

Starters

GARLIC BREAD (GFO) rustic sourdough baked with herbs & garlic butter	8
BRUSCHETTA (GFO) diced tomato medley, feta & torn basil	12
DUO OF DIPS (GFO) hummus and taramosalata, warm pita bread	13
OYSTERS (GF) natural	3.5
kilpatrick	4
*minimum order of 3	
CHEESY HALOUMI STICKS (V) panko crumbed, aioli	11
LEMON PEPPER CALAMARI shallow fried, dressed leaves, dill mayonnaise	16
CHICKEN SATAY SKEWERS (GF) marinated skewers, house made peanut sauce	15
CHEESEBURGER SPRING ROLLS house rolled, the coach dipping sauce	14
ARANCINI BALLS (V) trio of mushroom balls, beetroot tzatziki	13
POPCORN CHICKEN with aioli	14
SWEET POTATO FRIES (GF) whipped feta & sea salt	12

Sides

CHIPS served with aioli	8
POTATO GEMS served with coach dipping sauce	10
MASHED POTATO	8
SALT & VINEGAR CHAT POTATOES	9
GREEK SALAD	9
CAESAR SALAD	10
GREEN BEANS & ASPARGUS sautéed in butter, almonds	8



THE COACH RINGWOOD WILL ENDEAVOUR TO ACCOMMODATE SPECIAL MEAL REQUESTS MADE BY CUSTOMERS WHO HAVE INTOLERANCES OR FOOD ALLERGIES HOWEVER WE CANNOT GUARANTEE COMPLETELY ALLERGY FREE MEALS DUE TO THE POTENTIAL OF TRACE ALLERGENS IN THE WORKING ENVIRONMENT AND SUPPLIED INGREDIENTS

(V) VEGETARIAN (VO) VEGETARIAN OPTION (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION

Steaks

400G AGED PORTERHOUSE (GF)	41
300G SCOTCH FILLET (GF)	36
220G EYE FILLET (GF)	39

all steaks served with two sides and sauce

SIDES

chips, roast potato, potato mash
salad, coleslaw, green beans & asparagus, sautéed broccolini

SAUCES

red wine, pink peppercorn, creamy mushroom, garlic butter

Toppings

FRIED EGG	2
ONION RINGS	4
GARLIC PRAWNS (4)	7

Burgers

all burgers served with chips or potato gems
gluten free burger buns available on request

CHEESEBURGER	18
beef, cheese, pickles, tomato sauce, milk bun	
THE COACH BURGER	22
beef, cheese, bacon, egg, potato cake, lettuce, tomato, onion rings, aioli, dijon mustard, milk bun	
THE BIG BOY	24
double beef, double cheese, bacon, pickles, the coach sauce, milk bun	
CHICKEN BURGER	23
breast fillet, grilled haloumi, smashed avocado, coleslaw, aioli, turmeric bun	
THE VEGANATOR (V)	23
chickpea & beetroot pattie, mushrooms, cheese, tomato, lettuce, aioli, beetroot bun, sweet potato fries	

Salads

CHICKEN, BACON & POTATO (GF)	22
mixed leaf, red onion, tomato, cucumber, creamy dressing	
GREEK LAMB	24
marinated backstrap, roast pumpkin, spinach, rocket, feta, pine nuts, pomegranate seeds, greek yoghurt	
SUPER GREEN (GF) (V)	18
kale, spinach, goji berries, walnuts, beans, avocado, cucumber, feta, zesty dressing	
add poached chicken	4
add smoked salmon	5



THE COACH RINGWOOD WILL ENDEAVOUR TO ACCOMMODATE SPECIAL MEAL REQUESTS MADE BY CUSTOMERS WHO HAVE INTOLERANCES OR FOOD ALLERGIES HOWEVER WE CANNOT GUARANTEE COMPLETELY ALLERGY FREE MEALS DUE TO THE POTENTIAL OF TRACE ALLERGENS IN THE WORKING ENVIRONMENT AND SUPPLIED INGREDIENTS

(V) VEGETARIAN (VO) VEGETARIAN OPTION (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION

Coach Favourites

- CHICKEN NEPTUNE (GF)** 30
breast fillet, prawns, scallops, mussels, fish, calamari,
garlic wine sauce, sweet potato mash & broccolini
- HOT & COLD SEAFOOD PLATTER** 34
lemon pepper calamari, battered flathead, chilli mussels,
oysters, smoked salmon, chips & dressed leaves
- PRESSED PORK BELLY (GF)** 30
mashed potato, heirloom carrots, seeded mustard sauce
- CHICKEN DELIGHT (GF)** 26
breast stuffed sun dried tomatoes, feta & basil, cauliflower
puree, quinoa, walnuts & roast pumpkin

Coach Classics

- FISH & CHIPS (GFO)** 23
beer battered flathead tails, chips, dressed leaves, tartare
- CHICKEN PARMIGIANA (GFO)** 26
breast schnitzel, ham, napoli, three cheese melt, chips & dressed leaves
- CHICKEN MEATLOVERS** 28
breast schnitzel, ham, bacon, salami, chorizo, bolognaise,
three cheese melt, chips & dressed leaves
- VEAL SCALOPINI (GF)** 28
bobby veal, mushrooms, onions, garlic cream sauce,
mashed potato, sautéed greens
- LEMON PEPPER CALAMARI** 27
shallow fried, chips, dressed leaves & dill mayonnaise
- BEEF BRISKET PIE** 24
slow cooked beef, maple bacon, caramelised onions,
german potato salad, coleslaw

Pots & Pans

- COMBINATION STIR FRY (GFO) (VO)** 23
chicken, beef, prawns, asian vegetables, sweet chilli soy
- SPAGHETTI & MEATBALLS** 21
pork & veal meatballs, fresh napoli & parmesan
- GNOCCHI PRIMA VERA (GFO) (V)** 22
mushrooms, peas, spinach, roast capsicum, pumpkin, napoli
- CHICKEN SPAGHETTI CARBONARA (GFO)** 21
breast fillet, bacon, cheese, cream, egg
- PRAWN & SCALLOP RISOTTO (GF)** 27
bok choy, baby corn, mild green curry coconut sauce



THE COACH RINGWOOD WILL ENDEAVOUR TO ACCOMMODATE SPECIAL MEAL REQUESTS MADE BY CUSTOMERS WHO HAVE INTOLERANCES OR FOOD ALLERGIES HOWEVER WE CANNOT GUARANTEE COMPLETELY ALLERGY FREE MEALS DUE TO THE POTENTIAL OF TRACE ALLERGENS IN THE WORKING ENVIRONMENT AND SUPPLIED INGREDIENTS

(V) VEGETARIAN (VO) VEGETARIAN OPTION (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION

Seniors

2 COURSE

3 COURSE

15

17

ENTRÉE

SOUP OF THE DAY WITH BREAD ROLL

BRUSCHETTA

MAIN

ROAST OF THE DAY, POTATO & VEGETABLES

FLATHEAD TAILS, CHIPS & SALAD (BATTERED OR CRUMBED)

LEMON PEPPER CALAMARI, CHIPS & SALAD

200GM PORTERHOUSE FILLET, CHIPS & SALAD

LAMB SHANK, MASH POTATO & BROCCOLINI

CHICKEN KIEV, CHIPS & SALAD

SPAGHETTI CARBONARA

DESSERT

CHOCOLATE MOUSSE, CREAM

PAVLOVA, BERRY COULIS

APPLE CRUMBLE, ICE CREAM

***UPGRADE TO ANY CAKE IN THE DISPLAY FOR**

3

seniors card must be presented. available monday to friday. not valid public holidays

Kids

AVAILABLE TO CHILDREN UNDER 12YRS

ALL KIDS MEALS

ALL INCLUDE DRINK & ICE CREAM

12

CHICKEN NUGGETS (6) & CHIPS

BATTERED FLATHEAD & CHIPS

CHEESE BURGER & CHIPS

MINI MARGARITA PIZZA

PENNE BOLOGNAISE

ROAST OF THE DAY & VEGETABLES

CHICKEN SKEWERS & SALAD

MINI SAUSAGES & MASH POTATO

UPGARDES

3

MILKSHAKES

*chocolate, strawberry, caramel, blue heaven, banana

CHOCOLATE MOUSSE & FREDDO FROG

FRUIT SKEWERS & YOGHURT



THE COACH RINGWOOD WILL ENDEAVOUR TO ACCOMMODATE SPECIAL MEAL REQUESTS MADE BY CUSTOMERS WHO HAVE INTOLERANCES OR FOOD ALLERGIES HOWEVER WE CANNOT GUARANTEE COMPLETELY ALLERGY FREE MEALS DUE TO THE POTENTIAL OF TRACE ALLERGENS IN THE WORKING ENVIRONMENT AND SUPPLIED INGREDIENTS

(V) VEGETARIAN (VO) VEGETARIAN OPTION (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION

Dessert

GOLDEN GAYTIME SEMI FREDDO	13
biscuit base, honeycomb & salted caramel mousse, chocolate glaze, peanut crumble	
BELGIAN WAFFLES	12
salted caramel sauce, strawberries, blueberries, raspberries & vanilla bean ice cream	
OREO ICE CREAM BROWNIE	12
chocolate brownie, cookies & cream ice cream, oreo cumb	
NUTELLA CHOCOLATE MOUSSE (GF)	11
chocolate persian fairy floss	
CAKE & COFFEE	10
choose from our cabinet with any coffee	

Cocktails

ESPRESSO MARTINI	16
absolut vanilla, kahlua, little drippa coffee	
FERRERO ROCHER MARTINI	19
frangelico, crème de cacao, little drippa coffee	
SALTED CARAMEL POPCORN MARTIINI	19
stoli karamel, tia maria, popcorn syrup, little drippa coffee	
GOLDEN GAYTIME BOOZY MILKSHAKE	18
666 butter vodka, baileys, salted caramel syrup, milk	
APEROL SPRITZ	14
aperol, dal zotto prosecco, orange	
MERMAID MIMOSAS	13
midori, sparkling wine, pineapple juice	
RASPBERRY TWIST MOJITO	16
havana club anejo, lime, mint, raspberries	
THE G&T	15
four pillars rare dry gin, fever tree organic, strawberries, raspberries	
CAPTAINS CHOICE	18
captain morgan rum, canadian club, dry ginger, apple juice, lime	
BULL AND THE BEE	19
patron tequila, lime juice, red bull blueberry	

Coffee

latte, cappuccino, long black, espresso	4
add soy/almond milk	.5
HOT CHOCOLATE	5
ICED COFFEE	5



THE COACH RINGWOOD WILL ENDEAVOUR TO ACCOMMODATE SPECIAL MEAL REQUESTS MADE BY CUSTOMERS WHO HAVE INTOLERANCES OR FOOD ALLERGIES HOWEVER WE CANNOT GUARANTEE COMPLETELY ALLERGY FREE MEALS DUE TO THE POTENTIAL OF TRACE ALLERGENS IN THE WORKING ENVIRONMENT AND SUPPLIED INGREDIENTS

(V) VEGETARIAN (VO) VEGETARIAN OPTION (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION

Sparkling

	150ML	250ML	BOTTLE
AZAHARA PINOT NOIR CHARDONNAY <i>MURRAY DARLING, VIC</i>	6.5		30
DAL ZOTTO PROSECCO <i>KING VALLEY, VIC</i>	8.5		40
MUMM NV CORDON ROUGE BRUT <i>FRANCE</i>			95

Rosé

CAKE ROSE <i>ADELAIDE HILLS, SA</i>	9		43
DAL ZOTTO ROSE PROSECCO <i>KING VALLEY, VIC</i>	8.5		40

White Wine

ALL SAINTS MOSCATO <i>RUTHERGLEN, VIC</i>	8	13	38
DEAKIN ESTATE SAUVIGNON BLANC <i>MURRAY DARLING, VIC</i>	6.5		30
CATALINA SOUNDS SAUVIGNON BLANC <i>MARLBOROUGH, NZ</i>	10	16	47
LA LA LAND PINOT GRIS <i>WONDERLAND, VIC</i>	7.5	12	35
STICKS PINOT GRIGIO <i>YARRA GLEN, VIC</i>	9.5		45
MITCHELL WATERS VALE RIESLING <i>CLARE VALLEY, SA</i>	9.5		45
NINTH ISLAND CHARDONNAY <i>PIPER BROOK TAS</i>	9	14.5	43

Red Wine

FAT BASTARD PINOT NOIR <i>LANGUEDOC FRANCE</i>	7	11.5	32
NORFOLK RISE MERLOT <i>MT BENSON SA</i>	8	13	34
TWO HANDS GRENACHE MOURVERDE SHIRAZ <i>BAROSSA VALLEY, SA</i>	11		52
DEAKIN ESTATE SHIRAZ <i>MURRAY DARLING VIC</i>	6.5		30
ROCKBARE SHIRAZ <i>MCLAREN VALE SA</i>	11	17	52
SHAW & SMITH SHIRAZ <i>THE HILLS SA</i>			69
MOJO CABERNET SAUVIGNON <i>MCLAREN VALE, SA</i>	7.5	12	35
TWO HANDS SEXY BEAST CABERNET <i>BAROSSA VALLEY, SA</i>	11		52
DAL ZOTTO SANGIOVESE <i>KING VALLEY VIC</i>	9.5		45

*Low
alcohol
Beer*

CASCADE PREMIUM LIGHT 2.4%	5
GREAT NORTHERN SUPER CRISP 3.5%	5.5
STONE & WOOD GARDEN ALE 3.5%	6.5
CORONA LIGERA 3.2%	6.5

*Local &
Low Carb
Beer*

CARLTON DRY 4.5%	6
CROWN LAGER 4.9%	7
PURE BLONDE 4.2%	6
VICTORIA BITTER 4.9%	6

*Craft
Beer*

BEEZ NEEZ WHEAT BEER 4.7%	8
COOPERS SESSION ALE 4.2%	8
MOUNTAIN GOAT ORGANIC STEAM ALE 4.5%	8
STONE & WOOD PACIFIC ALE 4.4%	8
WHITE RABBIT DARK ALE 4.9%	8
4 PINES PALE ALE 5.1%	8
MORNINGTON PALE ALE 4.7%	8
4 PINES KOLSCH GOLDEN ALE 4.6%	8
GOOSE ISLAND INDIA PALE ALE 5.9%	9
4 PINES AMBER ALE 5.1%	8

*Imported
Beer*

ASAHI, JAPAN 5%	8
CORONA, MEXICO 4.5%	8
GUINNESS 440ML, IRELAND 4.2%	8.5
PERONI, ITALY 5.1%	8

Ginger Beer

BROOKVALE GINGER BEER 4%	9.5
--------------------------	-----

*Bottled
Spirits*

CANADIAN CLUB	10
JIM BEAM & COLA	10
JACK DANIELS & COLA	10
SMIRNOFF RED	8.5
SMIRNOFF BLACK	11