

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**
- TEMPURA CAULIFLOWER** WITH MALA MALA MAYO (VG, V) **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 WITH A SIDE OF CHIPS **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 WITH A SIDE OF CHIPS **30.0**

GRILL

- BARRAMUNDI** GRILLED BARRAMUNDI, POTATO MASH, BROCCOLINI, FENNEL AND DILL SALAD, LEMON BUTTER SAUCE (GF) **42.0**

STEAKS

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**

GF GLUTEN FREE | **GFO** GLUTEN FREE OPTION | **VG** VEGETARIAN | **VGO** VEGETARIAN OPTION | **V** VEGAN | **VO** VEGAN OPTION | **N** CONTAINS NUTS

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.



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	9.0	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
MELBOURNE BITTER 4.6%	7.0	10.0	13.5	26.0
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

MULLED WINE

RED WINE, ORANGE, CINNAMON, BRANDY AND SPICES

10.0

MARGARITA

MAKE IT SPICY +1

TEQUILA, TRIPLE SEC, LIME JUICE, LEMON JUICE, AGAVE

22.0

ESPRESSO MARTINI

VODKA, ESPRESSO, COFFEE LIQUOR, FRANGELICO

21.0

NEGRONI

GIN, CAMPARI, SWEET VERMOUTH

23.0

APEROL SPRITZ

APERITIF, PROSECCO, SODA, ORANGE

16.0

FIG OLD FASHIONED

BOURBON, FIG SYRUP, ORANGE BITTERS, ANGOSTURA BITTERS

23.0

SMITH STREET GIMLET

GIN, LIME, SIMPLE SYRUP, MINT

22.0

RUMADORA

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

19.0

ROSA PALOMA

TEQUILA, LIME, AGAVE, CAMPARI, SALTED GRAPEFRUIT

19.0

PASSIONFRUIT MARTINI

VODKA, PASSIONFRUIT LIQUOR, LIME, PINEAPPLE

22.0

SPARKLING WINE

POSITANO PROSECCO

MILDURA, VIC

12.0/60.0

JANSZ NON VINTAGE CUVÉE

PIPERS BROOK, TAS

13.0/70.0

RIESLING

PEWSEY VALE REISLING

EDEN VALLEY, SA

15.0/70.0

PINOT GRIS & GRIGIO

THE CONVERSATIONALIST

PINOT GRIGIO
MILDURA, VIC

12.0/55.0

GIPPSLAND WINE CO

PINOT GRIS
GIPPSLAND, VIC

14.0/65.0

SAUVIGNON BLANC

NAUTILUS

SAUVIGNON BLANC
MARLBOROUGH, NZ

13.0/60.0

WHITE VARIETALS

HAHNDORF HILL GRÜNER

ADELAIDE, SA

13.0/60.0

CHARDONNAY

26 MAPLES 'LONG STORY SHORT' CHARDONNAY

MORNINGTON PENINSULA, VIC

15.0/70.0

ROSE/CHILLED RED

VINTELOPER ROSE

ADELAIDE HILLS, SA

14.0/65.0

BTG PARK RED CHILLED SHIRAZ

HEATHCOTE, VIC

13.0/60.0

PINOT NOIR

YALUMBA 'Y SERIES' PINOT NOIR

BAROSSA VALLEY, SA

13.0/60.0

STRELLY FARM PINOT NOIR

COAL RIVER, TAS

16.0/75.0

ALTERNATIVE REDS

VINTELOPER ADELLO GSTM

ADELAIDE HILLS, SA

13.0/60.0

WISEACRE SANGIOVESE

YARRA VALLEY, VIC

14.0/65.0

FARMERS HEART GRENACHE

MCLAREN VALE, SA

15.0/70.0

SHIRAZ & SYRAH

LIENERT VINYARDS SHIRAZ

BAROSSA VALLEY, VIC

12.5/55.0

BOUCHER SHIRAZ

HEATHCOTE, VIC

15.0/70.0

CABERNET BLENDS

VASSE FELIX FILIUS CABERNET

SAUVIGNON
MARGARET RIVER, WA

14.0 /65.0

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

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

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