

Share Plates

- NATURAL OYSTERS (4)** **GF** **A** 19
SA oysters, lemon
- KILPATRICK OYSTERS (4)** **GF** **A** 20
SA oysters, kilpatrick sauce, bacon
- GARLIC BREAD** **V** 11
Turkish bread, herbed butter
- CHEESY GARLIC BREAD** **V** 13
Turkish bread, herbed butter, mozzarella
- SALT & PEPPER TOFU** **VE** **GF** 16
Seasonal Asian greens, mapo sauce
- CHICKEN SATAY SKEWERS (3)** 20
Chicken tenderloin, house-made satay, peanuts, herb salad
- BEEF SKEWERS (3)** **GF** 22
Porterhouse, peanut marinade, house-made pickles
- SALT & PEPPER SOFT SHELL CRAB** **I** 24
Crispy soft-shell crab, cabbage, lemon, Kewpie mayonnaise
- FRIED CHICKEN** **GF** 19
Japanese style karaage chicken, Kewpie mayonnaise
- CHICKEN WINGS** 19
500g chicken wings, sweet & spicy Korean BBQ sauce, sesame, spring onion
- PRAWN DUMPLINGS (5)** **I** 18
Steamed prawn hargow, house-made chilli oil
- GRILLED HALLOUMI** **GF** **V** 18
Hot honey, sesame, pomegranate, pickled vegetables, lemon, thyme
- Sides**
- SEASONAL ROAST VEGETABLES** **GF** **VEA** 12
Honey
- STEAMED RICE** **VE** **GF** 6
Sesame
- FRIES** **GF** **V** **VEA** 12
Aioli
- WEDGES** **GF** **V** **VEA** 14
Sour cream, sweet chilli
- ONION RINGS** **V** 13
Korean BBQ sauce
- MASHED POTATOES** **GF** **V** 9
Chives

- V** Vegetarian **GF** Gluten Free
VE Vegan **GFA** Gluten Free Available
VEA Vegan Available **VA** Vegetarian Available
A Australia Origin **I** International Origin

Classics

- FISH AND CHIPS** **GFA** **I** 27
Coopers beer battered fish, seasoned fries, salad, aioli, lemon
- SALT & PEPPER SQUID** **GF** **I** 27
Seasoned fries, salad, aioli, lemon
- 300G CHICKEN BREAST SCHNITZEL** 28
Panko crumbed premium chicken schnitzel, seasoned fries, salad, choice of sauce
- 300G WAGYU BEEF SCHNITZEL** 30
Crispy panko crumbed premium wagyu beef schnitzel, seasoned fries, salad, choice of sauce
- STEAK SANDWICH** **GFA** 29
Porterhouse steak, lettuce, relish, tomato, cheese, mayonnaise, Turkish bread, side of seasoned fries
- CHICKEN BURGER** **GFA** 28
Fried chicken, slaw, avocado, cheese, Kewpie mayonnaise, brioche bun, side of seasoned fries
- BEEF BURGER** **GFA** 29
Char-grilled Angus beef patty, tomato, lettuce, cheese, pickles, bacon, relish, brioche bun, side of seasoned fries
- HALLOUMI BURGER** **V** 27
Crumbed halloumi, avocado, tomato, lettuce, relish, mayonnaise, side of seasoned fries

Sauces Toppings

MUSHROOM PEPPER GRAVY	2	PARMI	5
	2	Napoli sauce, ham, mozzarella	
	2	KILPATRICK	6
		Bacon, kilpatrick sauce, mozzarella	

Functions

CELEBRATE AT THE COLLEY!

Thinking about your next event? We'd love to host it - ask us about our functions pack.



Mains

- SINGAPORE CRAB** **I** 29
Crispy soft-shell crab, tomato, chilli, egg, crispy bun
PAIRS WITH: SILENT NOISE UVA DI TROIA CHILLED RED
- ROAST LAMB** **GF** 36
200g sliced lamb leg, seasonal roast vegetables, rosemary jus, mint jelly
PAIRS WITH: HENSCHKE FIVE SHILLINGS SHIRAZ MATARO
- PEKING STEAK** **GF** 31
Marinated porterhouse, choy sum, Beijing sauce, shredded egg
Add rice \$6
PAIRS WITH: CLYDE PARK LOCALE PINOT NOIR
- 300G SCOTCH FILLET** **GF** 58
Choice of
Seasoned fries, salad, choice of sauce or Seasonal roast vegetables, jus
PAIRS WITH: OLIVERS TARANGA HJ SHIRAZ
- PORK CUTLET** **GF** 36
350g King Henry pork cutlet, fennel rubbed, pan seared, mashed potato, apple sauce, rosemary jus
PAIRS WITH: LANGMEIL THREE GARDENS VMR
- CHICKEN JUNGLE CURRY** **GF** 29
Chicken, pineapple, seasonal vegetables, steamed rice
PAIRS WITH: ROCKFORD LOCAL GROWERS SEMILLON
- WARM ROAST VEGETABLE SALAD** **GF** **V** 24
Seasonal roast vegetables, lettuce, pepitas, sunflower seeds, goats curd, fried lotus, honey dressing
PAIRS WITH: SILENT NOISE SGZ
- FRIED CHICKEN POKE BOWL** **GF** **VEA** 26
Karaage fried chicken, edamame, avocado, cucumber, cabbage, carrot, radish, seaweed, kewpie mayonnaise, sesame dressing, steamed rice
ALT SALT AND PEPPER TOFU **VE**
PAIRS WITH: KANGARILLA ROAD PRIMITIVO
- ROAST PLATTER** 95
400g sliced roast lamb leg, 350g pork cutlet, garlic bread, seasonal roast vegetables, mashed potatoes, rosemary jus, mint jelly, apple sauce
- Dessert**
- PANDAN CRÈME BRÛLÉE** **GF** 14
Coconut ice cream
- STICKY DATE PUDDING** 14
Butterscotch, vanilla ice cream
- MATCHA TIRAMISU** 14
Matcha, lady fingers, mascarpone

Seniors Menu

AVAILABLE FOR LUNCH & DINNER
MONDAY - FRIDAY
Enquire with our staff

Kids Menu

13 years & younger

MEAL + DESSERT 16
All meals served with salad

Fish & Chips **GFA**
Junior Burger & Chips **GFA**
Chicken Nuggets & Chips
Ice-cream

The COLLEY HOTEL

Weekly Specials

AVAILABLE FOR LUNCH & DINNER

MONDAY
\$45 300g Scotch Fillet Steak

TUESDAY
\$20 Colley Curry

WEDNESDAY
\$1 Wings

THURSDAY
\$25 Pub Classics + Pint or Wine

SUNDAY
\$25 Sunday Roast



VISIT THE LOUNGE BAR TO PLACE ORDER

15% surcharge is applicable on all public holidays

All of our food is prepared in a kitchen where nuts, gluten dairy, and other allergens are present, and our menu items do not include all ingredients - if you have a food allergy please let us know before ordering

SENIORS MENU

AVAILABLE LUNCH & DINNER MONDAY - FRIDAY

FISH AND CHIPS **GFA** **I** 20

Coopers beer battered fish, seasoned fries, salad, aioli, lemon

SALT AND PEPPER SQUID **GF** **I** 20

Seasoned fries, salad, aioli, lemon

150G CHICKEN BREAST SCHNITZEL 20

Panko crumbed premium chicken schnitzel

Choice of

Seasoned fries, salad, choice of sauce or
Seasonal roast vegetables, choice of sauce

150G WAGYU BEEF SCHNITZEL 22

Crispy panko crumbed wagyu beef schnitzel

Choice of

Seasoned fries, salad, choice of sauce or
Seasonal roast vegetables, choice of sauce

WARM ROAST VEGETABLE SALAD **GF** **V** 17

Seasonal roast vegetables, lettuce, pepitas, sunflower seeds, goats curd, fried lotus, honey dressing

ROAST LAMB **GF** 25

200g sliced lamb leg, seasonal roast vegetables, rosemary jus, mint jelly

CHICKEN JUNGLE CURRY **GF** 20

Chicken, pineapple, seasonal vegetables, steamed rice

Dessert \$8

PANDAN CRÈME BRÛLÉE **GF**

Coconut ice cream

STICKY DATE PUDDING

Vanilla ice-cream, butterscotch sauce

MATCHA TIRAMISU

Matcha, mascarpone, lady fingers

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Sparkling

DUNES & GREENE PROSECCO SOUTH EASTERN, AU	10	52
PAUL LOUIS SPARKLING LOIRE VALLEY, FR	11	52
LOIS BY THE LANE NV BLANC DE BLANCS ADELAIDE HILLS, SA	12	57
CHANDON NV SPARKLING YARRA VALLEY, VIC	13	69
BIRD IN HAND SPARKLING ADELAIDE HILLS, SA	13	69
SIDEWOOD ESTATE SPARKLING PINOT NOIR ROSÉ ADELAIDE HILLS, SA	13	69
MOET & CHANDON CHAMPAGNE EPERNAY, CHAMPAGNE, FR	23	138

Rosé & Sweet

HIDDEN SEA ROSÉ LIMESTONE COAST, SA	11	17	52
MINUTY ROSÉ PROVENCE, FR	14	20	64
KISMET MOSCATO VICTORIA	11	17	52
SILENT NOISE UVA DI TROIA CHILLED RED MCLAREN VALE, SA	11	17	52

Tap Beer

HEINEKEN	13.5	16
STONE & WOOD PACIFIC ALE	12	16
PIRATE LIFE PALE ALE	11.5	15
HAHN SUPERDRY	11	14
CARLTON DRAUGHT	10	13.5
COOPERS PALE ALE	10	13.5
CARLTON DRY	11	14
WEST END DRAUGHT	10	13.5
XXXX GOLD	10	13
HAHN SUPERDRY 3.5	10	13
GREAT NORTHERN	10	12.5

Whites

FRESH AND HERBACEOUS			
THE LANE SAUVIGNON BLANC ADELAIDE HILLS, SA	12	18	56
SHAW & SMITH SAUVIGNON BLANC ADELAIDE HILLS, SA	15	21	64
TIM ADAMS SKILLY RIDGE RIESLING CLARE VALLEY, SA	14	20	62
JIM BARRY ATHERLEY RIESLING CLARE VALLEY, SA			59
ROCKFORD HAND PICKED RIESLING EDEN VALLEY, SA			79

TEXTURAL & ZESTY

LA MASCHERA PINOT GRIGIO LIMESTONE COAST, SA	12	18	56
PAXTON PINOT GRIS MCLAREN VALE, SA	12	18	56
THE OTHER WINE CO PINOT GRIS ADELAIDE HILLS, SA	14	20	62
HESKETH FIANO CLARE VALLEY, SA			55
ROCKFORD LOCAL GROWERS SEMILLION BAROSSA VALLEY, SA			85

BOLD AND OAKY

LANGMEIL 'THREE GARDENS' 'VMR' VIOGNIER, MARSANNE, ROUSSANNE BAROSSA VALLEY, SA	12	18	54
FAT BASTARD CHARDONNAY CALIFORNIA, USA	10	16	48
ROB DOLAN 'TRUE COLOURS' CHARDONNAY YARRA VALLEY, VIC	12	18	56

Tap Products

JAMES SQUIRE ORCHARD CRUSH CIDER	13	16.5
BYRON BAY SQUASH	15	18
JAMES SQUIRE GINGER BEER	14	18.5
HARD RATED	14.5	18.5

Red

LIGHT AND FRUIT FORWARD

STICKS PINOT NOIR YARRA VALLEY, VIC	13	19	59
CLYDE PARK LOCALE PINOT NOIR BANNOCKBURN, VIC			73
MITOLO 'JESTER SERIES' GRENACHE MCLAREN VALE, SA	11	17	52
THREE DARK HORSES GRENACHE MCLAREN VALE, SA			59
MR MICK SANGIOVESE CLARE VALLEY, SA	10	16	48

MEDIUM AND JUICY

SILENT NOISE 'SGZ' SHIRAZ GRENACHE ZINFANDEL MCLAREN VALE, SA	11	17	52
WHISTLER WINES SMG SHIRAZ MATARO GRENACHE BAROSSA VALLEY, SA	12	18	56
HENSCHKE 'FIVE SHILLINGS' SHIRAZ MATARO BAROSSA VALLEY, SA			77
KANGARILLA ROAD PRIMITIVO MCLAREN VALE, SA	12	18	60
BREMERTON 'SPECIAL RELEASE' TEMPRANILLO GRACIANO LANGHORNE CREEK, SA	14	20	64

HEAVY AND FULL-BODIED TANNIN

RYMILL 'THE YEARLING' CABERNET SAUVIGNON COONAWARRA, SA	11	17	52
VASSE FELIX 'FILIUS' CABERNET SAUVIGNON MARGARET RIVER, WA	13	19	59
TIM SMITH 'BUGALUGS' SHIRAZ BAROSSA VALLEY, SA	12	18	62
HENTLEY FARM 'VILLAIN & VIXEN' SHIRAZ MCLAREN VALE, SA	13	19	66
OLIVERS TARANGA HJ SHIRAZ MCLAREN VALE, SA			115

Cocktails

PRETTY N PINK Strawberries, White Chocolate & Gin	20
RESERVE GARDEN Cranberry, Lemon & Hibiscus	20
THE COLLEY SPRITZ Limoncello, Prosecco & Grapefruit	20
PASSIONFRUIT THERAPY Passionfruit, Elderflower & Vanilla	20
COJITO Rum, Coconut & Mint	21
RASPBERRY G&T Pink Gin, Raspberry Tonic & Lime	18
ITALIAN ESPRESSO MARTINI Vodka, Coffee & Amaro	21
HONEY SUCKLE Vodka, Lemon & Honey	19
SPICY WATERMELON Tequila, Watermelon & Chilli	21
CLASSIC APEROL SPRITZ Aperol, Prosecco & Soda	20
BLOODY GOOD SPRITZ Prosecco, Blood Orange & Bitterfruit	19
DOUBLE BARREL MARGERITA Tequila, Cointreau & Lime	22
APPLE CRUMBLE Apple, Cinnamon & Lemon	20
NEGRONI Gin, Campari & Vermouth	21

Non-alcoholic

GINGER NO NINJA Ginger, Agave & Mint	14
PSEUDO SUNSET Hibiscus, Orange & Pineapple	14