

Lunch

KOOROORA

Dinner

Entreés

HOTEL · MT BULLER

Mt Zero Mixed Olives	DF GF NF V VEG	\$12
Garlic Bread	NF VEG	\$10
+ \$4 Cheese		
Fries	DF GFO NF V VEG	\$16
Tossed in our house seasoning with aioli and ketchup		
Sweet Potato Fries	DF GF NF V VEG	\$18
Served with herb aioli		
Truffle & Parmesan Fries	NF VEG	\$18
Fries, Truffle, Parmesan		
Karaage Chicken	DF NF	\$19
Japanese fried chicken, black sesame, sriracha mayonnaise		
Black Truffle & Porcini Mushroom Arancini	NF VEG	\$18
Aioli, parmesan cheese (4pc)		
Pumpkin & Goats Cheese Arancini	NF VEG	\$16
Herb aioli, parmesan cheese, fried sage (4pc)		
Jalapeño & Cheese Bombs	NF VEG	\$16
With Lime aioli & chives		
Greens	DFO GF NF VEG VO	\$16
Winter greens, tossed in garlic & herb butter, black & white sesame		
MashPotato	GF NF VEG	\$14

Kids under 12 years old

Half Chicken Schnitzel	DF NF	\$18
Panko crumbed half chicken breast with chips and ketchup		
Half Chicken Parma	NF	\$20
Panko crumbed chicken breast, napoli sauce, ham and cheese served with chips and ketchup		
Napoli Pasta	DFO NF VEG	\$16
Chicken Nuggets	DF NF	\$18
Nuggets served with chips and tomato sauce (6pc)		

Mains

Beef Burger	DFO GFO NF	\$30
Alpine Butcher wagyu burger, cheese, lettuce, pickle relish and Big Mac sauce, toasted bun, fries		
Jerk Chicken Burger	DF GFO NF	\$32
Grilled marinated jerk chicken thigh, lime aioli, pineapple, jalapeno jam, slaw, toasted bun, fries		
Plant Based Burger	DF GFO NF	\$32
Love Buds soybean patty, plant based 'cheese', pickle relish, lettuce, plant based aioli, bun, fries		
Chicken Schnitzel	DFO NF	\$32
Panko crumbed chicken breast served with chips and salad		
Chicken Parma	NF	\$34
Panko crumbed chicken breast, napoli sauce, ham and cheese served with chips and salad		
Fish & Chips	DFO NF	\$34
Battered hoki with rocket, cranberry, parmesan salad and chips		
Thai Curry	VEG GFO NF DF	\$26
Served with rice, sesame, spring onion, chilli oil		
+ Chicken \$6 + Prawns \$6 + Tofu + Roti \$4		
Soup		\$24
Please see specials board for today's offering!		

Kooroora Specials

Monday | Beer & Burger

\$32 Burger & Pint of Kooroora Draught

Tuesday | Steak Night

250g Porterhouse, Fries, Salad - House Gravy |
Green Peppercorn Gravy | Garlic & Herb Butter \$38

Wednesday | Meat Raffle

3 Tickets for \$5! Raffle is drawn at 8 O'clock.
Must be in attendance

Friday | Pot & Parma

\$30 Chicken Parma and pot of Kooroora Draught

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Wine List

Sparkling

	GLS	BTL
Motley Cru	\$12	\$48
Prosecco, VIC		
Idee Fix		\$95
Premier Brut, Margaret River		

White

Crowded House	\$14	\$60
Sauvignon Blanc, Marlborough NZ		
The ColdStream Guard		\$70
Sauvignon Blanc, Yarra Valley		
Rockbare		\$70
Pinot Gris, South Australia		
Mount Adam 550	\$15	\$60
Chardonnay		
William Fevre		\$120
Petit Chablis, Chablis Fr		

Rosé

Reverie	\$13	\$52
Loire Valley, Fr		
AIX		\$70
Provence, Fr		

Red

El Desperado	\$15	\$60
Pinot Noir, South Australia		
Barrington		\$75
Pinot Noir, Coal River		
Big Buffalo		\$78
Pinot Noir, California		
Stonier		\$90
Pinot Noir, Mornington Peninsula		
Fat Bastard	\$13	\$52
Malbec, Argentina		
Yalumba	\$15	\$60
Shiraz, South Australia		
Rock Bare 'The McLaren Vale'		\$72
Shiraz		
Yangarra 'McLaren Vale'		\$84
Shiraz		

DF - dairy free DFO - dairy free option GF - gluten free GFO - gluten free option NF - Nut free NFO - nut free option V - vegetarian VO - vegetarian option VE - vegan VEO - vegan option

Please inform our staff any dietary requirements