BISTRO MENU

WHEN YOU'RE READY
PLEASE ORDER
AT THE COUNTER

@thecoachringwood

THE COACH Ringwood

@thecoachringwood

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)* 5.5 2PCS 10.0 4PCS
add cheese / +2.0
add bacon & cheese / +3.0

SOUP OF THE DAY 14.0
ask staff for details

GARLIC & CHEESE PIZZA *(v)* 15.0

HOMEMADE TRUFFLE CHEESE ARANCINI (3pcs) 18.0
served w truffle mayo

LEMON PEPPER CALAMARI *(agf,df,i)* 18.0
w aioli

BRUSCHETTA *(v,avg)* 16.0
traditional style bruschetta w feta & balsamic glaze

SOUTHERN FRIED CHICKEN TENDERS (5 pcs) SIGNATURE DISH 18.0
w honey mustard sauce

VEGETABLE SPRING ROLLS (4pcs) *(agf,vg)* 18.0
w plum sauce

TASTING PLATTER FOR 1 18.0
salami, ham, hommus dip, pita bread, tomato relish, chicken mushroom arancini & bocconcini cheese
upgrade for 2 people / 30.0

Great to share!



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

PULLED PORK BURGER 29.0
milk bun, pulled pork, coleslaw, bbq sauce w chips

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

STEAK SANDWICH SIGNATURE DISH 31.0
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 32.0
napoli, ham, cheese

MEXICAN 34.5
salsa, corn chips, jalapenos, cheese, smashed avo, sour cream

MEATLOVERS 36.5
bolognese, ham, salami, bacon, chorizo, bbq sauce, cheese

CHEESEBURGER 33.5
tomato sauce, pickles, mince, cheese

SPANISH 35.5
napoli, chorizo, chargrilled capsicum, red onion, olives, feta, cheese

AUSSIE 34.5
bbq sauce, bacon, pineapple, cheese

HAWAIIAN 34.0
napoli, ham, pineapple, cheese

TEXAN 35.5
napoli, bacon, ham, caramelised onion, bbq sauce, cheese

BREAKFAST 35.5
bacon, fried egg, hash brown, smashed avo, hollandaise

HSP 35.5
slow cooked lamb, cheese, chips, bbq sauce, aioli & spicy chilli sauce

PULLED PORK 35.0
pulled pork, cheese & bbq sauce

IRISH 34.0
mashed potato, peas, cheese w a side of gravy

SUPREME 35.5
napoli, red onion, red capsicum, pineapple, olives, salami, anchovies, mushrooms, cheese



All made with breast schnitzel & served with chips & house 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,i)* 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

creamy garlic prawns *(gf, i)* ***/ +12.0***
lemon pepper calamari *(i)* ***/ +10.0***
onion rings / +6.5
egg *(gf)* ***/ +3.0***

MAINS

NASI GORENG *(agf,i)* 31.0
egg, chicken, shrimp, basmati rice,
vegetables & crispy shallots

SEAFOOD LINGUINE *(agf,i)* 34.0
pan seared prawns, calamari, mussels, fish,
garlic w creamy sauce

CHICKEN & MUSHROOM RISOTTO *(av, avg)* 28.0
chicken, mushroom, spinach, sundried tomato
& arborio rice w banana shallots cooked in
white wine cream sauce, topped w parmesan cheese

CHICKEN SCALLOPINI *(agf)* SIGNATURE DISH 34.5
creamy mushroom sauce
w creamy mash potato & seasonal greens

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

MAINS

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

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



COCONUT BRAISED PORK BELLY 28.0
slow-braised pork belly in a fragrant coconut
& soy sauce w daikon, sweet carrots
& steamed basmati rice

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

RED CURRY BARRAMUNDI *(agf,i)* 32.0
w roti bread & basmati rice

SUMMER CHICKEN SALAD *(agf,i)* 25.0
crispy fried chicken tenderloin marinated in ginger,
garlic, lemon & coriander served w fresh mango,
pomegranate, baby spinach, cherry tomatoes
& red onion, tossed in a pomegranate dressing
& sweet chilli mayo

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

SALADS

LAMB SALAD *(gf, n)* 38.0
lamb backstrap, baby spinach, rocket, roast pumpkin, pomegranate, feta & pine nuts w homemade dressing & greek yoghurt

SUPERFOOD SALAD *(v, avg, n)* 28.0
roasted sweet potato, roasted pumpkin, quinoa, walnuts, almonds, raisins, pomegranate, feta cheese, spinach & rocket w house made dressing

add lamb / +12.5
add feta / +3.5
add chicken / +7.0
add lemon pepper calamari (i) / +10.0
add prawns (i) / +11.0

Add

SIDES

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

LINGUINE BOLOGNESE *(agf)* w parmesan

ROAST OF THE DAY *(agf)*

Add

Add serve of veg / +2.0
Add kids soft drink / +2.5
Add kids juice / +3.5

SENIORS

ONLY AVAILABLE UPON PRESENTATION OF VALID SENIORS CARD

Available 7 days - Lunch & Dinner

Starters - *Available with purchase of main meal*

SOUP OF THE DAY *(v)* 5.0

GARLIC BREAD (2PCS) *(v)* 5.0
add cheese & bacon / +$2.0

PRAWN SPRING ROLLS (4PCS) *(i)* 12.0
w plum sauce

Mains

LEMON PEPPER CALAMARI *(agf,df,i)* 21.0
w chips, salad & aioli

FISH & CHIPS *(agf,df,i)* 20.0
beer battered whiting, chips,
salad & tartare

CHICKEN STIRFRY *(agf)* 21.0
tender chicken, hokkien noodles,
honey soy & asian vegetables

LINGUINE BOLOGNESE *(agf)* 20.0
traditional style bolognese w parmesan

PORTERHOUSE *(agf)* 30.0
w chips, salad & choice of sauce

SENIORS

ONLY AVAILABLE UPON PRESENTATION OF VALID SENIORS CARD

Available 7 days - Lunch & Dinner

Mains

SALMON *(agf,i)* 30.0
grilled atlantic salmon w hollandaise,
creamy potato mash & broccolini

LAMB SHANK 30.0
slow cooked lamb shank in rich homemade gravy
served w creamy mash

GARLIC PRAWNS *(agf, i)* 25.0
tiger prawns, garlic, white wine
& cream sauce w rice & broccolini

SPINACH & MUSHROOM RISOTTO *(v,agf)* 22.0
mushrooms, spinach, arborio rice in a white wine
cream sauce topped with parmesan
add chicken / +$6.0

ROAST OF THE DAY *(agf)* 24.0
w roast vegetables & gravy

Desserts *- Available with purchase of main meal*

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

DESSERTS

HOMEMADE STICKY DATE 12.0
w butterscotch & vanilla ice cream

DOUBLE STACK PAVLOVA 10.0
w double cream, mixed berries & passionfruit coulis

DEATH BY CHOCOLATE 12.5
chocolate brownie served warm
w chocolate ice cream and chocolate fudge

HOMEMADE CHOCOLATE MOUSSE 10.0
w strawberries and cream

MARS CAKE 14.0
chocolate cake w layers of caramel and chocolate ganache w a chocolate glaze

APPLE RASPBERRY CRUMBLE 14.0
apple & raspberry crumble encased in a french butter pastry shell

NEW YORK CHEESECAKE 14.0
baked New York style cheesecake on a biscuit base

BLACK FOREST CAKE 14.0
layered vanilla mousse, chocolate sponge & whole sour cherries w chocolate curls & a sour cherry compote

LEMON MERINGUE 14.0
baked lemon curd in French butter pastry shell w meringue

COFFEE & CAKE 16.0
add ice cream to any cake / 2.5
please see cake fridge for full range of cakes & brownies available

THE CAFÉ

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

