

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.

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) add cheese / + 2.0 add bacon & cheese / +3.0	9.0
GARLIC & CHEESE PIZZA (v)	13.0
MAC & CHEESE CROQUETTES (v) w truffle mayonnaise	15.0
DUCK SPRING ROLLS w plum sauce	16.0
LEMON PEPPER CALAMARI (agf,df) w aioli	17.0
SWEET POTATO FRIES (av,gf)	12.0
BRUSCHETTA (v,avg) traditional style bruschetta w balsamic glaze	15.0
PUMPKIN ARANCINI (4 Pcs) (agf,avg) w aioli	15.0
SOUTHERN FRIED CHICKEN TENDERS (5 pcs) w honey mustard sauce	17.0

BURGERS

CHEESEBURGER	23.0
milk bun, beef patty, cheese, onion, pickles, tomato sauce, american mustard w chips or gems	
SOUTHERN FRIED CHICKEN BURGER	28.0
milk bun, southern chicken breast, coleslaw, smashed avo, chipotle mayo, cheese w chips or gems	
THE BIG BOY BURGER	29.9
milk bun, double beef patty, double cheese, bacon, pickles, chipotle mayo w chips or gems	
COACH BURGER	28.9
milk bun, beef patty, cheese, bacon, egg, potato cake, lettuce, tomato, onion rings, aioli, american mustard w chips or gems	
STEAK SANDWICH	29.9
turkish roll, porterhouse, bacon, cos lettuce, tomato, cheese, caramelised onions, BBQ sauce w chips or gems <i>garlic bread upgrade / +2.0</i>	
BBQ PULLED PORK BURGER	24.9
milk bun, coleslaw, bbq sauce, pulled pork w chips or gems	

ADD

add extra beef patty / +6.0

add extra chicken / +7.0

PARMAS

PLAIN SCHNITZEL	28.9
ORIGINAL napoli, ham, 3 cheese mix	29.9
MEXICAN salsa, corn chips, jalapenos, 3 cheese mix, smashed avo, sour cream	31.9
MEATLOVERS bolognese, ham, bacon, chorizo, bbq sauce, 3 cheese mix	34.9
CHEESEBURGER tomato sauce, pickles, mince, 3 cheese mix	31.9
SPANISH napoli, chorizo, chargrilled capsicum, red onion, olives, feta, 3 cheese mix	32.9
AUSSIE bbq sauce, bacon, pineapple, 3 cheese mix	31.9
TEXAN napoli, bacon, ham, caramelised onion, bbq sauce, 3 cheese mix	32.9
HAWAIIAN napoli, ham, pineapple, 3 cheese mix	31.9
BREAKFAST bacon, fried egg, hash brown, smashed avo, hollandaise	32.9
HSP slow cooked lamb, 3 cheese mix, bbq sauce, aioli & spicy chilli sauce	32.9
PULLED PORK pulled pork, 3 cheese mix & bbq sauce	32.9
IRISH mashed potato, peas, 3 cheese mix served w a side of gravy	31.9
SUPREME napoli, red onion, red capsicum, pineapple, olives, salami, anchovies, mushrooms, 3 cheese mix	32.9

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

GRILL

300gm PORTERHOUSE (gf) 44.0
cooked to your liking w chips, salad & sauce of choice
topped with café de paris butter

400GM RIB EYE (gf) 58.0
cooked to your liking w chips, salad & sauce of choice
topped with café de paris butter

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

ADD

add creamy garlic prawns (gf) / +10.0

add lemon pepper calamari / +8.0

add onion rings / +5.0

add egg (gf) / +2.0

MAINS

VEAL SCALLOPINI (<i>agf</i>) creamy mushroom sauce w creamy mash potato & seasonal greens	34.0
NASI GORENG (<i>agf</i>) egg, chicken, shrimp, basmati rice, vegetables & crispy shallots	29.9
CHICKEN RISOTTO (<i>agf,avg</i>) breast fillet, mushroom, sundried tomatos, spinach, arborio rice, white wine cream sauce & parmesan	30.0
PUMPKIN PINENUT RISOTTO (<i>vg,agf,anf</i>) diced pumpkin, peas, spinach, pinenuts, vegan pesto, garlic, onion, arborio rice cooked in veg stock	30.0
RED CURRY BARRAMUNDI (<i>agf</i>) w roti bread and basmati rice	32.0
LINGUINI MARINARA pan seared prawns, calamari, mussels, fish, garlic finished in a napoli sauce	34.0
BEER BATTERED WHITING (<i>agf,df</i>) w chips, salad & tartare	29.9
LEMON PEPPER CALAMARI (<i>agf,df</i>) w chips, salad & aioli	29.9
SALMON FILLET (<i>agf</i>) grilled atlantic salmon w hollandaise, sweet potato mash & broccolini	34.0
CHICKEN NEPTUNE (<i>agf,</i>) chicken breast, prawns, mussels, fish & calamari w sweet potato mash, broccolini served w white wine cream sauce	36.0
GARLIC PRAWNS (<i>agf</i>) tiger prawns, garlic, white wine & cream sauce w rice & broccolini	35.0
ROAST OF THE DAY (<i>agf</i>) w roast veg and gravy	28.0

SALADS

LAMB SALAD (gf,n)	34.0
slow cooked lamb shoulder, baby spinach, rocket, roast pumpkin, pomegranate, feta & pine nuts w greek yoghurt	
CHICKEN, BACON & POTATO SALAD (gf,df)	26.0
cos lettuce, bacon, roast potatoes, rocket, red onion, cherry tomatoes, cucumber in a creamy house made	
WINTER SALAD (gf,avg,anf)	24.0
quinoa, green beans, roasted diced pumpkin, feta, pomegranate, rocket, spinach, walnuts, almond flakes, raisins, tossed in a house made salad dressing	

ADD *add lamb / +10.0* *add chicken / +7.0*
 add feta / +3.0 *add lemon pepper calamari / +8.0*

SIDES

CHIPS (v,agf,avg) w tomato sauce	10.0
ONION RINGS (v) w chipotle mayo	11.0
SAUTEED GREENS (vg,gf)	8.0
SALAD (v,avg) rocket, cherry tomato & parmesan	7.0
CREAMY MASH POTATO (v)	7.0
POTATO CAKES (v) (4pcs)	8.0
POTATO GEMS (v,avg) w chipotle mayo	10.0
SWEET POTATO FRIES (adf,v) w crumbed feta	12.0
SWEET POTATO MASH (v,vg)	8.0

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*) w chips

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

LINGUINI BOLOGNESE (*agf*) w parmesan

ROAST OF THE DAY (*agf*)

MAC AND CHEESE CROQUETTES (3) w chips

SOUTHERN FRIED CHICKEN TENDERS (3 pcs) w chips

Add serve of veg +2.0

Add kids soft drink +2.5

Add kids juice +3.5

SENIORS

**Available 7 days :
Lunch & Dinner**

*Starters & desserts only in conjunction
with senior main meal ordered /
no further discounts apply*

1 Course \$20.0 / 2 Course \$25.0 / 3 Course \$28.0

STARTERS

SOUP OF THE DAY (v)

GARLIC BREAD (vg) **add cheese & bacon / +2.0**

PRAWN SPRING ROLLS (4 PCS) w plum sauce

MAINS

LEMON PEPPER CALAMARI (agf, df) w chips, salad & aioli

FISH & CHIPS (agf, df) beer battered whiting, chips, salad & tartare

CHICKEN STIRFRY (agf) tender chicken, hokkien noodles,
honey soy & asian vegetables

LINGUINI BOLOGNESE traditional style bolognese w parmesan

SALMON (agf) **+7.0** grilled atlantic salmon w hollandaise,
creamy potato mash & broccolini

PORTERHOUSE (agf) **+10.0** w chips, salad & choice of sauce

GARLIC PRAWNS tiger prawns, garlic, white wine & cream sauce
w rice & broccolini

SPINACH AND MUSHROOM RISOTTO
mushrooms, spinach, arborio rice in a white wine cream sauce
topped with parmesan.

DESSERTS

APPLE CRUMBLE w vanilla ice cream

STICKY DATE PUDDING w cream

PAVLOVA (gf) w berry coulis & cream

CAKE UPGRADE
see our cake display +4.0

DESSERTS

DOUBLE STACK PAVLOVA 12.0
w double cream, mixed berries & passionfruit coulis

DEATH BY CHOCOLATE 12.0
chocolate brownie served warm
w chocolate ice cream and chocolate fudge

COFFEE & CAKE 12.0

please see options at our cake display

COCKTAILS

APEROL SPRITZ / 20.0

aperol, t'gallant prosecco, orange

COSMOPOLITAN / 20

vodka, cointreau, cranberry juice, lime

HAWAIIAN KISS / 20

bacardi, malibu, blue curacao, pineapple juice

RASPBERRY TWIST MOJITO / 20

havana club rum, lime, mint, raspberries

PINK GIN SPRITZ / 20

gordons pink gin, t'gallant prosecco, strawberries, raspberries

TOM COLLINS / 20

gin, lemon juice, soda water, bitters, cherry

HARD RATED SPLICE / 20

hard rated, midori, lemon, lime

HARD RATED CHEESECAKE / 20

hard rated, vanilla galliano, lemon

ESPRESSO MARTINI / 18

on tap

COCKTAILS ON TAP / 18

see bistro staff for options

WINE LIST

SPARKLING

	<i>sml</i>	<i>lrg</i>	<i>btl</i>
YELLOWGLEN YELLOW 200ML, <i>Sparkling</i> South Eastern Australia	-	-	10.0
MORGAN'S BAY, <i>Sparkling Cuvée</i> South Eastern Australia	8.5	-	35.0
T'GALLANT, <i>Prosecco</i> Mornington Peninsula, VIC	9.5	-	43.0
CHANDON BRUT NV, <i>Sparkling</i> Yarra Valley, VIC	15.0	-	55.0
MOËT, <i>Champagne</i> France	-	-	120.0

ROSÉ

	<i>sml</i>	<i>lrg</i>	<i>btl</i>
SQUEALING PIG, <i>Rosé</i> South Eastern Australia	9.5	15.5	45.0
WYNNS REFRAMED, <i>Rosé</i> Coonawarra, SA	11.0	17.0	50.0
PENFOLDS MAX'S, <i>Rosé</i> Adelaide Hills, SA	15.0	21.0	60.0

WINE LIST

WHITE

	<i>sml</i>	<i>lrg</i>	<i>btl</i>
LEO BURING, <i>Riesling</i> Clare Valley, Australia	9.5	15.5	44.0
MORGAN'S BAY, <i>Chardonnay</i> South Eastern Australia	8.5	12.5	35.0
DEVIL'S LAIR HIDDEN CAVE, <i>Chardonnay</i> Margaret River, WA	9.0	15.0	45.0
COLDSTREAM HILL, <i>Chardonnay</i> Yarra Valley, VIC	-	-	60.0
DEVIL(ish), <i>Chardonnay</i> Tasmania	12.0	18.0	54.0
PENFOLDS BIN 311, <i>Chardonnay</i> Multi Regional France	-	-	70.0
MORGAN'S BAY, <i>Sauvignon Blanc</i> South Eastern Australia	8.5	12.5	35.0
SQUEALING PIG, <i>Sauvignon Blanc</i> Marlborough, NZ	9.5	15.5	45.0
HARTOG'S PLATE, <i>Moscato</i> Western Australia	9.0	14.0	40.0
SECRET STONE, <i>Pinot Gris</i> Marlborough NZ	9.0	15.0	45.0
T'GALLANT TRIBUTE, <i>Pinot Gris</i> Mornington Peninsula, VIC	12.0	18.0	54.0
T'GALLANT GRACE, <i>Pinot Grigio</i> Mornington Peninsula, VIC	10.0	16.0	48.0
STICKS, <i>Pinot Grigio</i> Yarra Valley, VIC	10.0	16.0	48.0

WINE LIST

RED

	<i>sml</i>	<i>lrg</i>	<i>btl</i>
FICKLE MISTRESS, <i>Pinot Noir</i> Marlborough, NZ	10.5	17.0	48.0
DEVIL(ish), <i>Pinot Noir</i> Tasmania	12.0	18.0	54.0
ST HUBERTS, <i>Pinot Noir</i> Yarra Valley, VIC	14.0	20.0	55.0
WOLF BLASS PRIVATE RELEASE, <i>Merlot</i> Barossa, SA	9.0	14.5	42.0
SEPPELT THE DRIVES, <i>Shiraz</i> Victoria	9.0	14.5	42.0
PEPPERJACK, <i>Shiraz</i> Barossa, SA	11.0	17.5	51.0
COLDSTREAM HILLS PRIVATE RESERVE, <i>Shiraz</i> Yarra Valley, Victoria	-	-	80.0
MORGAN'S BAY, <i>Shiraz Cabernet</i> SE Australia	8.5	12.5	35.0
PENFOLDS KOONUNGA HILL 76, <i>Shiraz Cabernet</i> South Australia	11.0	17.5	51.0
WYNNS THE GABLES, <i>Cabernet Sauvignon</i> Coonawarra, SA	9.5	15.5	44.0
MORGAN'S BAY, <i>Cabernet Merlot</i> South Eastern Australia	8.5	12.5	35.0

WINE LIST

MID STRENGTH *NEW*

SPARKLING

	<i>sml</i>	<i>lrg</i>	<i>btl</i>
SQUEALING PIG, <i>Mid Strength Prosecco</i> South Eastern Australia, 750ml 5%	-	-	45.0

WHITE

SQUEALING PIG, <i>Mid Strength Sauvignon Blanc</i> Marlborough, NZ 750ml 5%	-	-	45.0
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RED

PEPPERJACK, <i>Mid Strength Shiraz</i> Barossa, SA 750ml 7%	-	-	51.0
SQUEALING PIG, <i>Mid Strength Pinot Noir</i> Victoria, 750ml 6%	-	-	45.0

NON-ALCOHOL WINES *NEW*

SQUEALING PIG, <i>Zero Sauvignon Blanc</i> Marlborough, NZ 375ml	-	-	25.0
SQUEALING PIG, <i>Zero Rosé</i> South Eastern Australia, 375ml	-	-	25.0
WOLF BLASS, <i>Zero Shiraz</i> South Eastern Australia, 750ml	-	-	36.0

WHAT'S ON

KITCHEN OPEN ALL DAY

Everyday

Lunch, dinner & everything
in between

\$5.0 GARLIC BREAD

Everyday

If we don't offer you this deal
get it free

MEMBERS DRINK SPECIALS

Monthly offers

Ask our staff what's on offer
this month

FIND OUT MORE
thecoach.net.au