



LUNCH MENU

FULL MENU ITEMS ALSO AVAILABLE

These items are only available during lunch service

THE CRAVE BURGER premium Wagyu beef, onions, spicy tomato salsa, cheese, lettuce, tomato and pineapple with beer battered chips	15.0
CHICKEN BURGER crumbed chicken breast, aioli, avocado, tomato, lettuce and onion with beer battered chips	15.0
RED HOT STEAK SPECIAL 250g rump with sauce, coleslaw and beer battered chips	15.0
SEAFOOD CREPE scallops, prawns and fish in a rich garlic cream sauce and side salad	18.0
THE CRAVE SALAD grilled chicken, cherry tomatoes, red onion, fetta cheese, avocado, mixed leaves and citrus aioli dressing	16.0
CAESAR SALAD the traditional favourite add chicken or calamari	14.0 4.0
BLAT bacon, lettuce, avocado and tomato on toasted bread with mayo and beer battered chips	14.0
FRESH LOCAL FISH beer battered or grilled with chips and homemade coleslaw	15.0
BUCKET OF PRAWNS 300g of ocean fresh local prawns on ice with seafood sauce	22.0
SALT & PEPPER CALAMARI with chips and coleslaw	15.0

COOLANGATTA HOTEL

Welcome to the Coolangatta Hotel, winner of the 2008 QHA award for the Hotel of the Year. We source as much of our seafood as possible direct from Gold Coast and Tweed trawlers to ensure the best and freshest seafood possible. We do use Coffin Bay oysters from South Australia due to their exceptional quality. Our steaks are the multi award winning **1824** brand, some of the finest beef available in Australia.

We prepare all our food fresh here at the hotel, so try a bottle of wine or imported beer and take in the best view on the coast while you wait. We have suggested wines to match some of our dishes.

We have a one bill only, per table policy

Jason Finlayson

Stephen Somers

General Manager

Head Chef

STARTERS

GARLIC BREAD	5.9
BRUSCHETTA ciabatta with tomato, onion, herbs and balsamic	9.9
TRIO OF DIPS ciabatta with a selection of dips	10.9
SALT & PEPPER CALAMARI	9.9
DUCK SPRING ROLLS	12.9
TEMPURA KING PRAWNS with citrus aioli	14.9
COCONUT CRUSTED PRAWNS with mild curry aioli	14.9
COFFIN BAY OYSTERS	Natural half doz 12.0 Kilpatrick half doz 14.0 doz 24.0 doz 27.0
COOLY OYSTER SPECIAL	see staff half doz 14.0 doz 27.0
FRESH KING PRAWN & OYSTER PLATE (3 of each)	15.9

SALADS

THE CRAVE SALAD grilled chicken, cherry tomatoes, red onion, fetta cheese, avocado, mixed leaves and citrus aioli dressing	18.0
THAI BEEF SALAD a favourite	18.0
CAESAR SALAD add chicken	15.0 4.0

PASTA

CHOOSE FROM FETTUCINE OR SPAGHETTI

CRAVE PASTA prosciutto, chicken, chilli, sundried tomato, baby spinach leaves, garlic, mushrooms and white wine	22.9
MARINARA fresh king prawns, scallops, reef fish and mussels in a tangy rich creamy tomato sauce - either as a risotto, paella or pasta <i>Matched wine - Ra Nui Sauvignon Blanc NZ</i>	25.9
CHILLI PRAWNS prawns sautéed in chilli, garlic, onion, white wine, parsley and olive oil, finished with fresh parmesan <i>Matched wine Trout Valley Pinot Gris</i>	24.9
HOMEMADE LAMB MEATBALLS Italian styled meatballs in a rich tomato and cream and herb sauce with grated parmesan	19.9
CHICKEN BREAST with avocado, garlic, white wine, sun dried tomato in a cream sauce	21.9
GNOCCHI with butternut pumpkin, sun dried tomato, spinach and pine nuts	17.9
CHICKEN & WILD MUSHROOM RISOTTO chicken strips with a trio of mushrooms in arborio rice and parmesan topped with shallots	22.9

CHARGRILL

Our **1824** steaks are 90 day grain finished and aged for superb flavour and tenderness. They are cooked to perfection on our char grill. **1824** is multi award winning premium Australian beef

PREMIUM RUMP 400G	28.9
PETITE FILLET MIGNON bacon wrapped eye fillet 250g	28.9
OP RIB ON THE BONE 400G	31.9
RIB FILLET 300G	28.9

All steaks served with home made coleslaw and beer battered fries or mash and green beans.

CHOOSE YOUR SAUCE
rich pepper, wild mushroom, garlic cream, red wine jus
We recommend Rufus Stone Heathcote Shiraz with our steaks

ADD THE FOLLOWING TOPPINGS

OYSTERS KILPATRICK (3)	6.0
GARLIC PRAWNS	6.0
½ MORETON BAY BUG	6.0
SCALLOPS	6.0

FAVOURITES

CRAVE FISHERMAN'S BASKET battered king prawns and coral trout, salt and pepper calamari with beer battered fries, lemon wedge and aioli. The best on the coast Highly Recommended	24.9
PALE ALE BEER BATTERED FISH today's fresh market selection and beer battered chips and coleslaw	19.9
GRILLED FISH today's fresh market selection with lemon butter and steamed vegetables	19.9
GARLIC PRAWNS local prawns in garlic and mustard cream on sweet potato mash	26.9
SEAFOOD CREPE a selection of fresh seafood in a rich garlic cream sauce with a side of salad <i>We recommend Trout Valley Sauvignon Blanc with our seafood dishes</i>	24.9
CRAVE CHICKEN crispy skinned chicken breast stuffed with fresh seafood on mash and topped with asparagus spears and a creamy seafood sauce	26.9
CHICKEN CAMEMBERT chicken breast wrapped in prosciutto with mushroom cream sauce and camembert on sweet potato mash and green beans	25.9
CHICKEN PARMIGIANA crumbed breast topped with ham, tomato relish and melted mozzarella cheese with homemade coleslaw and beer battered fries	19.9
LAMB SHANK & GUINNESS PIE slow cooked lamb shank and vegetables in a rich Guinness sauce on mash topped with light fluff pastry <i>We recommend Brokenback Shiraz with this dish</i>	20.9

THE CRAVE SEAFOOD PLATTER (Available Fri/Sat/Sun only until sold out) The coast's best seafood platter for two - oysters natural and Kilpatrick, fresh king prawns, Moreton bay bugs, salt and pepper calamari, beer battered local fish, sauces and seasonal fruit	100.0
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Please ask our staff about our chef's daily specials, dessert specials and our gluten free menu choices

SIDES

BEER BATTERED FRIES	6.0
BOWL OF MASHED POTATO	6.0
BOWL OF SWEET POTATO MASH	6.0
SIDE OF GARDEN SALAD	6.0
SIDE OF STEAMED VEGETABLES	6.0

KIDS MENU

FISH & CHIPS	9.0
CHICKEN NUGGETS & CHIPS	9.0
BOWL OF CHIPS	6.0
MINI LAMB PIE & CHIPS	10.0

WHITE WINES

Glenbawn Classic Dry White
Midnight Leap Classic Dry White
Midnight Leap Chardonnay Hunter Valley
Moore's Creek Chardonnay
Moon Mountain Chardonnay
Evans & Tate MR Chardonnay WA
Trout Valley Riesling NZ
Trout Valley Sauvignon Blanc NZ
Moore's Creek Semillon Sauvignon Blanc WA
Ra Nui Sauvignon Blanc NZ
Lost Block Semillon Hunter Valley
Evans & Tate Sauvignon Blanc Semillion WA
Oyster Bay Sauvignon Blanc NZ
Geisen Sauvignon Blanc NZ
Pepper Tree Unwooded Chardonnay
Trout Valley Pinot Gris NZ

RED WINES

Tyrells Glenbawn Shiraz Cab
Chalice Bridge Cab Sauv
Lost Block Cab Sauv
Brokenback Shiraz Hunter Valley
Rufus Stone Heathcote Shiraz
Single Vineyard Stevens Shiraz
Old Winery Cab Merlot
Chalice Bridge Cab Merlot
Peppertree Merlot
Old Winery Pinot
Pepperjack Shiraz Barossa
Wynns Coonawarra Cab Sauv
Devils Lair Fifth Leg Red
Wirra Wirra Church Block Red
Pepperjack Cab Sauv
Penfolds Bin 407

SPARKLING

Tyrells Premium Brut
Yellowglen Yellow
Tyrells Sparkling Pinot Noir Chardonnay
Jansz NV
Chandon NV
Moet & Chandon NV