

MENU

BISTRO OPENING HOURS

MONDAY - SUNDAY

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 1.25% surcharge applies to all credit card transactions.
A 15% service charge applies on public holidays.

FIRST UP

garlic bread	10
(gf option +3)	
+ cheese	2.5
+ bacon & cheese	6
+ pulled beef & cheese	6

bruschetta (v) (gfo)	16
toasted turkish bread, basil pesto, roast cherry tomatoes, halloumi, balsamic glaze, evoo	

sweet & spicy king prawns (a)	24
marinated in Korean chilli paste, char grilled, pickled slaw, gochujang aioli, crispy potato straws. (garlic butter option)	

satay chicken skewers (df)	20
thigh fillet, peanut satay sauce, pickles, rice, shallots, peanuts	

salt & pepper calamari (gf) (i)	reg 17
rocket, parmesan, lemon, aioli	lge 29
+ chips	4

signature XL southern fried chicken wings (gf) (3)	12
jumbo, crispy, juicy & packed w' flavour	(6) 23
served w' our own buffalo sauce or aioli	(9) 34

jacket potato (gf)	
w' garlic butter, cheese, sour cream & shallots	
› sweet chilli (gf) (v)	12
› bolognese (gf)	14
› pulled beef (gf)	16

SALADS

caesar (gfo)	23
cos lettuce, crispy bacon, parmesan, shallots, soft boiled egg, croutons, traditional caesar dressing (anchovies included in sauce)	

planto (gf) (v)	20
baby spinach, cos lettuce, roast pumpkin, avocado, feta, harlequin tomatoes, red onion, toasted cashews, honey mustard dressing	

buddha bowl (gfo) (v)	22
mixed salad leaves, steamed rice, pickles, harlequin tomato salad, avocado, vegetable jungle curry, gochujang aioli, fried onion, sesame seeds, roti	

EXTRA BITES

chips regular (gf)(v)	8
w' aioli or gravy	

chips large (gf)(v)	13
w' aioli or gravy	

mashed potato (gf)(v)	10
seasoned & buttered	

seasonal vegetables (gf)(v)	10
seasoned & buttered	

our house salad (gf)(v)	8
seasonal garden vegetables	

chicken squiggles	15
crumbed chicken breast bites, aioli	

ADD ON'S

+ egg (fried or soft boiled) (df) (gf)	reg 3	lge 3
---	-------	-------

+ bacon (df) (gf)	7.5
--------------------------	-----

+ avocado 1/4 (vg) (df)	3.5
--------------------------------	-----

+ halloumi (v)	8
-----------------------	---

+ grilled chicken (df) (gf)	8
------------------------------------	---

+ grilled prawns (4) (df) (gf) (i)	13
---	----

PASTA

choice of linguine or penne
all served w' parmesan & shallots

bolognese	20	25
rich italian beef sauce		

boscaiola	22	27
bacon, mushroom, garlic, white wine, cream		

sweet chilli prawn (i)	28	35
king prawns, harlequin tomato, onion, baby spinach, white wine, sweet chilli, cream		

roast pumpkin (v)	19	24
olive oil, baby spinach, cashews, fetta cheese, confit garlic, basil pesto		

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 our signature house made chicken schnitzel w’ gravy	reg 25	lge 30
planto parmy our signature house made chicken schnitzel, napoli sauce, shaved triple smoked leg ham, mozzarella & cheddar cheese	30	35
beer battered fish (i) beer battered nz hoki, lemon & aioli	(2) 24	(3) 29
pulled braised beef nachos (gf) corn chips, cheese, jalapeno, guacamole & sour cream		26
evil jungle princess (gf) (cs) (i) chef’s signature - thai yellow coconut curry w’ chicken, prawns & asian vegetables served on steamed rice & roti bread		30
crispy skin barramundi (a) 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		34

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)	38
rump - 220g (gf)	27
rump - 450g (gf)	44
rib eye on the bone - 400g (gf)	57
chicken (gf) seasoned butterfly breast chicken	27
shared platter, ideal for two (gf) (i) 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	95

BETWEEN THE HANDS

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

steak sandwich scotch fillet, onion jam, cheese, lettuce, tomato, beetroot, smokey bbq sauce, turkish bread	30
beef burger beef brisket patty, cheese, lettuce, tomato, beetroot, onion jam, smokey bbq sauce	26
moroccan chicken & bacon burger seasoned grilled breast fillet, crispy bacon, cheese, lettuce, tomato, avocado, aioli	24
salt & pepper cauliflower burger (v) crisp cauliflower florets w’ grilled halloumi, lettuce, tomato, avocado, onion jam, gochujang aioli	22

SAUCES

add an extra sauce +3.5

- › 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) +15

RUGRATS

aged 12 & under
+ mashed potato & veg (peas & carrot) +3

chicken squiggles (crumbed chicken breast bites)	15.5
bolognese penne (does not include chips)	15.5
fish & chips (i)	15.5
cheeseburger	15.5
crumbed calamari (i)	15.5

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

+ POKER

TUESDAY
we’ll let you decide
SPIN THE WHEEL

+FREE POOL

WEDNESDAY
burger & bev*
\$27

+ TRIVIA

THURSDAY
rump night
220G \$23
450G \$40
served w’ chips & coleslaw

+ KARAOKE

FRIDAY
parmy night
\$25

+ POKER

SUNDAY
roast of the day
\$24

+ POKER

(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.