0	11.0	16.0	32.0

## COCKTAILS

<b>MARGARITA</b> MAKE IT SPICY +1 TEQUILA, TRIPLE SEC, LIME JUICE, LEMON JUICE, AGAVE	<b>22.0</b>
<b>ESPRESSO MARTINI</b> VODKA, ESPRESSO, COFFEE LIQUOR, FRANGELICO	<b>21.0</b>
<b>NEGRONI</b> GIN, CAMPARI, SWEET VERMOUTH	<b>23.0</b>
<b>APEROL SPRITZ</b> APERITIF, PROSECCO, SODA, ORANGE	<b>16.0</b>
<b>FIG OLD FASHIONED</b> BOURBON, FIG SYRUP, ORANGE BITTERS, ANGOSTURA BITTERS	<b>23.0</b>
<b>SMITH STREET GIMLET</b> GIN, LIME, SIMPLE SYRUP, MINT	<b>22.0</b>
<b>RUMADORA</b> SPICED RUM, LIME, BROWN SIMPLE SYRUP, SPICED GINGER BEER	<b>19.0</b>
<b>ROSA PALOMA</b> TEQUILA, LIME, AGAVE, CAMPARI, SALTED GRAPEFRUIT	<b>19.0</b>
<b>PASSIONFRUIT MARTINI</b> VODKA, PASSIONFRUIT LIQUOR, LIME, PINEAPPLE	<b>22.0</b>

## SPARKLING WINE

<b>POSITANO PROSECCO</b> MILDURA, VIC	<b>12.0/60.0</b>
<b>JANSZ NON VINTAGE CUVÉE</b> PIPERS BROOK, TAS	<b>13.0/70.0</b>

## RIESLING

<b>PEWSEY VALE REISLING</b> EDEN VALLEY, SA	<b>15.0/70.0</b>
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## PINOT GRIS & GRIGIO

<b>THE CONVERSATIONALIST</b> <b>PINOT GRIGIO</b> MILDURA, VIC	<b>12.0/55.0</b>
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<b>GIPPSLAND WINE CO</b> <b>PINOT GRIS</b> GIPPSLAND, VIC	<b>14.0/65.0</b>
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## SAUVIGNON BLANC

<b>NAUTILUS</b> <b>SAUVIGNON BLANC</b> MARLBOROUGH, NZ	<b>13.0/60.0</b>
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## WHITE VARIETALS

<b>HAHNDORF HILL GRÜNER</b> ADELAIDE, SA	<b>13.0/60.0</b>
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## CHARDONNAY

<b>26 MAPLES 'LONG STORY SHORT'</b> <b>CHARDONNAY</b> MORNINGTON PENINSULA, VIC	<b>15.0/70.0</b>
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## ROSE/CHILLED RED

<b>VINTELOPER ROSE</b> ADELAIDE HILLS, SA	<b>14.0/65.0</b>
<b>BTG PARK RED CHILLED SHIRAZ</b> HEATHCOTE, VIC	<b>13.0/60.0</b>

## PINOT NOIR

<b>YALUMBA 'Y SERIES' PINOT NOIR</b> BAROSSA VALLEY, SA	<b>13.0/60.0</b>
<b>STRELLY FARM PINOT NOIR</b> COAL RIVER, TAS	<b>16.0/75.0</b>

## ALTERNATIVE REDS

<b>VINTELOPER ADELLO GSTM</b> ADELAIDE HILLS, SA	<b>13.0/60.0</b>
<b>WISEACRE SANGIOVESE</b> YARRA VALLEY, VIC	<b>14.0/65.0</b>
<b>FARMERS HEART GRENACHE</b> MCLAREN VALE, SA	<b>15.0/70.0</b>

## SHIRAZ & SYRAH

<b>LIENERT VINYARDS SHIRAZ</b> BAROSSA VALLEY, VIC	<b>12.5/55.0</b>
<b>BOUCHER SHIRAZ</b> HEATHCOTE, VIC	<b>15.0/70.0</b>

## CABERNET BLENDS

<b>VASSE FELIX FILIUS CABERNET</b> <b>SAUVIGNON</b> MARGARET RIVER, WA	<b>14.0 /65.0</b>
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IF YOU WOULD LIKE TO SEE OUR  
COMPLETE WINE & BEVERAGE OFFERING,  
PLEASE ASK ONE OF THE TEAM.

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