

STARTER

FRIES ^{gf} \$6	ARANCINI ^v \$12
A bowl of golden fries with house aioli	Four hand-rolled arancini balls with parmigiano reggiano. Served with our house aioli
GARLIC BREAD \$6	
Four slices of crispy turkish bread with house confit garlic butter	

KIDS

CHICKEN SCHNITTY \$10
Served with fries & choice of sauce
FISH FINGERS \$8
Served with fries & choice of sauce
CHICKEN NUGGETS \$8
Served with fries & choice of sauce

MAIN COURSE

BEEF

350G ANGUS STRIPLOIN ^{gf} \$30
Cast iron – recommended rare to medium rare
Served with choice of two sides & sauce

CHICKEN

CHICKEN SCHNITZEL \$25
Hand-crumbed schnitzel
Served with choice of two sides & sauce

CHICKEN PARMIGIANA \$28
Hand-crumbed schnitzel with house red sauce & cheese <i>Add ham \$2</i>
Served with choice of two sides

BURGER

PULLED PORK BURGER ^{gfo} \$22
12 hour pulled pork with house BBQ sauce & slaw. Served with fries
GF bun +\$2

PASTA

MUSHROOM RISOTTO ^{gf v} \$22
Mushroom, confit garlic & lemon thyme topped with parmigiano reggiano

SALAD

PUMPKIN SALAD ^{gf v} \$16
Roast pumpkin tossed through spinach & rocket with balsamic, feta & pine nuts

SIDES

FRIES	\$6
MASHED POTATO	\$6
SLAW	\$5
SEASONAL VEG	\$6

ALL SIDES ARE GLUTEN FREE

SAUCES

BEEF GRAVY	\$3
GARLIC BUTTER	\$2
BBQ	\$2
AIOLI	\$2
TOMATO	\$1

ALL SAUCES ARE GLUTEN FREE

DESSERT

DOUBLE CHOC BROWNIE ^{gfo} \$8
Warm brownie with chunks of melted chocolate throughout
Served with double cream & berries

KIDS ICE CREAM \$4
Vanilla ice cream ^{gf}
Choice of topping: Milo / Chocolate ^{gf} / Strawberry ^{gf}

^v Vegetarian
^{gf} Gluten free
^{gfo} Gluten free option



FRESH QUALITY **PUB FARE**

All meals & sauces are prepared in house

For takeaway, please call 0460 971 163

41 WILLIWA STREET, PORTLAND NSW 2847

www.thecoroportland.com

FOOD

COCKTAILS

options to upgrade to local craft spirits
curious about a classic? ask our bar staff...

SIGNATURE WILLIWA SUNSET \$18

Bathurst Grange Distillery Blue Mountain Gin
peach schnapps · lemon · egg white

OLD FASHIONED

makers mark · bitters · orange \$18

Craft works Distillery SOB Bourbon \$23

WHISKY SOUR

bulleit rye · lemon · egg white \$18

Craft works Distillery Whisky \$23

ESPRESSO MARTINI \$17

vodka · kahlua · espresso shot · creme de cacao

APPLE PIE \$16

vodka · fireball · vanilla · cinnamon · apple juice

Craft works Distillery Eau de vie with \$25

Moreau Apple Pie Liqueur

G&TEA FOR 2 \$30

Karu Distillery Affinity Gin · Vermilion or
Amethyst infusion · served with capi tonic

GRAPE SMASH \$18

gin · grand marnier · red grapes · lemon

Karu Distillery Affinity Gin \$22

MIDORI SPLICE \$15

midori · malibu · pineapple juice · coconut cream

FRUIT TINGLE \$15

vodka · blue curacao · grenadine · lemonade

WOO WOO \$15

vodka · peach schnapps · cranberry or pineapple
juice

LOCAL SPIRITS

why not try something new & support local?

BLUE MOUNTAIN GIN \$12

Bathurst Grange Distillery — BATHURST

A colour changing gin best enjoyed with
capi tonic, a sprig of rosemary & spritz of lemon

AFFINITY GIN \$12

Karu Distillery — GROSE VALE

A multi award winning warm, well rounded gin
with Aussie botanicals. Crafted for neat sipping
or mixing

BARREL AGED GIN \$16

Karu x Craft Works Distillery — GROSE VALE

Two of our favourite distillers collaborate to
bring you a gin rested on oak delivering a warm
smoky gin unlike any other!

ROTATING CAPEEREE WHISKEYS

Craft Works Distillery — CAPEEREE

Craft Whisky using all regional NSW materials.
Small releases. Big flavours. Sip neat & enjoy

S.O.B SHADES OF BOURBON \$16

Craft Works Distillery — CAPEEREE

From an American Oak bourbon cask with vanilla
toffee notes, this is a solid drop of bourbon

BRANDY LIQUEUR - CABERNET \$10

Stone Pine Distillery — BATHURST

2011 vintage Cabernet Sauvignon wine from the
Bathurst Region aged 6 years in French Oak for
an oaky, warm ruby red drop. A neat sipper

LOCAL BEER ON TAP

PILSNER \$7

Cosmo Brewing — BATHURST

A refreshing & easy drinking beer made season-
ally, combining their love for farming, foraging &
fermentation.

GROWLERS BOTTLE \$20 RE-FILL \$26

We offer purchase & re-fill of Cosmo growlers.

These are a 1.89L takeaway glass beer bottle,
equal to a 6 pack, that can be used time & time again.

COCKTAILS & SPIRITS

FOOD SPECIALS

It's pumpkin season, so we're celebrating with our favourite winter warmers!

ROAST PUMPKIN SOUP ^{gf v}

Roast pumpkin soup with parsley cream
Served with golden toasted Turkish bread

Small bowl – 1 slice

\$9

Large bowl – 2 slices

\$14

Takeaway soup available to keep you warm all week long!

ROAST PUMPKIN RISOTTO ^{gf v} **\$22**

Roast pumpkin & confit garlic with feta & parmigiano reggiano

DRINK SPECIAL

HOT MULLED WINE

\$8

Best enjoyed by the open fires. Traditional recipe with local Orange organic Tamburaline Shiraz

SPECIALS