

FOOD

- V Vegetarian
- VE Vegan
- VEA Vegan Available
- GF Gluten Free
- GFA Gluten Free Available
- VA Vegetarian Available

Share Plates

- NATURAL OYSTERS (4)** GF 19
Coffin Bay oysters
- KILPATRICK OYSTERS (4)** GF 20
Coffin Bay oysters kilpatrick sauce & bacon
- MANGO & JALAPENO SALSA OYSTERS** GF 20
Coffin Bay oysters topped with mango and jalapenos
- GARLIC BREAD** V 9
Turkish bread, herbed butter
- SATAY SKEWERS** GF 20
Chicken marinated in house-made satay sauce topped with peanuts and side of herb salad
- CRISPY PORK BELLY** GF 21
Crispy skin pork belly, Asian herbs & nam jim jaew
- FRIED CHICKEN** 18
Japanese style karaage chicken, kewpie mayonnaise & citrus salt
- CRYING TIGER BEEF SALAD** GF 21
Flank steak, Asian herbs, red onion, topped with crispy shallots
- KOREAN BBQ WINGS** 19
Chicken wings marinated in sweet and spicy BBQ sauce topped with sesame & spring onion
- SALT AND PEPPER TOFU** V 16
Crispy fried tofu, chilli jam & herbed salad
- MEXICAN BEEF** GF 21
Shredded Mexican beef, cos, mango salsa topped with jalapenos
- PRAWN SPRING ROLLS** GF 19
Spring roll wrapped prawns with Asian herbs and wasabi mayo

Sauces	Toppings
MUSHROOM PEPPER GRAVY 2	PARMI 5 Napoli sauce, ham & cheese
	KILPATRICK 6 Bacon, kilpatrick sauce & cheese

Classics

- FISH AND CHIPS** 26
Coopers battered fish, seasoned fries, salad, house-made tartare and lemon
- SALT AND PEPPER SQUID** GF 26
Seasoned fries, salad, aioli and lemon
- 300G CHICKEN BREAST SCHNITZEL** 26
Panko crumbed premium chicken schnitzel, seasoned fries, salad & choice of sauce
- 300G WAGYU BEEF SCHNITZEL** 28
Panko crumbed premium wagyu beef schnitzel, seasoned fries, salad & choice of sauce
- BEEF BURGER** GF 23
Chargrilled Angus beef patty, tomato, lettuce, cheese, pickles & relish on a brioche bun with a side of seasoned fries
ADD BACON \$4
- CHICKEN BURGER** GFA 23
Karaage fried chicken, slaw, cheese, pickle, kewpie mayo on a brioche bun with a side of seasoned fries
ADD BACON \$4
- 300G SCOTCH FILLET** 41
Salad, seasoned fries & choice of sauce, or spring vegetables & red wine jus
- CAESAR SALAD** GFA 24
Cos, parmesan, anchovies, croutons, crispy bacon, dressed in house-made caesar dressing, topped with a soft poached egg
ADD CHICKEN \$7
- Sides**
- SEASONAL SPRING VEG** GF V VEA 10
Sauteed seasonal vegetables
- STEAMED RICE** GF V VEA 5
With sesame
- FRIES** GF V VEA 12
With aioli
- WEDGES** GF V 14
With sour cream and sweet chilli
- GARDEN SALAD** GF V VEA 8
Seasonal vegetable salad tossed in a house-made vinaigrette
- TEMPURA ONION RINGS** 12
With spicy BBQ sauce

Mains

- CHICKPEA & TOFU SALAD** GF V VEA 24
Crispy chickpeas, salt and pepper tofu salad with Asian herbs, cucumber, edamame, capsicum, red cabbage, carrot & roasted sesame dressing
- FRIED CHICKEN POKE BOWL** GF 25
Karaage chicken, edamame, avocado, cucumber, cabbage, carrot and seaweed on a bed of rice
- MEXICAN BEEF BOWL** GF 25
Shredded mexican beef, mango salsa served with a side of slaw and corn chips on a bed of rice topped with jalapenos and lime
- ROAST PORK BELLY** GF 26
Crispy skin pork belly served with spring vegetables and red wine jus
- PRAWN NOODLE BOWL** GF 26
Marinated prawns, cabbage, carrot, capsicum, on a bed of rice noodles topped with asian herbs and nahm jim sauce
- CHICKEN MANGO SALAD** 27
Chicken, mango, cucumber, cos, cashews, chilli and asian herbs tossed in a coconut dressing
- Dessert**
- MERINGUE** GF 12
Topped with mango, chantilly cream and mint
- STICKY DATE PUDDING** 12
Served with vanilla ice-cream and butterscotch sauce
- CHURROS** 12
Chocolate sauce and chantilly cream

Kids Menu

- MEAL + DESSERT** 15
- Fish & Chips**
- Junior Burger & Chips**
- Chicken Schnitzel & Chips**
- Nuggets & Chips**
- All meals served with salad
- Loaded Waffle Cone**
- With vanilla ice cream & chocolate sauce

The COLLEY HOTEL



OPENING HOURS
11:30AM - 9PM
LIVE MUSIC
Every Friday to Sunday

Weekly Specials

AVAILABLE FROM 5PM

- MONDAY** \$25 Sirloin Steak
- TUESDAY** \$20 Fish & Chips
- WEDNESDAY** \$1 Wings
- THURSDAY** \$25 Schnitzel + Pint
- SUNDAY** \$20 Sunday Roast

DRINKS



Sparkling

DUNES & GREEN PROSECCO SOUTH EASTERN, AU	10	52
PAUL LOUIS SPARKLING LOIRE VALLEY, FR	11	52
LOIS BY THE LANE NV BLANC DE BLANCS ADELAIDE HILLS, SA	12	57
CHANDON NV SPARKLING YARRA VALLEY, VIC	13	69
MOET & CHANDON CHAMPAGNE EPERNAY, CHAMPAGNE, FR	23	138
BIRD IN HAND SPARKLING ADELAIDE HILLS, SA	13	69

Rosè & Sweet

BONE DRY ROSÈ MUNDULLA, SA	11	17	52
SILENT NOISE UVA DI TROIA CHILLED RED MCLAREN VALE, SA	11	17	52
MINUTY ROSÈ PROVENCE, FR	14	20	64
KISMET MOSCATO VICTORIA	11	17	52

Beer & Cider

HAHN SUPERDRY 3.5	10	13
BYRON BAY SQUASH	13.5	18
CARLTON DRAUGHT	10	13.5
COOPERS PALE ALE	10	13.5
GREAT NORTHERN	10	12.5
HARD RATED	14.5	18.5
HEINEKEN	13.5	16
JAMES SQUIRE ORCHARD CRUSH CIDER	13	16.5
JAMES SQUIRE GINGER BEER	14	18.5
PIRATE LIFE PALE ALE	11.5	15
STONE & WOOD PACIFIC ALE	12	16
HAHN SUPERDRY	11	14
WEST END DRAUGHT	10	13.5
XXX GOLD	10	13
CARLTON DRY	11	14

Whites

PIKES 'VALLEY'S END' SAUVIGNON BLANC SEMILLON CLARE VALLEY, SA	11	17	52
THE LANE SAUVIGNON BLANC ADELAIDE HILLS, SA	12	18	56
SHAW & SMITH SAUVIGNON BLANC ADELAIDE HILLS, SA	15	21	64
TIM ADAMS 'SILKY RIDGE' RIESLING CLARE VALLEY, SA	13	19	59
JIM BARRY ATHERLEY RIESLING CLARE VALLEY, SA			64
LA MASCHERA PINOT GRIGIO LIMESTONE COAST, SA	12	18	56
PAXTON PINOT GRIS MCLAREN VALE, SA	12	18	56
THE OTHER WINE CO PINOT GRIS ADELAIDE HILLS, SA			64
HESKETH FIANO CLARE VALLEY, SA	11	17	52
LANGMEIL 'THREE GARDENS' 'VMR' VIOGNIER, MARSANNE, ROUSSANNE BAROSSA VALLEY, SA			56
FAT BASTARD CHARDONNAY CALIFORNIA, USA	10	16	48
ROB DOLAN 'TRUE COLOURS' CHARDONNAY YARRA VALLEY, VIC	12	18	56

Red

STICKS PINOT NOIR YARRA VALLEY, VIC	13	19	59
CLYDE PARK LOCALE PINOT NOIR BANNOCKBURN, VIC			73
MITOLO 'JESTER SERIES' GRENACHE MCLAREN VALE, SA	11	17	52
THREE DARK HORSES GRENACHE MCLAREN VALE, SA			59
MR MICK SANGIOVESE CLARE VALLEY, SA	10	16	48
SILENT NOISE 'SGZ' SHIRAZ GRENACHE ZINFANDEL MCLAREN VALE, SA	11	17	52
WHISTLER WINES 'SMG' SHIRAZ MATARO GRENACHE BAROSSA VALLEY, SA	12	18	56
HENSCHKE 'FIVE SHILLINGS' SHIRAZ MATARO BAROSSA VALLEY, SA			77
KANGARILLA ROAD PRIMITIVO MCLAREN VALE, SA	12	18	60
BREMERTON 'SPECIAL RELEASE' TEMPRANILLO GRACIANO LANGHORNE CREEK, SA	14	20	64
RYMILL 'THE YEARLING' CABERNET SAUVIGNON COONAWARRA, SA	11	17	52
VASSE FELIX 'FILIUS' CABERNET SAUVIGNON MARGARET RIVER, WA	13	19	59
TIM SMITH 'BUGALUGS' SHIRAZ BAROSSA VALLEY, SA	12	18	62
HENTLEY FARM 'VILLAIN & VIXEN' SHIRAZ MCLAREN VALE, SA	13	19	66
OLIVERS TARANGO HJ SHIRAZ MCLAREN VALE, SA			115

Cocktails

PRETTY N PINK Strawberries, White Chocolate & Gin	20
RESERVE GARDEN Cranberry, Lemon & Hibiscus	20
THE COLLEY SPRITZ Limoncello, Prosecco & Grapefruit	20
PASSIONFRUIT THERAPY Passionfruit, Elderflower & Vanilla	20
COJITO Rum, Coconut & Mint	21
RASPBERRY G&T Pink Gin, Raspberry Tonic & Lime	18
ITALIAN ESPRESSO MARTINI Vodka, Coffee & Amaro	21
HONEY SUCKLE Vodka, Lemon & Honey	19
SPICY WATERMELON Tequila, Watermelon & Chilli	21
CLASSIC APEROL SPRITZ Aperol, Prosecco & Soda	20
BLOODY GOOD SPRITZ Prosecco, Blood Orange & Bitterfruit	19
DOUBLE BARREL MARGERITA Tequila, Cointreau & Lime	22
APPLE CRUMBLE Apple, Cinnamon & Lemon	20
NEGRONI Gin, Campari & Vermouth	21

Non-alcoholic

GINGER NO NINJA Ginger, Agave & Mint	14
PSEUDO SUNSET Hibiscus, Orange & Pineapple	14