

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) <i>add cheese / + 2.0</i> <i>add bacon & cheese / +3.0</i>	9.0
GARLIC & CHEESE PIZZA (v)	13.0
CHEESE & POTATO CROQUETTES (v) SIGNATURE DISH homemade cheese & potato croquettes, served w chipotle	17.0
CHEESEBURGER SPRING ROLLS w tomato sauce	17.0
LEMON PEPPER CALAMARI (agf,df) w aioli	17.0
BRUSCHETTA (v,avg) traditional style bruschetta w feta & balsamic glaze	15.0
SOUTHERN FRIED CHICKEN TENDERS (5 pcs) SIGNATURE DISH w honey mustard sauce	17.0
VEGETABLE SPRING ROLLS (4pcs) (agf,vg) w plum sauce	15.0

BURGERS

All burgers served w side of aioli

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

VEGAN SCHNITZEL BURGER (v,avg) 28.0
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 28.0
milk bun, pulled pork, coleslaw, bbq sauce w chips

STEAK SANDWICH SIGNATURE DISH 30.0
turkish roll, porterhouse, bacon, cos lettuce, tomato, cheese,
caramelised onions, BBQ sauce w chips or gems
garlic bread upgrade / +2.0

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	33.0
MEATLOVERS bolognese, ham, bacon, chorizo, bbq sauce, cheese	36.0
CHEESEBURGER tomato sauce, pickles, mince, cheese	33.0
SPANISH napoli, chorizo, chargrilled capsicum, red onion, olives, feta, cheese	34.0
AUSSIE bbq sauce, bacon, pineapple, cheese	33.0
TEXAN napoli, bacon, ham, caramelised onion, bbq sauce, cheese	34.0
HAWAIIAN napoli, ham, pineapple, cheese	33.0
BREAKFAST bacon, fried egg, hash brown, smashed avo, hollandaise	34.0
HSP slow cooked lamb, cheese, bbq sauce, aioli & spicy chilli sauce	34.0
PULLED PORK pulled pork, cheese & bbq sauce	34.0
IRISH mashed potato, peas, cheese w a side of gravy	33.0
SUPREME napoli, red onion, red capsicum, pineapple, olives, salami, anchovies, mushrooms, cheese	34.0

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

GRILL

300gm PORTERHOUSE (agf) 45.0
cooked to your liking w chips, salad & sauce of choice

400gm RIB EYE (agf) 58.0
cooked to your liking w chips, salad & sauce of choice

SURF & TURF (agf) 48.0
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) / +10.0

add lemon pepper calamari / +8.0

add onion rings / +5.0

add egg (gf) / +2.0

MAINS

CHICKEN SCALLOPINI (agf) SIGNATURE DISH	34.0
creamy mushroom sauce w creamy mash potato & seasonal greens	
NASI GORENG (agf)	30.0
egg, chicken, shrimp, basmati rice, vegetables & crispy shallots	
SEAFOOD LINGUINI (agf)	34.0
pan seared prawns, calamari, mussels, fish, garlic w creamy sauce	
CANNELLONI (v)	26.0
stuffed pasta w ricotta cheese & spinach in a rose sauce topped w melted cheese, served w side salad	
BEER BATTERED WHITING (agf,df)	30.0
w chips, salad & tartare	
LEMON PEPPER CALAMARI (agf,df)	30.0
w chips, salad & aioli	
SALMON FILLET (agf)	34.0
grilled atlantic salmon w hollandaise, sweet potato mash & broccolini	
CHICKEN NEPTUNE (agf) SIGNATURE DISH	36.0
chicken breast, prawns, mussels, fish & calamari w sweet potato mash, broccolini served w white wine cream sauce	
GARLIC PRAWNS (agf)	35.0
tiger prawns, garlic, white wine & cream sauce w rice & broccolini	
ROAST OF THE DAY (agf)	30.0
w roast veg and gravy	

SEASONAL DISHES



DUCK RISOTTO	35.0
shredded duck, porcini mushrooms, peas, banana shallot topped w truffle oil & parmesan	
LAMB SHANK	34.0
slow cooked lamb shank in rich homemade gravy served w creamy mash <i>add extra shank +\$10.0</i>	
PRAWN LAKSA	35.0
creamy coconut laksa w prawns, hokkien noodles, green beans, bean shoots topped w boiled egg	
WALDORF SALAD (<i>gf,v,avg</i>)	26.0
cos lettuce, apple, celery, grapes & walnuts w creamy house dressing	
BEEF & GUINNESS PIE	30.0
w creamy mash, peas & gravy	

SALADS

LAMB SALAD (*gf,n*) 34.0
lamb backstrap, baby spinach, rocket, roast pumpkin,
pomegranate, feta & pine nuts w homemade dressing
& greek yoghurt

SUPERFOOD SALAD (*v,avg,n*) 26.0
roasted sweet potato, roasted pumpkin, quinoa, walnuts,
almonds, raisins, pomegranate, feta cheese, spinach
& rocket w house made dressing

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

SIDES

CHIPS (*v,agf,avg*) w tomato sauce 10.0

ONION RINGS (*v*) w chipotle mayo 11.0

SAUTEED GREENS (*vg,agf*) 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 (*agf,v,adf*) w crumbed feta 12.0

SWEET POTATO MASH (*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)

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

ONLY
AVAILABLE UPON
PRESENTATION
OF VALID
SENIORS CARD

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 (agf) 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

LAMB SHANK +\$10.0 slow cooked lamb shank in rich homemade gravy
served w creamy mash

GARLIC PRAWNS (agf) +\$5.0 tiger prawns, garlic, white wine & cream sauce
w rice & broccolini

SPINACH AND MUSHROOM RISOTTO (v, agf)
mushrooms, spinach, arborio rice in a white wine cream sauce
topped with parmesan

add chicken +\$6.0 / *add duck* +\$8.0

DESSERTS

APPLE CRUMBLE w vanilla ice cream

STICKY DATE PUDDING w cream

PAVLOVA (gf) w berry coulis & cream

CAKE UPGRADE
see our cake display +6.0

DESSERTS

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

add ice cream to any cake / +1.0

COFFEE & CAKE / 14.0

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	