

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, BROCCOLINI, FENNEL AND DILL SALAD, LEMON BUTTER SAUCE (GF) **42.0**
- STEAKS**
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|-------------------------------|-------------|
| EYE FILLET 250G | 52.0 |
| SCOTCH 250G | 48.0 |
| GRAIN FED SIRLOIN 300G | 46.0 |

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

MARGARITA 22.0
MAKE IT SPICY +1
TEQUILA, TRIPLE SEC, LIME JUICE, LEMON JUICE,
AGAVE

ESPRESSO MARTINI 21.0
VODKA, ESPRESSO, COFFEE LIQUOR, FRANGELICO

NEGRONI 23.0
GIN, CAMPARI, SWEET VERMOUTH

APEROL SPRITZ 16.0
APERITIF, PROSECCO, SODA, ORANGE

FIG OLD FASHIONED 23.0
BOURBON, FIG SYRUP, ORANGE BITTERS,
ANGOSTURA BITTERS

SMITH STREET GIMLET 22.0
GIN, LIME, SIMPLE SYRUP, MINT

RUMADORA 19.0
SPICED RUM, LIME, BROWN SIMPLE SYRUP, SPICED
GINGER BEER

ROSA PALOMA 19.0
TEQUILA, LIME, AGAVE, CAMPARI, SALTED GRAPEFRUIT

PASSIONFRUIT MARTINI 22.0
VODKA, PASSIONFRUIT LIQUOR, LIME, PINEAPPLE

SPARKLING WINE

POSITANO PROSECCO 12.0/60.0
MILDURA, VIC

JANSZ NON VINTAGE CUVÉE 13.0/70.0
PIPERS BROOK, TAS

RIESLING

PEWSEY VALE REISLING 15.0/70.0
EDEN VALLEY, SA

PINOT GRIS & GRIGIO

THE CONVERSATIONALIST 12.0/55.0
PINOT GRIGIO
MILDURA, VIC

GIPPSLAND WINE CO 14.0/65.0
PINOT GRIS
GIPPSLAND, VIC

SAUVIGNON BLANC

NAUTILUS 13.0/60.0
SAUVIGNON BLANC
MARLBOROUGH, NZ

WHITE VARIETALS

HAHNDORF HILL GRÜNER 13.0/60.0
ADELAIDE, SA

CHARDONNAY

26 MAPLES 'LONG STORY SHORT' 15.0/70.0
CHARDONNAY
MORNINGTON PENINSULA, VIC

ROSE/CHILLED RED

VINTELOPER ROSE 14.0/65.0
ADELAIDE HILLS, SA

BTG PARK RED CHILLED SHIRAZ 13.0/60.0
HEATHCOTE, VIC

PINOT NOIR

YALUMBA 'Y SERIES' PINOT NOIR 13.0/60.0
BAROSSA VALLEY, SA

STRELLY FARM PINOT NOIR 16.0/75.0
COAL RIVER, TAS

ALTERNATIVE REDS

VINTELOPER ADELLO GSTM 13.0/60.0
ADELAIDE HILLS, SA

WISEACRE SANGIOVESE 14.0/65.0
YARRA VALLEY, VIC

FARMERS HEART GRENACHE 15.0/70.0
MCLAREN VALE, SA

SHIRAZ & SYRAH

LIENERT VINYARDS SHIRAZ 12.5/55.0
BAROSSA VALLEY, VIC

BOUCHER SHIRAZ 15.0/70.0
HEATHCOTE, VIC

CABERNET BLENDS

VASSE FELIX FILIUS CABERNET 14.0 /65.0
SAUVIGNON
MARGARET RIVER, WA

IF YOU WOULD LIKE TO SEE OUR
COMPLETE WINE & BEVERAGE OFFERING,
PLEASE ASK ONE OF THE TEAM.

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