

COCKTAILS

PINK LEMONADE	22
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	22
Prosecco, Aperol, topped with soda	
SUMMER SUNRISE	22
Peach Schnapps, Triple sec, Vodka, orange juice, layered with cranberry juice & garnished with lime	
CORRIMAL MAI THAI	22
Amaretto, triple sec, Bacardi, lime juice, pineapple juice	
BURT REYNOLDS 2.0	22
Kraken, Butterscotch Schnapps, topped with ginger beer, garnished with lime wedge	
PINK CORRIMAL	22
Bacardi, Peach schnapps, Chambord, topped with lemonade, garnished with lemon slice	

SPARKLING

	LGE	BTL
T'GALLANT SPARKLING PROSECCO	9	35
Victoria		
ST HUBERTS STAG BLANC DE BLANC	10	34
Victoria		
YELLOWGLEN 200ml	10	
South Eastern Australia		
YELLOWGLEN PINK 200ml	10	
South Eastern Australia		
GEORGE JENSEN SPARKLING ROSE	49	
Tasmania		

Drink Responsibly

HOST YOUR NEXT CELEBRATION @ CORRIMAL HOTEL!

FOR FUNCTION ENQUIRIES, TO BOOK A TABLE ONLINE, OR TO SEE WHAT'S ON, PLEASE VISIT OUR WEBSITE OR SCAN THE QR CODE.



Scan Here

WHITE WINE

	REG	LGE	BTL
HARTOG'S PLATE MOSCATO	9	12	34
South Eastern Australia			
LEO BURING RIESLING	10	13	38
Clare Valley			
T'GALLANT CAPE SCHANCK PINOT GRIGIO	9	13	
WINE ON TAP Victoria			
821 SOUTH SAUVIGNON BLANC	10	13	35
Marlborough NZ			
SQUEALING PIG SAUVIGNON BLANC	9	13	
WINE ON TAP Marlborough NZ			
DEVIL'S LAIR CHARDONNAY	9	13	34
Western Australia			

ROSE WINE

	REG	LGE	BTL
SQUEALING PIG ROSE			38
Marlborough NZ			
T'GALLANT CAPE SCHANCK ROSE	9	13	
WINE ON TAP Victoria			

RED WINE

	REG	LGE	BTL
T'GALLANT CAPE SCHANCK PINOT NOIR	10	13	42
Victoria			
HARTOG'S PLATE CAB MERLOT	9	12	34
South Eastern Australia			
WOLF BLASS PRIVATE RELEASE MERLOT	10	13	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	10	13	40
Barossa			

Drink Responsibly

CORRIMAL HOTEL

BISTRO | FUNCTIONS | SPORTS BAR

MENU

MONDAY TO THURSDAY

12pm - 3.00pm, 4.30pm - 8.30pm

FRIDAY TO SATURDAY

12pm - 9pm

SUNDAY

12pm - 8.30pm

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

JOIN NOW - IT'S FREE!

CORRIMALHOTEL.COM.AU

STARTERS & ENTREES

GARLIC & HERB BREAD ADD CHEESE + 2	11
PRAWN HOTPOT 5pc prawns, chilli garlic & tomato napolitana sauce, toasted turkish bread	22
SEARED SCALLOPS (GFO) 4pc seared scallops, lemon & parsley butter, herb crumb, basil pesto	20
NACHO FRIES tex mex style beef mince, melted cheese ADD JALAPEÑOS +1	18
GRILLED HALLOUMI (GF,V) seared halloumi, basil pesto, pico de gallo	18
SALT & PEPPER SQUID (GF) lemon, aioli	17
BOWL OF STRAIGHT CUT CHIPS (V) aioli	12
BOWL OF ONION RINGS (V) bbq sauce	15

FROM THE GARDEN

CAESAR SALAD (GFO) crispy bacon, croutons, boiled egg, baby cos, parmesan, caesar dressing	18
SESAME HALLOUMI GARDEN SALAD (V,GF) grilled halloumi, roasted sesame dressing, mixed leaf, capsicums, carrot, tomato, cucumber, onion	22

SOMETHING EXTRA (ALL ADDS ARE GF)

CHICKEN	5
PRAWN	8
SALT & PEPPER SQUID	6
SCALLOP (3)	10
HALLOUMI	4
AVOCADO	4

PASTAS

ALL SERVED WITH FETTUCCHINE

PRAWN ALFREDO 5pc tail on prawns, garlic crème, parmesan, parsley, pangrattato	28
PESTO CHICKEN diced chicken breast, semidried tomatoes, spanish onion, basil pesto crème, parmesan	25
SEAFOOD DUO 4pc tail on prawns, 3pc seared scallops, spanish onion, garlic & oregano napolitana sauce, pangrattato	30

CHEFS SUGGESTIONS

STREET CART CHICKEN (GFO) grilled chicken breast, turmeric & cumin buttered rice, flat bread, lettuce, tomato, garlic yoghurt	30
BEEF BRISKET (GFO) slow braised bbq brisket, smokehouse dusted fries, mixed cabbage slaw ADD ONION RINGS +4	32
POT PIE OF THE DAY PLEASE SEE SPECIALS BOARD FOR THIS WEEKS FLAVOUR	24
BARRAMUNDI FILLET (GF) lemon & parsley butter, roasted potatoes, fried capers, sautéed broccolini, béarnaise	32
BURRITO BOWL (GF) turmeric & cumin buttered rice, tex mex style beef, sour cream, guacamole, oak lettuce, tomato ADD JALAPEÑOS +1	26
SEAFOOD PLATE beer battered hoki, salt & pepper squid, 2pc seared scallops, 3pc prawn skewer, straight cut chips, garden salad, tartare & lemon	34

PUB CLASSICS

SALT & PEPPER SQUID (GFO) straight cut chips, mixed garden salad, aioli, lemon	26
LEMON & DILL BATTERED HOKI straight cut chips, mixed garden salad, tartare, lemon	26
BEEF NACHOS (GF) slow cooked beef mince, guacamole, sour cream, chunky salsa, pico de gallo ADD JALAPEÑOS +1	26
100% PLANT BASED SCHNITZEL (V,VG) straight cut chips & mixed garden salad	26
CHICKEN SCHNITZEL straight cut chips, mixed garden salad & choice of sauce	25

ADD A TOPPER

PARMIGIANA double smoked ham, napolitana sauce, melted mozzarella, herbs	4
MEDITERRANEAN semidried tomatoes, napolitana sauce, melted mozzarella, basil pesto, herbs	5
TEX MEX mex style beef, guacamole, sour cream, melted mozzarella, pico de gallo, chunky salsa	10

BURGERS & ROLLS

ALL SERVED WITH STRAIGHT CUT CHIPS

HALLOUMI BURGER (V) oak lettuce, tomato, spanish onion, garlic yoghurt, milk bun	22
SCHNITZEL ROLL crumbed chicken breast, miso slaw, sweet chilli, turkish roll	24
COWBOY BURGER 150gm beef pattie, onion rings, american style cheddar, bbq sauce, aioli, milk bun	24
STEAK SANDWICH 120gm rump, rasher bacon, oak lettuce, tomato, spanish onion, american style cheddar, tomato sauce, aioli, turkish roll	26

FROM THE GRILL

250GM BLACK ANGUS RUMP STEAK	38
300GM BLACK ANGUS SCOTCH FILLET	46

SERVED WITH YOUR CHOICE OF 2 SIDES & SAUCE

straight cut chips, mixed cabbage slaw (GF),
mixed garden salad (GF), smashed chat potatoes (GF),
garlic mashed potato (GF), garlic butter sautéed vegetables (GF)

SAUCES

gravy, diane, mushroom, pepper, béarnaise (GF), basil pesto (GF)

TOP YOUR STEAK

SALT & PEPPER SQUID (GF)	6
GRILLED PRAWN SKEWER (3PC) (GF)	8
ULTIMATE (GF) squid, prawns & béarnaise	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)

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