

BISTRO MENU

WHEN YOU'RE READY
PLEASE ORDER
AT THE COUNTER



@thecoachringwood



thecoachringwood

THE COACH
Ringwood



WOULD YOU BE KIND ENOUGH TO LEAVE US A GOOGLE REVIEW?

It only takes a few minutes!
Just scan the QR code and leave
us some feedback.

THANK YOU

MENU INFORMATION

*(v) vegetarian, (av) available vegetarian, (vg) vegan, (avg) available vegan,
(gf) gluten free, (agf) available gluten free, (df) dairy free, (n) nuts*

Seafood origins:

(i) imported, (a) australian, (m) mixed

Please note:

*We make every effort to ensure these meals are gluten free,
but our busy kitchen cannot guarantee they are allergen free.*

Public holiday surcharge

15% Surcharge applies to all items on public holidays.

Food allergies

*Please be aware catering for special requirements is taken with care. It must also
be noted that within the premises we may handle nuts, seafood, shellfish, sesame
seeds, wheat flour, eggs, fungi, soy, lupin and dairy products. Customers' requests
will be catered for to the best of our ability, but the decision to consume a meal is the
responsibility of the diner.*

SNACKS

GARLIC BREAD (vg) <i>add cheese / + 2.0</i> <i>add bacon & cheese / +3.0</i>	10.0
GARLIC & CHEESE PIZZA (v)	15.0
CHEESE & POTATO CROQUETTES (v) SIGNATURE DISH homemade cheese & potato croquettes, served w chipotle	18.0
CHEESEBURGER SPRING ROLLS w tomato sauce	20.0
LEMON PEPPER CALAMARI (agf,df,i) w aioli	18.0
BRUSCHETTA (v,avg) traditional style bruschetta w feta & balsamic glaze	16.0
SOUTHERN FRIED CHICKEN TENDERS (5 pcs) SIGNATURE DISH w honey mustard sauce	18.0
VEGETABLE SPRING ROLLS (4pcs) (agf,vg) w plum sauce	18.0

BURGERS

All burgers served w side of aioli

CHEESEBURGER	24.0
milk bun, beef patty, cheese, onion, pickles, tomato sauce, american mustard w chips or gems	
SOUTHERN FRIED CHICKEN BURGER	29.0
milk bun, southern chicken breast, coleslaw, smashed avo, chipotle mayo, cheese w chips or gems	
VEGAN SCHNITZEL BURGER (v,avg)	30.0
vegan bun, vegan schnitzel, lettuce, tomato, vegan aioli, onion, vegan cheese w chips or gems	
COACH BURGER SIGNATURE DISH	29.0
beef patty, milk bun, cheese, bacon, egg, potato cake, lettuce, tomato, onion rings, aioli, american mustard w chips or gems	
PULLED PORK BURGER	29.0
milk bun, pulled pork, coleslaw, bbq sauce w chips	
STEAK SANDWICH SIGNATURE DISH	31.0
turkish roll, porterhouse, bacon, cos lettuce, tomato, cheese, caramelised onions, BBQ sauce w chips or gems	
<i>garlic bread upgrade / +2.0</i>	

ADD

add extra beef patty / +6.0

add extra chicken / +7.0

PARMAS

PLAIN SCHNITZEL	30.0
ORIGINAL napoli, ham, cheese	32.0
MEXICAN salsa, corn chips, jalapenos, cheese, smashed avo, sour cream	34.5
MEATLOVERS bolognese, ham, bacon, chorizo, bbq sauce, cheese	36.5
CHEESEBURGER tomato sauce, pickles, mince, cheese	33.5
SPANISH napoli, chorizo, chargrilled capsicum, red onion, olives, feta, cheese	35.5
AUSSIE bbq sauce, bacon, pineapple, cheese	34.5
TEXAN napoli, bacon, ham, caramelised onion, bbq sauce, cheese	35.5
HAWAIIAN napoli, ham, pineapple, cheese	34.0
BREAKFAST bacon, fried egg, hash brown, smashed avo, hollandaise	35.5
HSP slow cooked lamb, cheese, bbq sauce, aioli & spicy chilli sauce	35.5
PULLED PORK pulled pork, cheese & bbq sauce	35.0
IRISH mashed potato, peas, cheese w a side of gravy	34.0
SUPREME napoli, red onion, red capsicum, pineapple, olives, salami, anchovies, mushrooms, cheese	35.5

***All made with breast schnitzel & served with chips & salad
Substitute any schnitzel for plant based schnitzel / +5.0***

GRILL

300gm PORTERHOUSE (agf) 47.0
cooked to your liking w chips, salad & sauce of choice

400gm RIB EYE (agf) 60.0
cooked to your liking w chips, salad & sauce of choice

SURF & TURF (agf) 50.0
300gm grassfed rump w creamy garlic prawns,
chips, salad & sauce of choice

sauce options: *gravy (gf), pepper sauce (gf),
garlic butter (gf), mushroom sauce (gf), hollandaise (gf)*

ADD

add creamy garlic prawns (gf,i) / +12.0

add lemon pepper calamari (i) / +10.0

add onion rings / +6.5

add egg (gf) / +3.0

MAINS

CHICKEN SCALLOPINI (agf) SIGNATURE DISH	34.5
creamy mushroom sauce w creamy mash potato & seasonal greens	
NASI GORENG (agf,i)	31.0
egg, chicken, shrimp, basmati rice, vegetables & crispy shallots	
SEAFOOD LINGUINI (agf,i)	34.0
pan seared prawns, calamari, mussels, fish, garlic w creamy sauce	
CANNELLONI (v)	27.0
stuffed pasta w ricotta cheese & spinach in a rose sauce topped w melted cheese, served w side salad	
BEER BATTERED WHITING (agf,df,i)	30.0
w chips, salad & tartare	
LEMON PEPPER CALAMARI (agf,df,i)	31.0
w chips, salad & aioli	
SALMON FILLET (agf,i)	36.0
grilled atlantic salmon w hollandaise, sweet potato mash & broccolini	
CHICKEN NEPTUNE (agf,i) SIGNATURE DISH	38.0
chicken breast, prawns, mussels, fish & calamari w sweet potato mash, broccolini served w white wine cream sauce	
GARLIC PRAWNS (agf,i)	36.0
tiger prawns, garlic, white wine & cream sauce w rice & broccolini	
ROAST OF THE DAY (agf)	30.0
w roast veg and gravy	

SEASONAL DISHES



SMOKED SALMON & PEA RISOTTO (*agf,i*) 30.0
smoked salmon, green peas, banana shallots
cooked in a white wine garlic creamy sauce
topped w shaved parmesan

LAMB SHANK 35.5
slow cooked lamb shank in rich homemade gravy
served w creamy mash
add extra shank / +10.0

THAI GREEN CURRY SEAFOOD POT (*agf,i*) 34.0
prawns, mussels, fish & calamari cooked in a mild
thai green curry w coconut milk, vegetables
& served w a side of rice

CAESAR SALAD (*agf,i*) 25.0
cos lettuce, crispy bacon, parmesan,
anchovies & croutons w a caesar dressing
topped w poached egg
add chicken / +7.0
add lemon pepper calamari (i) / +10.0
add prawns (i) / +11.0
add lamb / +12.5

BEEF & GUINNESS PIE 32.0
slow-cooked beef and guinness pie
w creamy mash, peas and rich gravy

SALADS

LAMB SALAD (<i>gf,n</i>)	38.0
lamb backstrap, baby spinach, rocket, roast pumpkin, pomegranate, feta & pine nuts w homemade dressing & greek yoghurt	
SUPERFOOD SALAD (<i>v,avg,n</i>)	28.0
roasted sweet potato, roasted pumpkin, quinoa, walnuts, almonds, raisins, pomegranate, feta cheese, spinach & rocket w house made dressing	

ADD

add lamb / +12.5

add feta / +3.5

add lemon pepper calamari (i) / +10.0

add chicken / +7.0

add prawns (i) / +11.0

SIDES

CHIPS (<i>v,agf,avg</i>) w tomato sauce	11.0
ONION RINGS (<i>v</i>) w chipotle mayo	11.5
SAUTEED GREENS (<i>vg,agf</i>)	8.5
SALAD (<i>v,avg</i>) rocket, cherry tomato & parmesan	7.5
CREAMY MASH POTATO (<i>v</i>)	7.5
POTATO CAKES (<i>v</i>) (4pcs)	9.0
POTATO GEMS (<i>v,avg</i>) w chipotle mayo	11.0
SWEET POTATO FRIES (<i>agf,v,adf</i>) w crumbed feta	13.0
SWEET POTATO MASH (<i>vg</i>)	8.5

KIDS

\$15 KIDS MEALS - for kids 12 and under
All kids meals come with an ice cream

CHICKEN NUGGETS (6) w chips

CHEESEBURGER w chips

BATTERED WHITING (agf,df,i) w chips

LEMON PEPPER CALAMARI (agf,df,i) w chips

LINGUINI BOLOGNESE (agf) w parmesan

ROAST OF THE DAY (agf)

Add serve of veg / +2.0

Add kids soft drink / +2.5

Add kids juice / +3.5

SENIORS

Available 7 days :
Lunch & Dinner

ONLY
AVAILABLE UPON
PRESENTATION
OF VALID
SENIORS CARD

STARTERS - available with purchase of main meal

SOUP OF THE DAY (v)	5.0
GARLIC BREAD (vg) add cheese & bacon / +\$2.0	5.0
PRAWN SPRING ROLLS (4 PCS) (i) w plum sauce	12.0

MAINS

LEMON PEPPER CALAMARI (agf,df,i) w chips, salad & aioli	21.0
FISH & CHIPS (agf,df,i) beer battered whiting, chips, salad & tartare	20.0
CHICKEN STIRFRY (agf) tender chicken, hokkien noodles, honey soy & asian vegetables	21.0
LINGUINI BOLOGNESE (agf) traditional style bolognese w parmesan	20.0
SALMON (agf,i) grilled atlantic salmon w hollandaise, creamy potato mash & broccolini	30.0

SENIORS

Available 7 days :
Lunch & Dinner



MAINS

PORTERHOUSE (<i>agf</i>) w chips, salad & choice of sauce	30.0
LAMB SHANK slow cooked lamb shank in rich homemade gravy served w creamy mash	30.0
GARLIC PRAWNS (<i>agf,i</i>) tiger prawns, garlic, white wine & cream sauce w rice & broccolini	25.0
SPINACH AND MUSHROOM RISOTTO (<i>v,agf</i>) mushrooms, spinach, arborio rice in a white wine cream sauce topped with parmesan add chicken +\$6.0 / add duck +\$8.0	22.0

DESSERTS - available with purchase of main meal

APPLE CRUMBLE w vanilla ice cream	7.5
STICKY DATE PUDDING w cream	5.0
PAVLOVA (<i>gf</i>) w berry coulis & cream	6.0
CAKE UPGRADE see our cake display	7.5

DESSERTS

HOMEMADE STICKY DATE w butterscotch & vanilla ice cream	12.0
DOUBLE STACK PAVLOVA w double cream, mixed berries & passionfruit coulis	10.0
DEATH BY CHOCOLATE chocolate brownie served warm w chocolate ice cream and chocolate fudge	12.5
HOMEMADE CHOCOLATE MOUSSE w strawberries and cream	10.0
MARS CAKE chocolate cake w layers of caramel and chocolate ganache w a chocolate glaze	14.0
APPLE RASPBERRY CRUMBLE apple & raspberry crumble encased in a french butter pastry shell	14.0
NEW YORK CHEESECAKE baked New York style cheesecake on a biscuit base	14.0
BLACK FOREST CAKE layered vanilla mousse, chocolate sponge & whole sour cherries w chocolate curls & a sour cherry compote	14.0
LEMON MERINGUE baked lemon curd in French butter pastry shell w meringue	14.0

add ice cream to any cake / +2.5

COFFEE & CAKE 16.0

please see cake fridge for full range of cakes & brownies available

DESSERTS

AFFOGATO	7.0
espresso over icecream	
add Baileys, Kahlua, Frangelico, Jameson or Butterscotch Schnapps / +8.0	
LIQUEUR COFFEE	14.0
espresso w cream & your choice of Jameson, Kahlua or Baileys	
ST REMIO COFFEE	6.0
espresso	
cappuccino	
café latte	
long black	
short macchiato	
long macchiato	
hot chocolate	
full cream, skim, almond, soy, lactose free & oat milk available	
ST REMIO TEA	5.0
english breakfast	
earl grey	
peppermint	
chamomile	
green	