

SNACKS

Cob Loaf

Chilli lemon garlic butter, parmesan
& mozzarella cheese 16

Deep Fried Battered Squid Tentacles df

Served with garlic aioli and
nam jim sauce 19

Boneless Chicken gf* / df*

With your choice of sauce 19

👉 Aioli & Parmesan

👉 Buffalo

👉 Korean BBQ

House Fries gf*

Served with garlic aioli & ketchup 12

Firecracker Shrimp

Sweet and spicy popcorn shrimp
in lettuce cup 19

Beef Satay gf

Marinated meat skewers (4) served
with peanut sauce, cucumber slice
and crispy slaw 20

gf gluten free | df dairy free | v vegetarian

ve vegan | * on request

While our chefs do everything they can to ensure items
are gluten free, some traces of gluten may be present

BRUNCH UNTIL 3PM

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SALADS

Caesar Salad

Bacon bits, crusty croutons, poached egg, cos lettuce and creamy dressing 25

Superfood Salad ve*

Cucumber, cilantro, scallions, greens, baby kale, radish, sesame, crispy shallot, sesame dressing 22

Coop Bowl ve

Greens, carrot, pear, daikon, cucumber, citrus ginger dressing and toasted almonds 22

ADD chicken +6

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Every MONDAY
QUIZ NIGHT
From 7.30pm onwards

MAINS

Eggs On Toast 14

Add bacon +5
tomato +4
mushroom +4
hollandaise +3

Berry Pancakes v*

Pancake, berry coulis, mascarpone whipped cream and maple drizzle 25
👉 add bacon +5

Pesto Penne v*

Fresh pesto, blistered cherry tomatoes, zucchini, red onion and parmesan cheese 25
👉 add chicken +6
👉 add chilli garlic prawn +7

Lunch Steak Special gf*

300g sirloin steak, café de Paris butter and fries 26
👉 add slaw +4
👉 add 1 egg +2.5
👉 add 2 eggs +5

Creamy Chicken Filo Pastry Wrap

Celery, carrot, onion, chicken creamy gravy served with side salad 24

Fish & Chips gf* / df*

Our secret recipe battered fish and chips, house-made chunky tarragon and pickle tartare. Served with lemon and rainbow slaw 28

Open Face Sandwich gf*

Ciabatta bread, tomato slice, rocket leaves, sirloin steak, caramelized onion relish & truffle oil \$26

Thai Green Curry Mussel gf* / df*

Steamed mussel in Thai green curry with ginger, garlic and tomato, served with grilled garlic bread 26

Eastern Big Breakfast

Prawn shumai, spring roll, pan seared dumplings, your choice of bao bun, deep fried squid 28

\$24 LUNCH MAINS MONDAY to WEDNESDAY UNTIL 3PM

EXCLUDES BURGERS, SALADS & BAO BUNS

BURGERS

Served on a milk bun with fries!

The Patty Prankster gf*

150g chuck and brisket patty, horseradish mayo, caramelised onion jam, crispy onion ring, lettuce, American cheddar cheese 29

The Poultry Punster ve*

Deep fried chicken thigh coated in Korean BBQ sauce, cucumber, lettuce, garlic aioli 29

Swap for vegan chicken at no extra cost!

gluten free buns available +\$1

BAO BUN 2 per serve

Pork belly

Slow cooked sticky pork belly, hoisin mayo, pickled vegetable and coriander 19

Crispy Chicken

Buttermilk fried chicken, sweet chilli, pickled vegetable and coriander 19

Mushroom and chives v*

Sauteed Mushroom, hoisin sauce, pickled cucumber and coriander 19

gf gluten friendly | df dairy free | v vegetarian | ve vegan | * on request

the
CO-OP
KITCHEN & BAR
EST. 2013

HAPPY HOUR!
DEALS ON HOUSE BEER & WINE!
MONDAY to FRIDAY 4PM - 5.30PM
SATURDAY 8PM - 9PM

DINNER FROM 5PM

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👍 Buffalo

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MONDAY ~~to~~ FRIDAY 4PM - 5.30PM

SATURDAY 8PM - 9PM

MAINS

Glazed Roasted Half Chicken gf*

Rainbow slaw, mash and gravy 35

Thai Green Curry Mussel gf* / df*

Steamed mussel in Thai green curry with ginger, garlic and tomato, served with grilled garlic bread 26

300g Dry Aged Sirloin

With garden salad, red wine reduction, fries or mash 39

Teriyaki Salmon Rice Bowl gf / df

Pan fried salmon fillet, steamed white rice, cos lettuce tomato cucumber salad, topped with teriyaki sauce 30

Eye Fillet

Eye fillet, grilled garlic greens, crispy potato, red wine jus 42

Pesto Penne v*

Fresh pesto, blistered cherry tomatoes, zucchini, red onion and parmesan cheese 25

👍 add chicken +6

👍 add chilli garlic prawn +7

Fish & Chips gf* / df*

Secret recipe beer battered fish, house made tarragon and pickle tartare, rainbow slaw 28

Pork Belly gf*

Roasted pork belly, green apple puree and sprouting broccoli and cider jus 36

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Mushroom and chives v*

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The Poultry Punster ve*

Deep fried chicken thigh coated in Korean BBQ sauce, cucumber, lettuce, garlic aioli 29

Swap for vegan chicken at no extra cost!

gluten free buns available +\$1

Every Wednesday \$20 BURGER & FRIES

FROM 5PM / ADD HOUSE DRINKS FOR \$8

SALADS

Caesar Salad

Bacon bits, crusty croutons, poached egg, cos lettuce and creamy dressing 25

Superfood Salad ve*

Cucumber, cilantro, scallions, greens, baby kale, radish, sesame, crispy shallot, sesame dressing 22

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DESSERT

Ice Cream Sundae v

Chocolate, berry or caramel 12

Chocolate Brownie v

Raspberry gel, chocolate mousse,
chocolate soil 14

New York Cheesecake v

Lemon curd, meringue, whipped cream 14

Eton mess gf / v

Meringue pieces, whipped cream,
berry compote 14

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CO-OP



@WHITBYCOOP