

## SPARKLING WINES

	GLASS	BOTTLE	
Bancroft Bridge Sparkling, Riverina, NSW	\$9	\$38	
Dal Zotto Pucino Prosecco NV, King Valley, VIC	\$12	\$58	
Veuve clicquot Brut, Reims, France		\$140	

## ROSÉ WINES

	GLASS - 150ml / 250ml		BOTTLE
Penfolds Max Rose, Adelaide Hill, SA	\$15.5	\$26	\$75

## WHITE WINES

	GLASS - 150ml / 250ml		BOTTLE
Bancroft Bridge Sauvignon Blanc, Riverina, NSW	\$9	\$15	\$38
Bancroft Bridge Chardonnay, Riverina, NSW	\$9	\$15	\$38
Squealing Pig Sauvignon Blanc, Marlborough, NZ	\$12	\$20	\$55
Shawn & Smith Sauvignon Blanc, Adelaide Hills, SA			\$80
Penfolds Max Chardonnay, Adelaide Hills, SA	\$15.5	\$26	\$75
Tar & Roses Pinot Grigio, Strathbogie Ranges, VIC	\$11	\$18	\$53
Penfolds Koonunga Hill Riesling, SA			\$48
Freak #5 Dry Riesling, Clare Valley			\$65
T'Gallant Juliet Moscato, SA	\$12	\$20	\$55

## RED WINES

	GLASS - 150ml / 250ml		BOTTLE
Bancroft Bridge Shiraz, Riverina, NSW	\$9	\$15	\$38
Bancroft Bridge Cabernet Merlot, Riverina, NSW	\$9	\$15	\$38
Storm Bay Pinot Noir, Coal River, TAS	\$12	\$20	\$58
Nanny Goat Pinot Noir, Central Otago, NZ			\$90
Pepperjack Shiraz, Barossa Valley, SA	\$14	\$23	\$70
Henschke 'Five Shillings' Shiraz Mataro, Barossa Valley, SA			\$85
Penfolds Max Cabernet Sauvignon, Adelaide Hill, SA	\$15.5	\$26	\$75
Stella Bella Cabernet Sauvignon, Margaret River, WA			\$85
Penley Estate Phoenix Cabernet, Margaret River, WA			\$58
Tar & Roses Sangiovese, Heathcote & Central VIC			\$70

Enjoying our service?  
Please leave a review 🙌



### Please note:

Our menu and kitchen may contain allergens and ingredients that could cause intolerances. While we strive to accommodate dietary requirements, we cannot guarantee the complete absence of allergens due to the shared preparation and serving environment. If you have any food allergies or intolerances, please inform our team.



Please Note: 15% surcharge applies on public holidays



## COSSIES POOLSIDE BAR & BRISTRO

# MENU

### POOLSIDE BITES

<b>Classic Garlic Bread</b> \$9 Slices of French Baguette with garlic butter and parsley <i>Make it cheesy +\$3</i>	<b>Mediterranean Bruschetta (V)</b> \$19 Slice of French Baguette with garlic butter, ricotta cheese, cherry tomato and balsamic glaze
<b>Lime Pepper Calamari</b> \$24 Calamari dusted in a lime and pepper seasoning served with wasabi mayo	<b>Pulled Pork Tacos</b> \$28 Succulent pulled pork and pickled pawpaw with a sweet soy vinegar reduction in a soft taco - 4 tacos
<b>Big Bowl of Chips</b> \$14 Super crunch potato fries or sweet potato fries served with your choice of sauce	<b>Sizzling Garlic Prawns</b> \$26 Five prawn cutlets seasoned with garlic and paprika served with fresh lemon
<b>Cossies Crispy Wings</b> \$21 Half a dozen crispy fried chicken wings in a sweet and spicy sauce	

- Indigenous ingredients | VE - Vegan | V - Vegetarian



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## SALADS

Looking for a veggie option? Swap your protein with fried tofu.

### Roasted Pumpkin Salad (V) \$21

Herb-seasoned roasted pumpkin with pickled onion, fennel, cherry tomatoes, roasted almond flakes with a zesty tahini dressing on a bed of rocket

### Caesar Salad \$22

Baby cos lettuce, creamy aioli dressing, shaved parmesan, crispy bacon pieces, boiled egg and garlic croutons

*With lemon myrtle chicken tenderloin* 🍗 +\$6  
*With Atlantic Smoked salmon* +\$8

### Pork Belly & Tofu Rainbow Salad \$28

Fried tofu puffs, slow-cooked pork belly with capsicum, bean shoot, red onion, coriander and mixed lettuce with a chili soy emulsion

### Thai Soft Shell Crab Salad \$28

Crispy soft-shell crab with picked paw paw, cucumber, capsicum, red onion, peanuts, bean shoots and spinach tossed in Thai chili dressing

## PIZZAS

### Cheese Pizza (V) \$24

A classic favorite featuring Australian pizza blend cheese melted to perfection over a rich Napoli sauce

*With sliced prosciutto* +\$8

### Super Supreme \$32

Mince beef, sliced ham, salami, capsicum, onion, sliced black olives with house-made Napoli sauce and pizza blend cheese

### Tandoori Chicken \$31

Marinated Chicken thigh with tandoori spices, green chilies, onions, Napoli sauce and pizza blend Cheese

### Hungry Hawaiian \$31

Sliced ham and pineapple pieces with house made Napoli sauce and pizza blend cheese

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## BURGERS AND SANDWICHES

### Cossies Signature Burger \$29

Beef patty with Cossies signature sauce, Hi-melt American cheese, lettuce, tomato, sweet gherkins and battered onion rings on a milk bun with crunchy potato fries and tomato sauce

*Make it bigger - Double* +\$6  
*- Triple* +\$12

### Barra Burger \$29

Pan-fried Lemon Myrtle spiced Barramundi Patty, Tangy remoulade, romaine lettuce, slice tomato on a seeded milk bun with crunchy fries

### All Vegan Burger (VE) \$29

Tasty vegan patty with field mushroom, pesto-aioli, lettuce, onion, sweet gherkins and sliced tomato on a vegan bun with sweet potato fries and tomato sauce

### Korean Chicken Burger \$31

Golden crispy chicken breast served with Smokey chipotle mayo and crunchy coleslaw on a milk bun with crunchy potato fries

### Steak Sandwich \$31

150gm striploin steak with lettuce, tomato, caramelized onion, sliced beetroot, BBQ sauce, on toasted Turkish bread with crunchy potato fries

## BIG BITES

### Oriental Sizzling Beef \$33

Marinate Australian beef and Asian mixed vegetable served on Sizzling hot plate with a side of steam rice

### 12 Hour Lamb Shank \$39

Slow cooked lamb shank with buttery mashed potato and glazed peas served with a traditional jus

*Extra shank* + \$12.5

### Tofu and Chickpea Curry (VE) \$29

Tossed with bean shoot, red onion, red chilies and coriander. Served with fragrant rice and toasted flat bread

### Striploin Steak \$45

Grilled 300gm striploin steak cooked to your liking served with toasted corn salsa, sweet potato fries, mixed salad and your choice of sauce



### Chicken Schnitzel \$31

Classic crumbed chicken breast served with super crunch potato fries, garden salad and your choice of sauce

*Take your schnitty to the next level!*  
*Add a topper*

#### Parmigiana

(Ham, Cheese and Napoli Sauce) +\$5

#### Mexican

(Jalapeno, Corn salsa, cheese and Napoli Sauce) +\$5

## FROM THE SEA

### Whole Snapper \$48.5

Fresh locally caught whole fish served with seasonal sautéed vegetables and fragrant steamed rice with an edgy tamarind sauce

### The Local's Barra \$38

Humpty Doo Barramundi fillet served with kipfler potato confit, blister cherry tomato, baby carrot, orange-braised fennel and dill oil

### Betty's Fish and Chips \$29

Lime pepper beer battered Barra served with super crunch potato fries, garden salad, lemon wedge and house made tartare sauce

### Skipper's Seafood Basket \$40

Crispy mixed seafood basket with calamari, soft shell crab, prawn cutlets and pan fried Barra pieces served with super crunchy potato fries, garden salad, lemon wedge and housemade tartare sauce

## SIDES

\$7.5 each

- Sautéed Broccoli with Almonds
- Glazed Baby Carrots
- Garlic Mashed Potato
- Super Crunch Potato Fries
- Seasoned Wedges
- Sweet Potato Fries
- Mixed Salad



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## SAUCE SELECTION \$4.5 each

- Red Wine Jus
- Traditional Gravy
- Green Pepper Gravy
- Sour Cream
- Classic Tomato
- Creamy Mushroom
- Creamy Garlic Sauce
- Chipotle Sauce
- Garlic Aioli

## DESSERT

### Twisted Apple Crumble \$15

Goopy apple crumble with irresistible caramel sauce and vanilla ice cream served inside a brandy snap bowl

### Nutty Chocolate Brownie \$16

Vanilla ice cream, berry compote and peanut butter fudge sauce on a decadent chocolate brownie

### Plant Lovers Chocolate Mousse (VE) \$16

Decadent chocolate mousse served with candied fennel, chocolate soil caramel shard and berry coulis. We promise you won't even know it's vegan!

### Crème Caramel \$15

Creamy crème caramel served with zesty lemon sorbet and a meringue shard

## KOOL KIDS MENU

### Fish and Chips \$12.5

Battered barramundi served with fries and tomato sauce

### Chicken Nuggets \$12.5

Crumbed chicken nuggets with fries and tomato sauce

### Cheeseburger slider \$12.5

Two mini cheeseburgers with a beef patty, cheese and tomato sauce served with fries

### Penne Napoletana \$12.5

Sautéed penne pasta with Napoletana sauce & and parmesan cheese

### Ice-cream \$4.5

Two scoops of vanilla ice cream served with chocolate sauce and sprinkles

