

BURGERS (Lunch time only)

All served with fries

CLASSIC ALPINE 26

Milk bun, house made beef patty, cheese, lettuce, tomato, beetroot, caramelised onion, dijon & tomato sauce

Add Bacon & Egg | 4.5

MICK CHICKY 27

Milk bun, chicken schnitzel, grilled pineapple, cheese, lettuce, aioli & sriracha

STEAK SANDWICH 28

Ciabatta, rump steak, double brie, tomato, red onion, rocket, caramelised onion & balsamic aioli

LAMB BURGER 28

Milk bun, lamb mince patty, gorgonzola, mint relish, beetroot, lettuce, tomato, red onion

B.L.T. 23

Ciabatta, bacon, lettuce, tomato & aioli

Add chicken | 6 Add avocado | 3

TRIO OF SLIDERS 30

Please choose 3 from above

UPGRADE FRIES TO BEER BATTERED CHIPS | 4

GLUTEN FREE BREAD | 3

CHILDRENS MENU

(12 years and under only)

All meals \$16 - Includes a middy of soft drink

Chicken schnitzel and fries

Chicken nuggets and fries

Cheeseburger and fries

Beer battered fish and fries

Sausages, mash and gravy

Spaghetti Bolognese with mozzarella

Grilled chicken skewer with fries

ADD ON 4.5

Children's size salad or steamed seasonal vegetables.

DESSERTS 4

Ice cream sundae, sprinkles and choice of topping.

LOOKING TO HOLD YOUR NEXT FUNCTION?

The Alpine is the perfect place
to hold your next event!

From small group meetings and intimate dinners to large functions and corporate conferences, we are experts in creating perfect and tailored event options for any number of people.

Whether you're planning a special occasion, your end of year Christmas function or anything in between, our event spaces can be customised with you in mind to bring your vision to life.

Enquire at:

info@alpinehotel.com.au

or give us a call on

02 6452 1466



ALPINE HOTEL

BISTRO MENU



WWW.ALPINEHOTEL.COM.AU

170 SHARP STREET, COOMA NSW

Opening Hours

Lunch: 12pm-2pm

Dinner: 6pm-9pm

All day dining Thursday
- Sunday

TO SHARE

GARLIC BREAD	9
<i>Add cheese 3</i>	
<i>Add bacon 4</i>	
WARM MARINATED OLIVES	18
<i>Whipped feta, crispy pita bread V, GFO</i>	
PRAWN TOAST CROQUETTES	17
<i>Prawn cracker crumb, bonito aioli (3 per serve) Aus</i>	
CHICKEN OR LAMB KOFTA SKEWERS	17
<i>Tzaziki (2 per serve) GF</i>	
PAN-FRIED SAGANAKI	21
<i>Caramelised pear, truffle honey, toasted sourdough V, GFO</i>	
CRISPY CHICKEN WINGS	17
<i>With a trio of Ally's buffalo BBQ, hot honey mustard & ranch dipping sauces (8 per serve)</i>	
MAC & CHEESE BALLS	16
<i>Caramelised onion jam (3 per serve) V</i>	
CAJUN PARMESAN CORN RIBS	17
<i>Black garlic aioli GF, V</i>	
HALOUMI FRIES	16
<i>Tomato relish (6 per serve)</i>	
PORK BELLY	18
<i>Thinly sliced, maple caramel, spring onion</i>	

LIGHTER MEALS

SOUVLAKI BOWL	32
<i>Marinated chicken or lamb kofta skewer, Greek salad, tzatziki, crispy pita, yellow rice GFO</i>	
SMOKED TROUT SALAD	31
<i>Cos lettuce, cucumber ribbons, dill, snowpea tendrils, buttermilk dressing GF</i>	
MISO & MAPLE GLAZED PUMPKIN	29
<i>Beetroot, pepitas, goats cheese V, GF</i>	
ASIAN CRUNCHY NOODLE SALAD	32
<i>Marinated chicken or beef or tofu, lettuce, cucumber, carrot, red onion, thai style dressing GF, DF</i>	

THE GRILL

Cooked to your liking & served with your choice of fresh seasonal vegetables or salad, with either mash or potato bake, or chips.

350G BEEF SIRLOIN	44
300G ALPINE GRAIN FED RUMP	38
350G PORK LOIN CUTLET	37

MAINS

BONE IN 400G RIB-EYE	49
<i>Medium-rare, roasted rosemary chats, truss tomato, charred broccolini, salsa verde GF, DF</i>	
EYE FILLET	49
<i>Chat potatoes, charred broccolini, cafe de paris butter GF</i>	
MARKET FISH	MP
<i>Please see daily specials board</i>	
VEAL COTOLETTA	41
<i>Shallow fried, chat potatoes, fennel citrus salad, fried capers, lemon</i>	
CHEFS CURRY	MP
<i>Please see daily specials board</i>	
SUNDAY ROAST	34
<i>Served in a giant Yorkshire pudding, alternating weekly, Sundays only</i>	

SIDES

CHARGRILLED BROCCOLINI	14
<i>Anchovy butter, charred lemon cheek GF</i>	
ROASTED ROSEMARY POTATOES	13
<i>Goats cheese, sea salt flakes V, GF</i>	
DRESSED COS	12
<i>Fresh dill, citrus vinaigrette V, GF, DF</i>	
ROCKET CITRUS SALAD	13
<i>Fennel, honey mustard, fresh herbs V, GF, DF</i>	
MAC & CHEESE	12
<i>Crispy breadcrumb V</i>	
FRIES	11
<i>Add truffle salt 4</i>	
BEER BATTERED CHIPS	13

PUB CLASSICS

Served with your choice of fresh seasonal vegetables or salad, with either mash or potato bake, or chips.

MONARO LAMB CUTLETS	TWO 38
<i>Lightly crumbed & fried</i>	
CHICKEN PARMIGIANA	36
<i>Chicken schnitzel, bacon, napolitana, cheese</i>	
CHICKEN SCHNITZEL	31
<i>House crumbed & fried</i>	
BANGERS & MASH	31
<i>Locally sourced thick beef sausages, mash, spinach, onion gravy</i>	
BEER BATTERED FISH & CHIPS	30
<i>Salad, tartare, lemon Aus</i>	
STICKY BBQ BEEF RIBS	39
<i>Sticky smokey barbecue sauce (2 per serve)</i>	

SAUCES

GRAVY, DIANNE, MUSHROOM, PEPPER	4
RED WINE JUS	4
<i>GF, DF</i>	
SALSA VERDE	4.5
<i>GF, DF</i>	
CAFE DE PARIS BUTTER	4
<i>GF</i>	

DESSERTS

BANOFFEE MERINGUE STACK	17
<i>Banana chip praline, caramel, dollop cream GF</i>	
FROZEN CUSTARD PROFITEROLES	17
<i>Vanilla, chocolate & caramel sauce</i>	
SWEET ARANCINI BALLS	16
<i>Vanilla risotto, poached pear, white chocolate</i>	
CHOCOLATE FONDANT	17
<i>Pistachio praline, vanilla ice-cream</i>	

V - Vegetarian | VG - Vegan | GF - Gluten Friendly
DF - Dairy Free | GFO - Gluten Friendly Option