

## Champagne

	<b>Bottle</b>
Piper Heidsieck Brut Cuvée Reims FR	<b>\$90</b>
Charles Heidsieck Brut Reserve Reims FR	<b>\$120</b>

## Rose Wines

	<b>Glass</b>	<b>Bottle</b>
Wild Oats Rosé Mudgee NSW	<b>\$9</b>	<b>\$42</b>
Chateau de Sour Rosé Bordeaux FR		<b>\$45</b>

## Sparkling Wine

	<b>Glass</b>	<b>Bottle</b>
Craigmoor NV Sparkling Mudgee NSW	<b>\$8</b>	<b>\$35</b>
Clover Hill Tasmanian Cuvee Pipers River TAS		<b>\$60</b>

## Red Wines

	<b>Glass</b>	<b>Bottle</b>
Rockburn Devil's Staircase Pinot Noir Central Otago NZ	<b>\$9</b>	<b>\$45</b>
Argento Classic Malbec Mendoza ARG	<b>\$9</b>	<b>\$45</b>
Pocketwatch Cabernet Sauvignon Central Ranges NSW	<b>\$9</b>	<b>\$45</b>
Block 50 Shiraz Orange NSW	<b>\$8</b>	<b>\$35</b>
Chain of Fire Merlot Central Ranges NSW	<b>\$8</b>	<b>\$35</b>
Wild Oats Cabernet Merlot Mudgee NSW	<b>\$9</b>	<b>\$42</b>
Robert Oatley Signature Series Shiraz McLaren Vale SA	<b>\$9</b>	<b>\$45</b>
Chateau de Sour Merlot Bordeaux FR		<b>\$59</b>
Cherubino Syrah Great Southern WA		<b>\$89</b>
The Yard Shiraz Franklin River WA		<b>\$99</b>
Pedestal Cabernet Merlot Margaret River WA		<b>\$49</b>
Four in Hand Shiraz Barossa SA		<b>\$49</b>
Ad Hoc Middle of Everywhere Shiraz Frankland River WA		<b>\$45</b>
The Lane Vineyard Press Shiraz Adelaide Hills SA		<b>\$69</b>
Taltarni Cabernet Sauvignon Pyrenees VIC		<b>\$69</b>

## White Wines

	<b>Glass</b>	<b>Bottle</b>
Pikorua Sauvignon Blanc Marlborough NZ	<b>\$9</b>	<b>\$42</b>
Wild Oats Sauvignon Blanc Semillon Margaret River WA	<b>\$9</b>	<b>\$42</b>
Ad Hoc Nitty Gritty Pinot Grigio Pemberton WA	<b>\$9</b>	<b>\$45</b>
Chain of Fire Chardonnay Central Ranges NSW	<b>\$8</b>	<b>\$35</b>
Apostrophe - Riesling (Sweet Style) Great Southern WA	<b>\$9</b>	<b>\$45</b>
Beach Hut Pink Moscato Central Ranges NSW	<b>\$8</b>	<b>\$35</b>
Robert Oatley Signature Series Riesling Great Southern WA		<b>\$45</b>
Ara Single Estate Sauvignon Blanc Marlborough NZ		<b>\$49</b>
Robert Oatley Finisterre Chardonnay Margaret River WA		<b>\$55</b>

## Mineral Water

	<b>Bottle</b>
Cape Grim Sparkling Mineral Water 750ml	<b>\$9</b>
Cape Grim Still Water 750ml	<b>\$9</b>

For a more extensive selection of red wines, please see our cabinet in the dining room. Ask one of our friendly staff for recommendations or assistance

## Scotch Whisky

Glengrant - single malt	\$12
Cragganmore Speyside - single malt 12y	\$12
Auchentoshan - single malt	\$12
Lagavulin - single malt 16y	\$15
Dalmore - cigar malt	\$15
Aberfeldy - single malt	\$15
Bowmore - small cask	\$15
Johnnie Walker - gold label reserve	\$15
Laphroaif Islay - single malt quarter cask	\$15
Glenkinchie - single malt 12y	\$15
Aberfeldy Highlands - single malt	\$15
Oban West Highlands - single malt 14y	\$18
Lagavulin Islay - single malt 16y	\$18
Johnny Walker - platinum label	\$20

## Bourbon Whiskey

Gentleman Jack	\$10
Jack Daniels - single barrel	\$18
Jack Daniels - gold reserve	\$20
Old Forester	\$10
Maker's Mark	\$10
Bulleit Rye - frontier whiskey	\$10
George Dickel's - sour mash 7y	\$12
Jim Bean - small batch	\$12
Jim Beam - signature craft 12y	\$15
Booker's Bourbon	\$18

## Canadian Whisky

Crown Royal	\$12
Canadian Club - spiced whisky	\$10
Canadian Club - select 20y	\$15

## Irish Whiskey

Jameson - aged in craft beer barrels	\$10
Connemara - peated single malt	\$10
Tyrconnell - single malt	\$12
Bushmills - single malt 10y	\$15
Jameson - reserve select	\$18
Writer's Tears - pot still	\$20

## Japanese Whisky

Suntory Whisky	\$10
Hakushu - single malt	\$12
Yamazaki - single malt 12 y	\$15

## Cognac

Bardinet V.S.O.P - French brandy	\$9
Martel V.S.O.P - medaillon	\$12
Sempe V.S.O.P - vieil armagnac	\$15
Courvoisier V.S.O.P - fine cognac	\$18

## Rum

Sailor Jerry - spiced rum	\$9.50
Lamb's Navy	\$10
Kraken Black - spiced rum	\$10
Mount Gay - Barbados rum	\$10
Bundaberg - small batch	\$10
Appleton Estate - signature Jamaican rum	\$12
Flor de Cana - 18y	\$15
Rhum Vieux du Pere Labat	\$20

We are constantly searching for new, rare and exciting special editions. Please visit our main bar for our newest selection of such.

## Beers on Tap

**Peroni Nastro Azzuro** 5.1%  
Premium Italian lager

**Peroni Leggera** 3.5%  
Mid-strength Italian lager

**Fat Yak Pale Ale** 4.8%  
American style

**Lazy Yak Pale Ale** 4.2%  
Australian style

**Ruby Tuesday** 4.5%  
Amber ale

**Pressman's Cider** 4.5%  
Sparkling apple

**Beez Neez** 4.5%  
Honey wheat beer

**Cascade Stout** 5.8%  
Chocolate notes

### Also Available on Tap

Great Northern, Super Crisp 3.5, Carlton Mid and Cascade Light

## Blackboard Beers

If you come to the Cow once a week, you will more than likely see a beer on tap that was not there last time. There are what we refer to as our **'Blackboard Beers'** - sometimes there is only one keg of these available at a time so you need to get in quickly not to miss out as they are super rare most of the time. Please ask one of our staff members which beer is available right now...

We proudly support micro-breweries and always aim to have the best seasonal craft beers for you to enjoy. 5 taps are dedicated in the main bar to create an experience like no other!

For more of an extensive selection please see our collection in the main bar. Our friendly staff can offer recommendations and assistance

## Beer by the Bottle

330ml bottles

### Stone & Wood Brewery - NSW

Pacific Ale 4.4% \$9

Jasper Ale 4.7% \$9

Garden Ale 3.8% \$9

Green Coast Lager 4.7% \$9

### Burleigh Heads Brewery - QLD

Big Head - Lager 4.2% \$9

Fig Jam - India Pale Ale 7% \$9

Hassel Hop - Strong Pale Ale 5.5% \$9

### Anchor Brewery - USA

India Pale Ale 6.5% \$9

Summer Beer 4.5% \$9

California Lager 4.9% \$9

Liberty Ale 5.9% \$9

Steam Beer 4.9% \$9

Porter 5.6% \$9

### 4Pines Brewery - NSW

Kolsch - golden ale 4.6% \$9

Pale Ale 5.1% \$9

Stout 5.1% \$9

Hefeweizen - wheat beer 5.2% \$9

### Mountain Goat Brewery - VIC

Steam Ale 4.5% \$9

Pale Ale 5.2% \$9

Hightail Ale 4.5% \$9

Summer Ale 4.7% \$9

## *Starters & Sides*

<b>Bruschetta (V)</b>	<b>\$10</b>
Add feta	extra <b>\$2</b>
<b>Garlic Bread (V)</b>	<b>\$8</b>
<b>Margherita Pizza (V)</b>	<b>\$16</b>
Classic homemade pizza sauce with herbs and mozzarella	
<b>Garlic Pizza Bread (V)</b>	<b>\$13</b>
Add cheese	extra <b>\$2</b>
<b>Zartor Pizza Bread (V)</b>	<b>\$13</b>
<b>Lebanese Tasting Platter</b>	<b>\$26</b>
A delicious selection of savouries such as miniature Lebanese pastries, dips, flat bread, olives and nuts	
<b>Plate of Homemade Dips (V)</b>	<b>\$15</b>
Hommus, spiced yoghurt, guacamole, served with Lebanese bread	
<b>Buffalo Wings</b>	<b>\$15</b>
10 Crispy fried American style wings	
<b>Duck and Plum Spring Rolls</b>	<b>\$15</b>
Served with an Asian dipping sauce, 4 pieces	
<b>Salt and Pepper Calamari</b>	<b>\$14</b>
8 calamari served with aoili	
<b>Creamy Garlic Prawns (GF)</b>	<b>\$15</b>
8 prawns served with rice, entrée size	
<b>Cajun Dusted Fried Prawns</b>	<b>\$15</b>
8 prawns served with an Asian dipping sauce	
<b>Bowl of steamed vegetables or garden salad</b>	<b>\$3</b>
<b>Large bowl of Golden Fries</b>	<b>\$7</b>
Any serve of sauce	extra <b>\$1.60</b>
<b>Greek, Thai or Caesar Side Salad</b>	<b>\$8</b>

## *Salads*

<b>Traditional Greek Salad (V) (GF)</b>	<b>\$17</b>
<b>Caesar Salad</b>	<b>\$17</b>
<b>Thai Vegetable Salad (V) (GF)</b>	<b>\$17</b>
Add marinated beef strips, marinated chicken or salt and pepper calamari	extra <b>\$8.50</b>



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# The Spotted Cow

## *Straight from the Sea*

<b>Natural Pacific Oysters</b> With an Asian dipping sauce	<b>\$20/half \$30/dozen</b>
<b>Kilpatrick</b>	<b>\$22/half \$32/dozen</b>
<b>Salt and Pepper Calamari</b> Served with aoli, salad and golden fries	<b>\$23</b>
<b>Creamy Garlic Prawns (GF)</b> Served with rice	<b>\$24</b>
<b>Cajun Dusted Fried Prawns</b> Served with an Asian dipping sauce, salad and golden fries	<b>\$24</b>
<b>Wild Caught Barramundi Fillet</b> Grilled, with fresh tomato and herb salsa, served with potato or chips, salad or vegetables	<b>\$30</b>
<b>Atlantic Salmon (GF)</b> Grilled salmon with fresh tomato and herb salsa, served with potato or chips, salad or vegetables	<b>\$30</b>
<b>Snapper</b> Seasoned and grilled with hot lemon butter, served with potato or chips, salad or vegetables	<b>\$25</b>
<b>Tempura Battered Whiting</b> Served with potato or chips, salad or vegetables	<b>\$25</b>
<b>Seafood Bouillabaisse</b> Snapper, prawns, black mussels, scallops, calamari, Moreton bay bugs in a tomato and saffron broth. Served with warm Turkish bread	<b>\$30</b>

## *Mussels*

**Our signature dish** - Black mussels from Spring Bay. Served in an authentic Belgian mussel pot with dunking bread. Hint: keep the shell from the first mussel and use it as your pincer for the rest of the dish. All are Gluten free.

Served with either warm Turkish bread or golden fries

**1kg pot**

Styles

**Provencal:** Tomato, herbs and coriander

**Spanish:** Tomato and chorizo wine sauce

**Bungalow:** Ginger, garlic, chilli and basil

**Thai Traditional:** Coriander and coconut cream

**St Germain:** White wine, chives, saffron, creamy garlic sauce

**Pacific:** Stone & Wood Pacific ale beer, citrus, chilli, garlic and ginger



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# The Spotted Cow

## From the Paddock

400g Wagyu Rump Beef City Black MB 4-6 300 day grain fed	<b>\$46</b>
400g Sirloin Beef City 100 day grain fed	<b>\$40</b>
200g Eye Fillet Tenderloin Swift Premium grass fed	<b>\$36</b>
250g Tenderloin Fillet Mignon Swift Premium grass fed	<b>\$39</b>
300g Rib Fillet Beef City 100 day grain fed	<b>\$39</b>
500g Prime Rib on the Bone Royal 70 day grain fed	<b>\$49</b>
500g T-Bone Royal 70 day grain fed	<b>\$43</b>

All prime cuts served with potato or fries, salad or vegetables and your choice of:

**Sauce:** Brandy and Green Peppercorn, Provencal (GF) Mushroom, Diane, Hollandaise, Shiraz Jus, Gravy, Creamy Garlic or hot chilli sauce

OR **Flavoured butter:** Green Peppercorn or Seeded Mustard

**Any extra serve of sauce or flavoured butter:** **\$1.60** ea

**Ocean Extra** extra **\$8**  
Prawns, Qld sea scallops, calamari in a creamy garlic sauce

## Schnitzels

All our schnitzels are approximately ½kg and served with fries and salad

<b>Traditional Parmigiana</b> Leg ham, salsa and cheese	<b>\$29</b>
<b>Mexican Parmigiana</b> With chilli beef, cheese, jalapeños, sour cream and guacamole	<b>\$29</b>
<b>Hawaiian Parmigiana</b> Pineapple, leg ham, salsa and cheese	<b>\$29</b>

## Burgers at the Cow

<b>Rib Fillet Burger</b> Rib fillet with bacon, cheese, lettuce, tomato and BBQ sauce served on your choice of a round bun or Turkish bread with fries	<b>\$20</b>
<b>Chicken Burger</b> Grilled chicken breast, bacon, lettuce, tomato, melted cheese and aioli served on your choice of a round bun or Turkish bread with fries	<b>\$20</b>
<b>Double Cheeseburger</b> Our take on the traditional American classic. Double Angus beef pattie, gherkins, cheese, BBQ sauce, onion served with fries	<b>\$20</b>
<b>Triple Threat</b> Angus beef, chicken schnitzel, slow cooked pulled pork with bacon, melted cheese, onions, lettuce tomato and Nicole's BBQ chipotle sauce served with pork crackling and fries	<b>\$28</b>

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## The Spotted Cow

*Classics at the Cow*

<b>350g Pork Sirloin with Crackle (GF)</b>	<b>\$28</b>
Served with potato or chips, salad or vegetables and an apple Shiraz jus	
<b>Homemade Beef Lasagne</b>	<b>\$25</b>
Served with salad	
<b>Spaghetti Marinara</b>	<b>\$29</b>
Pan seared seafood, garlic, chili, tomato, fresh herbs in a saffron cream sauce, shaved parmesan. Served with warm Turkish bread	
<b>Spaghetti Cacciatore</b>	<b>\$28</b>
Pan fried bacon, salami, mushrooms, olives, herbs, tomato and cream. Served with warm Turkish bread	
<b>Chicken Breast (GF)</b>	<b>\$28</b>
Baby spinach, sundried tomatoes, toasted pine nuts, leg ham and feta wrapped in a tender chicken breast and served with a roasted tomato coulis	
<b>American Style Pork Ribs</b>	<b>\$28</b>
1/2 kilo serve of slow cooked goodness, served with fries and Nicole's famous chipotle BBQ sauce	

*Pizza*

GF bases available \* All pizzas are a classic 10" diameter

<b>Chicken Tandoori</b>	<b>\$23</b>
Spicy marinated chicken, mango chutney, spanish onion, herbed yoghurt, shaved parmesan and mozzarella	
<b>Seafood</b>	<b>\$25</b>
Marinated calamari, tiger prawns, sea scallops with a hint of chilli and mozzarella	
<b>The Spotted Cow Steakhouse</b>	<b>\$24</b>
Crispy bacon, beef rump strips, salami, caramelised spanish onion and the Chef's special bourbon sauce and mozzarella	
<b>Vegie Lovers (V)</b>	<b>\$22</b>
Spanish onion, sun dried tomato, artichokes, eggplant, black olives, feta, pineapple and mozzarella	
<b>The Spotted Cow Supreme</b>	<b>\$23</b>
Mozzarella, ham, salami, olives, onion, mushrooms, capsicum, pineapple and mozzarella	
<b>The Raging Bull</b>	<b>\$24</b>
Beef, spanish onion, jalapenos, capsicum, pepperoni, guacamole, salsa, sour cream, corn chips and mozzarella	
<b>Reef and Beef</b>	<b>\$24</b>
Beef, bacon, prawns, onions, lemon and mozzarella	



## Desserts

**Desserts** **\$12**  
Additional cream or ice cream **\$1**

All our delectable, home style desserts are made on the premises

### Sticky Date Pudding

With warm toffee sauce and cream or ice cream

### Homemade Belgian Waffles

With ice cream and your choice of chocolate liqueur sauce, caramel, berry coulis, maple syrup or toffee sauce

### Grand Marnier Profiteroles

With chocolate liqueur sauce

### Pavlova Roll (GF)

Topped with toasted nuts, filled with fresh cream and served with berry coulis

### Homemade Apple Pie

With ice cream or cream

### Homemade Apple and Rhubarb Crumble

With ice cream or cream

### Sopranos Affogato

Espresso shot served over ice cream - Carmela's favourite! With Frangelico

add **\$8**

### Dessert Special

Ask about this week's special

## Cocktails

All cocktails are freshly prepared using Finest Call ingredients and premium liqueur

**All cocktails** **\$13.50**

### Espresso Martini

Kahlua, Vodka, Espresso Mix or coffee

### Sunset Sounds

Vodka, Passionfruit Puree, Orange Liqueur, Pineapple Juice with a dash of Grenadine

### Dutch Daisy

Vodka, Raspberry, Lemon Sour and Apple Juice

### Watermelon & Blueberry Collins

Gin, Watermelon & Blueberry Puree, Lemon Sour topped with Lemonade

### Spiced Mojito

Spiced Rum, Mojito Mix, fresh lime, mint and topped with Ginger beer

### French Martini

An enticing blend of Vodka, Chambord and Pineapple Juice

### The Cow's name is Mary

The Spotted Cows' take on a "Bloody Mary"

## Coffee

Flat White **\$4**

Short Black **\$4**

Cappuccino **\$4**

Long Black **\$4**

Macchiato **\$4**

Cafe Latte **\$5**

Mocha **\$4**

Piccolo Latte **\$4**

Chai Latte **\$5**

Herbal Tea **\$4**

Pot of Tea **\$4**

Hot Chocolate **\$4.50**

Irish Coffee **\$11.50**

Upgrade to a mug size for an additional **\$1**