

THE COTTON CLUB

Drink • Dine • Dance

Bar Snacks

Basket of warm bread, balsamic olive oil, butter	12
Garlic and herb mixed pitted olives	10
Fried pickles, spicy mayo	8

Oysters

1/2 Dozen freshly shucked oysters Natural, Kilpatrick or Thai style	30
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Small Plates

Homemade sourdough flat bread, chilli garlic butter, dip of the day	14
Lemon & chive crab roll on toasted brioche, cos lettuce, egg, pickled cucumber	22
Korean fried chicken, toasted sesame seeds, pickled red onion, lime	19
Chargrilled banana prawns, chilli & garlic butter, toasted sourdough	19
Chicken curried scotch egg, mango salsa	16
Deep fried camembert, caponata, beetroot puree	17
Crispy pork belly bao buns, kimchi, lime dressing, coriander	19
Crispy chicken lollipops, hot sauce, blue cheese dip	18
Flash fried calamari, lemon aioli	19

Grill

All served with fries or smash potatoes, seasonal vegetables, or side salad and a sauce of your choice

300g Rump (QLD) 32	500g Rump (QLD) 46
300g Ribeye (NSW) 44	350g Sirloin (QLD) 42

Add a Topper

Prawns, Calamari or Wings	8
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Sauces

Pepper, Mushroom, Jus, Gravy, Onion Gravy

All steaks are 100 day Grain Fed MSA Hereford Breed

Large Plates

Apricot & fennel roasted pork belly, mustard mash, cauliflower puree, rocket and parmesan salad	34
Honey, lemon & thyme half roast chicken, glazed carrots, mash, onion gravy	32
Oven baked barramundi, herb crumb, grilled banana prawns, steamed greens with coconut, chilli, lemongrass sauce	36
Confit duck leg, fondant potato, crispy hens egg, steamed greens, beetroot puree, duck jus	32
Crispy beer battered fish and chip, tartar, curry sauce, mushy peas, lemon	30

Salads

Classic Caesar salad, bacon, crispy hens egg, garlic croutons, parmesan, anchovies	22
Beetroot, rocket, orange, pickled fennel salad with whipped feta, pine nuts	23
Crispy duck salad, pickled red cabbage, bean sprouts, crunchy noodles, cashews, hoisin dressing	28
Add chargrilled chicken	5
Add marinated prawn skewer	9

Vegan Menu Available

Ask our friendly staff to view our delicious vegan options

Lunch Specials

Served on Friday from 11.30am - 3pm

Burgers

Double smashed beef patty, house made burger sauce, bacon, pickles, cheese, lettuce, tomato, onion, brioche bun	24
Buttermilk fried chicken burger, bacon, cheese, aioli, pickles, tomato, onion, brioche bun	24
Chargrilled steak sandwich, blue cheese, pickled red onion, rocket, tomato, sourdough bun	26

All served with fries

Pizzas

Margherita

Cherry tomatoes, spinach, napoli, mozzarella, oregano	23
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Chilli Prawn

prawns, chilli flakes, rocket, napoli, mozzarella	25
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Vegetarian

Roasted eggplant, spinach, mushroom, zucchini, napoli, mozzarella	23
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Italiano

Prosciutto, salami, bacon, rocket, napoli, mozzarella	25
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Charcuterie

Selection of meats, cheese, pickles, dips and breads	35
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Sides

Garlic mash	7	Garden salad	7
Fries	7	Charred broccolini, whipped feta, toasted pine nuts	9
Sweet potato fries	7		
Steamed vegetables	7		

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Cocktails

Mojito Bacardi Blanca white rum, lime, sugar, mint, topped with soda. Twist it up with raspberry infused rum	18
Agwa Passion Agwa, passionfruit pulp, lime, mint, topped with tropical Red Bull	18
Wap Licor 43, Passoa, pineapple juice, lime, sugar syrup, shaken into a martini	18
Hendricks Iced Tea Hendricks gin, lemon, sugar syrup, stirred down with a slice of cucumber and topped with aloe vera foam	18
Espresso Martini Grey Goose vodka, Kahlua, Boston Black cold drip coffee, sugar syrup	19
Grey Goose Watermelon and Basil Blush Grey Goose watermelon and basil vodka, cranberry juice, lime. Topped with soda water	18
Cosmopolitan Grey Goose vodka, Cointreau, lime and cranberry juice	18
Long Island Iced Tea Ketel One vodka, Bombay Sapphire gin, El Jimador tequila, Bacardi Blanca white rum, Cointreau, lemon, sugar, Coca Cola	19

Strong Island Ketel One vodka, Bombay Sapphire gin, El Jimador tequila, Bacardi Blanca white rum, Cointreau, tropical cordial, lemonade	19
Aperol Spritz Aperol, Prosecco and soda	17
Sour 43 Licor 32, lemon, sugar syrup, egg white	18
Amaretto or Whisky Sour Disaronno or Bulleit bourbon lemon, sugar syrup, egg white	18
Mango Colada Bacardi Oro, Bacardi coconut, pineapple, coconut cream, fresh mango	17
Blue Hawaiian Bacardi spiced rum, De Kuyper blue curacao, pineapple juice, coconut cream	17
Lapu Lapu Bacardi spiced rum, Bacardi Blanca white rum, passionfruit pulp, lemon, vanilla syrup	17
Peach Perfect Grey Goose peach and rosemary, Bacardi coconut, pineapple, lime, sugar syrup	18
Classic Margarita Patron Silver, Cointreau, lime, sugar. Served with a salted rim	18

On Tap

	Schooner	Pint
Great Northern	8.50	10.50
Great Northern Super Crisp	7.50	10
Victoria Bitter	8.50	10.50
Carlton Dry	8.50	10.50
Peroni	11	13.50
Balter Xpa	10.50	13
Somersby Cider	8.50	10.50
Brookvale Union Ginger Beer	10	12.50

Bottled Beer

Great Northern	8
Great Northern Super Crisp	7
Pure Blonde	9
Victoria Bitter	8
Corona	9.50
Heineken	9
Heineken Zero	7
Stella Artois	9
Stone & Wood Pacific Ale	9.50
Boags Premium Light	6.50
150 Lashes Pale Ale	9
XXXX Gold	7.50

Wines

	Sml	Lrg	Btl
White			
Oxford Landing Sauv Blanc	8	12	28
Haha Sauv Blanc	9	13	35
Haha Pinot Gris	9	13	35
Wirra Wirra Chardonnay	9	14	40
Red			
Jacobs Creek Merlot	8	12	28
Wirra Wirra Shiraz	9	14	40
Stoneleigh Pinot Noir	9.50	14	40
Pepper Jack Barossa Shiraz	14	18	65
Sparkling			
DeBortoli Prosecco	200ml 11	750ml	30
Innocent Bystander Pink Moscato	275ml 13	750ml	35