

MENU

BISTRO OPENING HOURS

SUNDAY - TUESDAY

LUNCH 11.30AM - 3PM

DINNER 5.30PM - 8.30PM

WEDNESDAY TO SATURDAY

LUNCH 11.30AM - 3PM

DINNER 5.30PM - 9PM

HAPPY HOUR

3PM - 5PM DAILY

HAPPY COCKTAIL HOUR

4PM - 7PM DAILY

we cater for all types of functions!

www.plantationhotel.com.au

02 6601 9160

get social with us on  

A 15% service charge applies on public holidays.

FIRST UP

garlic bread	12
(gf option +3)	
+ cheese	3
+ bacon & cheese	6.5
+ pulled beef & cheese	6.5

bruschetta (v) (gfo)	17
toasted turkish bread, basil pesto, roast cherry tomatoes, halloumi, balsamic glaze, evoo	

nautilus gamba (a)	25
six king prawns flamed in Drambuie liqueur w' cream, cashews, crispy sage & steamed rice	

karaage chicken	22
crispy Japanese fried chicken w' pickled slaw, steamed rice & katsu sauce	

salt & pepper calamari (gf) (i)	sml 20
rocket, parmesan, lemon, aioli	lge 32
+ chips	5

signature XL southern fried chicken wings (gf) (3)	13
jumbo, crispy, juicy & packed w' flavour	(6) 24
served w' our own buffalo sauce or aioli	(9) 35

jacket potato (gf)	
w' garlic butter, cheese, sour cream & shallots	
› sweet chilli (gf) (v)	15
› bolognaise (gf)	17
› pulled beef (gf)	19

SALADS

caesar (gfo)	26
cos lettuce, crispy bacon, parmesan, shallots, soft boiled egg, croutons, traditional caesar dressing (anchovies included in sauce)	

planto (gf) (v)	25
baby spinach, cos lettuce, roast pumpkin, avocado, feta, harlequin tomatoes, red onion, toasted cashews, honey mustard dressing	

buddha bowl (gfo) (v)	25
mixed salad leaves, steamed rice, pickles, harlequin tomato salad, avocado, vegetable jungle curry, gochujang aioli, fried onion, sesame seeds, roti	

EXTRA BITES

chips small (gf)(v)	10
w' aioli or gravy	

chips large (gf)(v)	15
w' aioli or gravy	

mashed potato (gf)(v)	11
seasoned & buttered	

seasonal vegetables (gf)(v)	11
seasoned & buttered	

our house salad (gf)(v)	10
seasonal garden vegetables	

chicken squiggles	16
crumbed chicken breast bites, aioli	

ADD ON'S

+ egg (fried or soft boiled) (df) (gf)	4
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+ bacon (df) (gf)	8
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+ avocado 1/4 (vg) (df)	4
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+ halloumi (v)	9
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+ grilled chicken (df) (gf)	9
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+ karaage chicken	10
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+ grilled prawns (4) (df) (gf) (i)	15
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PASTA

choice of linguine or penne

all served w' parmesan & shallots

sml lge

bolognaise

rich italian beef sauce

23 30

boscaiola

bacon, mushroom, garlic, white wine, cream

25 31

sweet chilli prawn (i)

king prawns, harlequin tomato, onion, baby spinach, white wine, sweet chilli, cream

32 40

roast pumpkin (v)

olive oil, baby spinach, cashews, fetta cheese, confit garlic, basil pesto

22 28

**DON'T FORGET TO
CHECK THE
SPECIALS BOARD**

(a) australian (i) imported (m) mixed (df) dairy free (v) vegetarian (vg) vegan (cs) contains seafood (gf) gluten free (gfo) gluten free option

Our menu may contain allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

PLANTO CLASSICS

served w’ choice of two sides
chips - mash - steamed rice - house salad - coleslaw - vegetables

chicken schnitzel	sm	lge
our signature house made chicken schnitzel w’ gravy	26	32
planto parmy	32	36
our signature house made chicken schnitzel, napoli sauce, shaved triple smoked leg ham, mozzarella & cheddar cheese		
beer battered fish (i)	(2)	(3)
beer battered nz hoki, lemon & aioli	26	31
pulled braised beef nachos (gf)		27
corn chips, cheese, jalapeno, guacamole & sour cream		
evil jungle princess (gf) (cs) (i)		35
chef’s signature - thai yellow coconut curry w’ chicken, prawns & asian vegetables served on steamed rice & roti bread		
crispy skin barramundi (a)		38
topped w’ manuka honey, macadamia & lemon myrtle crumble, served with: › mixed salad leaves, mango, avocado & tomato salad w’ raspberry vinaigrette or › your choice of two sides		

GRILL

served with a choice of two sides & one sauce only
chips - mash - steamed rice - house salad - coleslaw - vegetables

Australian grass fed/grain finished, msa graded

scotch - 200g (gf)	42
rump - 220g (gf)	29
rump - 450g (gf)	46
rib eye on the bone - 400g (gf)	59
chicken (gf)	30
seasoned butterfly breast chicken	
shared platter, ideal for two (gf) (i)	99
400g sliced rib eye, sauteed mushroom & onion, balsamic blistered cherry tomatoes, 4 XL chicken wings, 2 x char grilled chilli prawns, garlic butter baked jacket potato w’ sour cream, house salad, 2 sauces of your choice	

BETWEEN THE HANDS

all burgers are served on a lightly toasted white bun
w’ chips (gf option +3)

steak sandwich	31
scotch fillet, onion jam, cheese, lettuce, tomato, beetroot, smokey bbq sauce, turkish bread	
beef burger	27
beef brisket patty, cheese, lettuce, tomato, beetroot, onion jam, smokey bbq sauce	
moroccan chicken & bacon burger	27
seasoned grilled breast fillet, crispy bacon, cheese, lettuce, tomato, avocado, aioli	
salt & pepper cauliflower burger (v)	24
crisp cauliflower florets w’ grilled halloumi, lettuce, tomato, avocado, onion jam, gochujang aioli	

SAUCES

add an extra sauce +3.7

- › diane, pepper, mushroom, gravy
- › dijon mustard (gf), hot english mustard (gf), garlic cream (gf), red wine jus (gf), aioli (gf)
- + add prawns in garlic cream sauce (4) (gf) (i) +17

RUGRATS

aged 12 & under

chicken squiggles	16
(crumbed chicken breast bites)	
bolognese penne	16
(does not include chips)	
fish & chips (i)	16
cheeseburger	16
crumbed calamari (i)	16

W’ CHIPS, SOFT DRINK OR JUICE
& KIDS CUP OR CONE OF ICE CREAM

PLANTATION
HOTEL
COFFS HARBOUR

NIGHTLY SPECIALS

MONDAY
specials board
BUY 1, GET 1 50% OFF

TUESDAY
we’ll let you decide
SPIN THE WHEEL

+FREE POOL

WEDNESDAY
burger & bev*
\$28

+ TRIVIA

THURSDAY
rump night
220G \$24
450G \$42
served w’ chips & coleslaw

+ KARAOKE
& FREE POOL

FRIDAY
parmy night
\$27

+ POKER

SUNDAY
roast of the day
\$26

+ POKER

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