

COCKTAILS

PINK LEMONADE 20

Gordon's Pink Gin, Chambord, lemon juice, sugar syrup,
soda water & garnished with lemon

LONG ISLAND ICE TEA 22

1/2 nips Vodka, Tequila, Bacardi, Gin, Triple Sec,
topped with coke & garnished with lemon

APEROL SPRITZ 20

Prosecco, Aperol, topped with soda

SUMMER SUNRISE 20

Peach Schnapps, Triple sec, Vodka, orange juice,
layered with cranberry juice & garnished with lime

CORRIMAL MAI THAI 20

Amaretto, triple sec, Bacardi, lime juice, pineapple juice

BURT REYNOLDS 2.0 20

Kraken, Butterscotch Schnapps, topped with ginger beer,
garnished with lime wedge

PINK CORRIMAL 20

Bacardi, Peach schnapps, Chambord, topped with lemonade,
garnished with lemon slice

SPARKLING

T'GALLANT SPARKLING PROSECCO 9 35

Victoria

ST HUBERTS STAG BLANC DE BLANC 9 32

Victoria

YELLOWGLEN 200ml 10

South Eastern Australia

YELLOWGLEN PINK 200ml 10

South Eastern Australia

GEORGE JENSEN SPARKLING ROSE 55

Tasmania

Drink Responsibly

WHITE WINE

HARTOG'S PLATE MOSCATO 8 11 32

South Eastern Australia

LEO BURING RIESLING 9 12 38

Clare Valley

T'GALLANT CAPE SCHANCK PINOT GRIGIO 9 13

WINE ON TAP Victoria

821 SOUTH SAUVIGNON BLANC 9 13 34

Marlborough NZ

SQUEALING PIG SAUVIGNON BLANC 9 13

WINE ON TAP Marlborough NZ

DEVIL'S LAIR CHARDONNAY 9 13 34

Western Australia

ROSE WINE

SQUEALING PIG ROSE 38

Marlborough NZ

T'GALLANT CAPE SCHANCK ROSE 9 13

WINE ON TAP Victoria

RED WINE

T'GALLANT CAPE SCHANCK PINOT NOIR 10 13 42

Victoria

HARTOG'S PLATE CAB MERLOT 8 11 32

South Eastern Australia

WOLF BLASS PRIVATE RELEASE MERLOT 9 12 35

South Australia

DEVIL'S LAIR CABERNET SAUVIGNON 11 14 45

Margaret River, WA

WYNNS 'THE GABLES' CABERNET SAUVIGNON 10 13 42

Coonawarra

LITTLE BERRY SHIRAZ 9 12 38

McLaren Vale, SA

PEPPERJACK SHIRAZ 9 12 40

Barossa

Drink Responsibly

CORRIMAL HOTEL

BISTRO | FUNCTIONS | SPORTS BAR

MONDAY TO THURSDAY

12pm - 3.00pm, 4.30pm - 8.30pm

FRIDAY TO SUNDAY

12pm - 9pm

CORRIMALHOTEL.COM.AU

Members Price - \$2 less
(except for Kids Meals)

JOIN NOW - IT'S FREE!

STARTERS & ENTREES

GARLIC & HERB BUTTERED BREAD (V, VG) <i>ADD CHEESE - \$2</i>	11
CHICKEN DRUMETTES 8pc cajun spiced wings	12
PORK BELLY BITES 4pc roasted belly, apple chutney	18
BURRATA artichoke & olive tapenade, toasted bread	16
GRILLED HALLOUMI 4pc beetroot relish, balsamic glaze, mixed leaf	15
SALT & SZECHUAN PEPPER SQUID aioli	17
BOWL OF STRAIGHT CUT CHIPS aioli	10
BOWL OF SWEET POTATO FRIES peri peri mayo	14

FROM THE GARDEN

CAESAR SALAD crispy bacon, croutons, boiled egg, baby cos, parmesan, caesar dressing	18
HALLOUMI GARDEN SALAD (V) grilled halloumi, mixed leaf, capsicum, carrot, tomato, cucumber, onion, sweet corn, house vinaigrette, balsamic glaze	23
BLAT SALAD crispy bacon, baby spinach, tomato, avocado, croutons, house vinaigrette	22

SOMETHING EXTRA (ALL ADDS ARE GF)

CHICKEN	5
PRAWN	7
SQUID	5
SCALLOP	8
HALLOUMI	4
AVOCADO	4

V = Vegetarian GF = Gluten Free VG = Vegan
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

CHEFS SUGGESTIONS

GRILLED CHICKEN BREAST (GF) portuguese spiced breast, spanish tomato & chorizo rice; fire roasted capsicum, baby peas, corn salsa & peri peri mayo	28
PORK BELLY (GF) cider & seeded mustard jus, apple chutney, mashed potato & sautéed broccolini	28
BARRAMUNDI FILLET (GF) lemon & parsley butter, roasted potatoes, fried capers, sautéed broccolini & bearnaise	30
BURRITO BOWL (GF) tex mex style beef mince, loaded rice, sour cream, guacamole, mixed leaf, corn salsa	26
SEAFOOD PLATE beer battered hoki, szechuan squid, grilled scallops, 3pc prawn skewer, straight cut chips & garden salad	32
POT PIE OF THE DAY PLEASE SEE SPECIALS BOARD FOR THIS WEEKS FLAVOUR	24

PUB CLASSICS

SALT & SZECHUAN PEPPER SQUID (GFO) straight cut chips, mixed garden salad & aioli	25
LEMON & DILL BATTERED HOKI straight cut chips, mixed garden salad & tartare	25
BEEF NACHOS (GF) slow cooked beef mince, guacamole, sour cream, sweet corn	24
100% PLANT BASED SCHNITZEL (V, VG) straight cut chips & mixed garden salad	27
CHICKEN SCHNITZEL straight cut chips, mixed garden salad & choice of sauce	25

ADD A TOPPER

PARMIGIANA double smoked ham, napolitano sauce	4
OUTBACK rasher bacon, mushrooms, BBQ sauce & mozzarella cheese	6
TEX MEX mex style beef, guacamole, sour cream, melted mozzarella, corn salsa	8

PASTAS

ALL SERVED WITH FETTUCINE

PRAWN & CHORIZO 5pc prawns, sautéed chorizo, baby spinach, tomato sugo	27
CHICKEN & MUSHROOM diced chicken breast, button mushrooms, tomato crème	25
MEDITERRANEAN VEGETABLE (V, VG) fire roasted capsicum, spanish onion, artichoke & olive tapenade, baby spinach	22

BURGERS & ROLLS

ALL SERVED WITH STRAIGHT CUT CHIPS

HALLOUMI ROLL (V) oak lettuce, tomato, spanish onion, peri peri mayo	22
PULLED PORK BURGER american style cheddar, bbq sauce, aioli	22
BEEF BURGER oak lettuce, tomato, spanish onion, cheddar, tomato sauce, aioli	22
STEAK SANDWICH rasher bacon, oak lettuce, tomato, spanish onion, cheddar, beetroot relish, aioli	24

FROM THE GRILL

250GM BLACK ANGUS RUMP STEAK	35
300GM BLACK ANGUS SCOTCH FILLET	45

SERVED WITH YOUR CHOICE OF 2 SIDES & SAUCE

straight cut chips
mixed garden salad (GF)
smashed chat potato's (GF)
garlic mashed potato (GF)
butter sautéed vegetables (GF)

SAUCES

gravy, diane, mushroom, pepper, cider jus (GF), béarnaise (GF)

TOP YOUR STEAK

SALT & SZECHUAN SQUID (GF)	5
GRILLED PRAWN SKEWER (3PC) (GF)	8
ULTIMATE squid, prawns & béarnaise (GF)	10

KIDS MEALS (ALL \$14)

DRINK, ICE CREAM, KIDS PACK INCLUDED

CHEESE BURGER & CHIPS
BEER BATTERED FISH, CHIPS & SALAD
NUGGETS, CHIPS & SALAD
STEAK, CHIPS & SALAD (GFO)