

COCKTAILS

PINK LEMONADE Gordon's Pink Gin, Chambord, lemon juice, sugar syrup, soda water & garnished with lemon	18
LONG ISLAND ICE TEA ½ nips Vodka, Tequila, Bacardi, Gin, Triple Sec, topped with coke & garnished with lemon	21
APEROL SPRITZ Prosecco, Aperol, topped with soda	18
BLOODY MARY Vodka, tomato juice, tabasco, Worcestershire sauce, salt, pepper & garnished with lemon	16
SUMMER SUNRISE Peach Schnapps, Triple sec, Vodka, orange juice, layered with cranberry juice & garnished with lime	18
TROPICAL SUMMER Captain Morgan Tropical, Cointreau, orange juice, pineapple juice & soda	18
CORRIMAL MAI THAI Amaretto, triple sec, bacardi, lime juice, pineapple juice	18

WINE LIST

SPARKLING	200ML	750ML
YELLOWGLEN YELLOW BRUT CUVÉE South-Eastern Australia. Lemon sherbet characters abound with a clean refreshing palate	9.50	
YELLOWGLEN PINK SPARKLING ROSÉ South-Eastern Australia. Strawberry notes mingle with a citrus lift and a clean finish	9.50	
TEMPUS TWO NV PROSECCO NSW. Bright & fresh with lifted citrus & green apple, this delicious wine highlights the vibrant fruit flavours with a zesty luscious finish	12	
SEPPELT THE GREAT ENTERTAINER CHARDONNAY PINOT NOIR Victoria. Chardonnay brings citrus fruit notes & a soft creaminess to the palate, while a fine length & crisp acidity is contributed by the pinot noir		32
GRANT BURGE PINOT NOIR CHARDONNAY NV South Australia. Bottle fermented sparkling wine utilising these two classic varieties, with hints of honey, red berry and citrus		49
GRANT BURGE MOSCATO FRIZZANTE (LOWER ALCOHOL) Barossa Valley. Perfume of fresh rose petals & lavender, with rich, sweet aromas of fresh quince and confectionary musk		37

WHITE

	SMALL	LARGE	BOTTLE
SHY PIG MOSCATO South-Eastern Australia. Light and fresh, this Moscato has bright floral aromas with notes of pineapple and peach. A hint of spritz on the palate and a balanced sweetness	7.5	10	29
HARDYS THE RIDDLE CHARDONNAY South-Eastern Australia. Fresh nectarine, peach and melon flavour with hints of vanillin oak	7.5	10	29
SQUEALING PIG SAUVIGNON BLANC Marlborough NZ. Packed with passionfruit & herbaceous on the nose, on the palate it's all about crisp citrus flavours with a long finish	8.5	13	38
MCGUIGAN SINGLE BATCH SAUVIGNON BLANC South Australia. Clean and refreshing with attractive aromas of lemon & lime combining with fresh tropical fruit flavours to deliver a vibrant & zesty palate. The crisp acidity ensuring a long, lingering & succulent finish	8	12.5	36
T'GALLANT CAPE SCHANCK PINOT GRIGIO Victoria. A cool climate Pinot Grigio with crisp fresh pear & spicy notes	8.5	12.5	36

ROSE

TEMPUS TWO South Australia. This fresh and racy rose embodies intense flavours of red berry fruits & lifted strawberries, reflective of its aromatics.	8	12.5	36
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RED

NEPENTHE ALTITUDE PINOT NOIR Adelaide Hills. This Pinot Noir exhibits lifted raspberry & Morello cherry aromas with a touch of fragrant herb. Bright summer berry fruit flavours extend onto the palate supported by subtle spice providing a soft, velvety finish	12	17	49
GRANT BURGE BENCHMARK MERLOT South Australia. Soft, fruity and easy-to-drink, with ripe plums, cherries & subtle spice flavours	8.5	13	38
HARDYS THE RIDDLE CABERNET MERLOT South-Eastern Australia. Juicy blackcurrant & plum fruit flavours with soft oak characters	7.50	10	29
THE PROPER GANDER CABERNET SAUVIGNON Berry NSW. Dark red berry fruits, very subtle oak flavours with hints of mocha & vanilla and a soft smooth finish	9.5	14.5	42
TAKE A GANDER SHIRAZ CABERNET Berry NSW. Vibrant fruit flavours of cherry, plum & raspberry with a touch of vanilla oak	8.5	13	38
MCGUIGAN SINGLE BATCH SHIRAZ South Australia. A classic fruit driven Shiraz bursting with aromas of dark fruits & spice with subtle oak undertones	8	12.5	36

CORRIMAL HOTEL

BISTRO | FUNCTIONS | SPORTS BAR

SUNDAY TO THURSDAY 12PM - 8.30PM
FRIDAY & SATURDAY 12PM - 9.00PM

[CORRIMALHOTEL.COM.AU](https://www.corrimalhotel.com.au)
MEMBER'S PRICE / NON MEMBER'S PRICE
JOIN NOW - IT'S FREE!

STARTERS & ENTREE

GARLIC & HERB BUTTERED BREAD (V, VG) ADD CHEESE \$2	7	8
PEKING DUCK SPRING ROLLS w sweet chilli dipping sauce	15	16.5
SEA SALT & BLACK PEPPER DUSTED SQUID (GF) w aioli	14	15.5
BOWL OF SEASONED WEDGES (V) w sweet chilli & sour cream	10	11.5
BOWL OF STRAIGHT CUT CHIPS (V, GF) w aioli	6	7.5

FROM THE GARDEN

CAESAR SALAD crispy bacon, croutons, egg, baby cos & grated parmesan	16	17.5
HALLOUMI BISTRO SALAD (V, GF) mixed lettuce, capsicum, carrot, tomato, cucumber, snow pea sprouts, onion	17	18.5
CORRIMAL SALAD (V) broccolini, roasted pumpkin, baby spinach, sweet corn, tomato, basil pesto	18	19.5

ADD (ALL ADDS ARE GF)

\$4 AVOCADO | \$5 CHICKEN | \$5 SQUID
\$7 3PC PRAWN SKEWER | \$7 3PC SCALLOPS

BURGERS

ALL BURGERS SERVED W CHIPS

GLUTEN FREE BURGER BUNS AVAILABLE \$3

CLASSIC CHEESEBURGER oak lettuce, tomato, onion, cheese, tomato sauce, aioli	20	21.5
CHICKEN CAESAR BURGER chicken breast, oak lettuce, rasher bacon, caesar dressing, parmesan	19	20.5
STEAK SANDWICH 120g rump steak, rasher bacon, oak lettuce, tomato, onion, cheese, tomato sauce, aioli	19	20.5
HALLOUMI ROLL (V) grilled halloumi, oak lettuce, tomato, onion, peri peri, aioli	19	20.5

PUB CLASSICS

SEA SALT & BLACK PEPPER DUSTED CRISPY SQUID (GF) chips, salad & aioli	23	24.5
LEMON & DILL BATTERED WHITING chips, salad & tartare	23	24.5
BEEF NACHOS (GF) slow cooked beef mince, melted mozzarella, guacamole, sour cream, corn pico de gallo salsa	21	22.5
300GM CRUMBED CHICKEN SCHNITZEL w chips, salad & your choice of sauce or gravy	23	24.5

ADD A SCHNITZEL TOPPER

PARMI double smoked ham, napolitano sauce, mozzarella	4
CHEESE & BACON rasher bacon, BBQ sauce, onions, mozzarella	7
TEX-MEX mexican ground beef, mozzarella, guacamole, sour cream, pico de gallo	8
OSCAR grilled prawn skewer, avocado, béarnaise	10

FROM THE GRILL

250G BLACK ANGUS RUMP STEAK	30	31.5
300G BLACK ANGUS SCOTCH FILLET	40	41.5

SERVED WITH YOUR CHOICE OF 2 SIDES

Straight cut chips | House salad | Smashed chats
Buttered seasonal vegetables | Creamy garlic mash
(all sides are gluten free)

SAUCE

Gravy | Mushroom | Pepper | Diane | Béarnaise (GF)
Red wine jus (GF)

TOP YOUR STEAK

SALT & PEPPER SQUID (GF) béarnaise	5
GRILLED PRAWN SKEWER (3PC, GF) béarnaise	7
THE ULTIMATE (GF) prawn skewer, squid & béarnaise	10

CHEF SUGGESTIONS

SEAFOOD PLATE beer battered whiting, salt & pepper squid, grilled prawn skewer, seared scallops, chips, salad, tartare	28.5	30
SEARED BARRAMUNDI FILLET (GF) smashed potatoes, lemon buttered broccolini, béarnaise	25	26.5
LAMB RUMP (GF) truffle cauliflower purée, roasted baby dutch carrots, greens, red wine jus	36	37.5
GRILLED CHICKEN BREAST spiced Spanish style rice, peri peri, soft flour tortilla	24	25.5
PIE OF THE DAY PLEASE SEE SPECIALS BOARD FOR THIS WEEK'S FLAVOUR housemade pot pie, mashed potato	21	22.5

PASTAS

ALL SERVED WITH FETTUCINE

PRAWN & PANCETTA chilli, baby spinach, basil pesto, pancetta crumble	24	25.5
CHICKEN & BACON bacon, mushroom, garlic, tomato crème sauce, parmesan	22	23.5
ROASTED VEGETABLE basil pesto creme, pumpkin, onion, baby spinach, parmesan	18.5	20

KIDS MEALS (ALL \$10)

CHEESE BURGER & CHIPS
FISH, CHIPS & SALAD
NUGGETS, CHIPS & SALAD
STEAK, CHIPS & SALAD (GF)

SIDES

SEASONAL VEGETABLES (GF)	4	5
GARLIC MASH POTATO (GF)	4	5
GARDEN SALAD (GF)	4	5

V = Vegetarian

GF = Gluten Free

GFO = Gluten Free Option Available

VGO = Vegan Option Available

Our gluten free dishes may contain trace amounts of gluten due to environmental cross contamination.

Please advise staff of any allergies or dietary requirements when placing your order