

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
CHEESE & BOLOGNESE ARANCINI homemade w napoli sauce	17.0
DUCK SPRING ROLLS w plum sauce	17.0
LEMON PEPPER CALAMARI (agf,df) w aioli	17.0
BRUSCHETTA (v,avg) traditional style bruschetta w balsamic glaze	15.0
SOUTHERN FRIED CHICKEN TENDERS (5 pcs) w honey mustard sauce	17.0
VEGETABLE SPRING ROLLS (4pcs) (agf,vg) w plum sauce	15.0

BURGERS

CHEESEBURGER 23.0

milk bun, Black Onyx 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 Black Onyx beef patty, double cheese,
bacon, pickles, chipotle mayo w chips or gems

COACH BURGER 28.9

milk bun, Black Onyx 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

garlic bread upgrade / +2.0

ADD

add extra beef patty / +6.0

add extra chicken / +7.0

PARMAS

PLAIN SCHNITZEL	28.9
ORIGINAL napoli, ham, cheese	30.9
MEXICAN salsa, corn chips, jalapenos, cheese, smashed avo, sour cream	32.9
MEATLOVERS bolognese, ham, bacon, chorizo, bbq sauce, cheese	35.9
CHEESEBURGER tomato sauce, pickles, mince, cheese	32.9
SPANISH napoli, chorizo, chargrilled capsicum, red onion, olives, feta, cheese	33.9
AUSSIE bbq sauce, bacon, pineapple, cheese	32.9
TEXAN napoli, bacon, ham, caramelised onion, bbq sauce, cheese	33.9
HAWAIIAN napoli, ham, pineapple, cheese	32.9
BREAKFAST bacon, fried egg, hash brown, smashed avo, hollandaise	33.9
HSP slow cooked lamb, cheese, bbq sauce, aioli & spicy chilli sauce	33.9
PULLED PORK pulled pork, cheese & bbq sauce	33.9
IRISH mashed potato, peas, cheese w a side of gravy	32.9
SUPREME napoli, red onion, red capsicum, pineapple, olives, salami, anchovies, mushrooms, cheese	33.9

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

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
LINGUINI MARINARA (<i>agf</i>) pan seared prawns, calamari, mussels, fish, garlic in a napoli sauce	34.0
SPINACH & CHEESE TORTELLINI (<i>v,avg,agf</i>) mushrooms, peas, sundried tomato & spinach in a white wine rose sauce	26.0
CHICKEN & AVOCADO RISOTTO (<i>agf,avg,av</i>) breast fillet, cherry tomato, spinach, arborio rice, avocado, white wine creamy sauce w parmesan	30.0
THAI GREEN CHICKEN CURRY (<i>n,agf</i>) spicy coconut based green curry w chicken, basmati rice & roti bread	32.0
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 (<i>gf,n</i>)	34.0
slow cooked lamb shoulder, baby spinach, rocket, roast pumpkin, pomegranate, feta & pine nuts w greek yoghurt	
THAI BEEF SALAD (<i>n,df</i>)	32.0
marinated rump w cucumber, carrot, spring onion, coriander, mint, fresh chilli, thai basil, vermicelli noodles, fried shallots & peanuts	
MANGO SUMMER SALAD (<i>n,gf,vg</i>)	27.0
mango, baby spinach, mint, rocket, corn kernels, roasted pinenuts, cucumber & parsley w house made dressing	
SUPERFOOD SALAD (<i>v,avg,n</i>)	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 feta / +3.0

add prawns / +8.0

add chicken / +7.0

add lemon pepper calamari / +8.0

add beef / +10.0

SIDES

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

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

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.

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

MARS CAKE 9.0
chocolate cake w layers of caramel and chocolate
ganache w a chocolate glaze

APPLE RASPBERRY CRUMBLE 9.0
apple & raspberry crumble encased in a
french butter pastry shell

NEW YORK CHEESECAKE 9.0
baked New York style cheesecake on a biscuit base

BLACK FOREST CAKE 9.0
layered vanilla mousse, chocolate sponge & whole sour
cherries w chocolate curls & a sour cherry compote

LEMON MERINGUE 9.0
baked lemon curd in French butter pastry shell w meringue

HOMEMADE CHOCOLATE MOUSSE 12.0
w strawberries and cream

add icecream to any cake / +1.0

COFFEE & CAKE / 12.0

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 4.5
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 4.5
english breakfast
earl grey
peppermint
chamomile
green