



<b>WEEKDAY SPECIALS</b>	<b>HAPPY HOUR</b> 8.0 MONDAY - FRIDAY 4 - 6PM select house pints & wines by the glass.
	<b>PARMA</b> 18.0 TUESDAY - FROM 12PM chicken or eggplant parma, served with slaw & chips.
	<b>STEAK</b> 20.0 WEDNESDAY - FROM 12PM 250g sirloin served with chips, rocket & parmesan salad.
	<b>BURGER</b> 15.0 THURSDAY - FROM 12PM beef, chicken schnitzel or vegan cheeseburger, served with a side of chips

<b>WEEKEND SPECIALS</b>	<b>BAO &amp; BEVS</b>
	FROM 12 - 7PM
	\$10 Carlton Draught Pints
	\$10 Aperol Spritz
	\$5 Chicken Bao \$5 Tofu Bao

### STARTERS

<b>Oysters</b> 4.5ea served natural, shucked daily.
<b>Kingfish Sashimi (GF)</b> 26.0 with nam jim & lime coconut cream.
<b>Salt &amp; Pepper Calamari (GF)</b> 23.0 with housemade spicy mala mayonnaise.
<b>Spicy Popcorn Chicken (GF)</b> 19.5 with housemade mayonnaise.
<b>Jamon Serrano Croquettes</b> 16.0 with housemade mayonnaise.
<b>Dumplings</b>
• prawn & pork dumplings with chilli peanut sauce. 22.5
• prawn dumplings with soy ginger sauce. 22.5
<b>Buns</b>
• fried chicken bao with housemade spicy mayonnaise, pickled cucumber & coriander. (1) 8.0
• tofu bao with gangjeong & pickled cabbage. (1) (VG, V) 6.5
• pork bun with sweet soy glaze. (1) 8.0
<b>Tempura Cauliflower (VG, V)</b> 16.5 with spiced japanese mayonnaise.

### FROM THE GRILL

<b>Black Angus Sirloin 300g</b> 42.0 with chips, housemade slaw & mustard. <b>Add</b> gravy, peppercorn or mushroom sauce. 4.0
<b>Black Angus Ribeye 350g</b> 45.0 with chips, housemade slaw & mustard. <b>Add</b> gravy, peppercorn or mushroom sauce. 4.0

<b>Côte De Bœuf 700g</b> 90.0 (serves two, 30 min cook time) rib steak served with baby roast chat potatoes, green beans, mustard & choice of sauce.
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<b>Grilled Fish of the Day (GF)</b> 36.0 grilled white fish, citrus & fennel salad, caper verde & seasoned chat potatoes.
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### CLASSICS

<b>Chicken Parma</b> 28.0 panko crumbed chicken breast topped with napoli, ham & cheese, served with chips & slaw.
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<b>Chicken Schnitzel</b> 26.0 panko crumbed chicken breast served with housemade slaw & chips. <b>Add</b> gravy, peppercorn or mushroom sauce. 4.0
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<b>Eggplant Parma (VG, VO)</b> 27.0 crumbed eggplant with napoli & cheese, served with chips & housemade slaw.
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<b>Collingwood Burger</b> 24.0 char-grilled beef pattie, cheddar cheese, tomato & burger sauce served in a toasted bun with a side of chips.
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<b>Vegan Cheeseburger (V)</b> 24.0 vegan plant-based pattie, tomato, vegan cheese, vegan mayonnaise & pickles served in a toasted bun with a side of chips.
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<b>Fish &amp; Chips</b> 27.0 fried or grilled barramundi served with chips, tartare & lemon.
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### PASTAS

<b>Prawn Linguine</b> 27.0 prawns, cherry tomatoes, chilli, basil & bottarga.
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<b>Quattro Formaggi Gnocchi (VG)</b> 26.0 gorgonzola, scarmorza, pecorino, parmigiano & arrabiata sauce.
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### SALADS

<b>Fennel Green Bean Salad (VG, N)</b> 19.0 fennel, edamame, spiced nuts, sugar snaps & yuzu dressing. <b>Add</b> grilled chicken. 6.0
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### SIDES

<b>Green Beans (VG, VO, GF, N)</b> 12.0 with pecorino, toasted almonds & lemon.
<b>Housemade Slaw (VG, GF)</b> 9.0
<b>Chips (VG, VO)</b> 9.0 with housemade mayonnaise.

<b>Sauces</b> 4.0 gravy, peppercorn or mushroom sauce.
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### SOMETHING SWEET

<b>White Chocolate &amp; Yuzu Magnum (VG)</b> 12.0 with cookie crumb.
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<b>Coconut Magnum (VG, V, GF)</b> 12.0 with cookie crumb.
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### COLLINGWOOD U13's

<b>Mini Linguine (VG)</b> 10.0 with napoli & parmesan.
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<b>Mini Chicken Schnitzel</b> 12.0 with chips.
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<b>Mini Fish &amp; Chips</b> 12.0 fried or grilled fish with chips & tartare.
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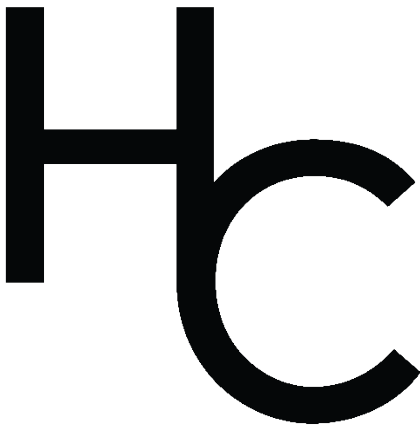
All Collingwood U13's meals include a complimentary scoop of ice cream for dessert.

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.

<b>FUNCTIONS AT HOTEL COLLINGWOOD</b>	<b>Welcome to Hotel Collingwood. We are thrilled to be your host and finally show you our beautifully renovated space. Sit back, relax and let our team look after you.</b>
	In the last few months, we've curated an array of versatile function spaces, perfect for your next birthday, work party or business meeting.  We are excited to offer four contemporary spaces for you to choose from;  • Bobby's Private Room • The Wine Room • The Front Bar • The Courtyard  Interested in our function spaces? Speak to our friendly team or visit our website.
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10% SURCHARGE APPLIES ON WEEKENDS.  
20% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.



TAP BEER	POT	PINT	JUG
Stone and Wood Pacific Ale 4.4%	7.0	14.0	28.0
Carlton Draught 4.6%	6.0	12.0	24.0
Great Northern 4.2%	6.0	12.0	24.0
Gage Roads Single Fin 4.5%	6.0	12.0	30.0
Atomic Hazy Pale Ale 4.5%	6.0	12.0	24.0
Peroni Nastro Azzurro 5.1%	7.0	14.0	28.0
The Mill El Torro IPA 6.7%	7.0	14.0	28.0
Noble Boy Pale Ale 4.5%	7.0	14.0	28.0
Pirate Life South Coast Pale Ale 4.4%	6.5	13.0	26.0
Recreation Ale 2.5%	5.0	10.0	20.0
Treehouse Cider 4.8%	6.5	13.0	26.0

## COCKTAILS

<b>Aperol Spritz</b> aperol, sparkling, soda, citrus	15.0
<b>Bobby's GT</b> applewood gin, dr. strangelove tonic, eucalyptus	15.0
<b>Espresso Martini</b> 'h' by hine vsop, grainshaker vodka, mr. black coffee liqueur, frangelico, Inglewood espresso	18.0
<b>Negroni</b> gin, campari, sweet vermouth	22.0
<b>Lychee Lavender Collins</b> gin, lavender, lychee	20.0
<b>Spiced Margarita</b> batanga reposado, illegal mezcal, yuzu, agave, gochugaru	20.0
<b>Paloma</b> batanga blanco, grapefruit, agave, lime	17.0
<b>Cosmo Spritz</b> lemon vodka, marionette orange, lillet, rose sparkling	18.0
<b>Moscow Mule</b> grainshaker vodka, lime, ginger beer	19.0
<b>Pornstar Martini</b> grainshaker vodka, vanilla, passionfruit, lime, sparkling	25.0

## WHITES

<b>Gancia Prosecco DOC</b> Veneto, Italy	11.0 / 55.0
<b>Mitchelton Brut</b> Nagambie, Australia	12.0 / 60.0
<b>Nautilus Sauvignon Blanc</b> Marlborough, New Zealand, 2021	12.0 / 48.0
<b>Castello Di Roncade Patriarca Rose Prosecco NV</b> Veneto, Italy	12.0 / 60.0
<b>Hanhndorf Hill Gruner Veltliner</b> Adelaide Hills, Australia, 2020	11.0 / 44.0
<b>Gippsland Wine Company Chardonnay</b> Gippsland, Australia	13.5 / 54.0
<b>Mesh Riesling</b> Eden Vale, Australia, 2020	14.0 / 56.0
<b>Quartier Pinot Gris</b> Port Phillip, Australia, 2021	13.0 / 52.0
<b>Pierrick Laroch Petit-Chablis Chardonnay</b> Burgundy, France, 2020	16.0 / 75.0

## RED

<b>Nuits Folles Rose</b> Pays d'Oc, France, 2020	13.0 / 52.0
<b>Mount Macleod Pinot Noir</b> Gippsland, Australia, 2021	12.0 / 48.0
<b>Poggio Anima Sangiovese</b> Tuscany, Italy, 2020	11.0 / 44.0
<b>Salomon Braeside Vineyard Cabernet Sauvignon</b> Finnis River, Australia	15.0 / 60.0
<b>Tellurian Redline Shiraz</b> Heathcote, Australia, 2019	13.0 / 52.0
<b>D.Piron Beaujolais 'Brouilly'</b> Beaujolais, France, 2020	14.0 / 56.0

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

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