

FANNIE BAY COOLSPOT

7am - 2:30pm

BREKKIE MENU

HOUSE BANANA COCONUT BREAD (VG) 8

Lightly toasted served with butter

GRANOLA BOWL (VO) 14

House granola, seasonal fruits & honey
cinnamon yoghurt

ACAI BOWL (V,GFO) 19

Organic acai berry & house granola topped
with fresh seasonal fruit

SMOKED SALMON BAGEL 22

Smoked salmon, lemon cream cheese, red
onion, baby capers, baby spinach and a
fried egg on a sesame bagel

BIG BREKKIE BURGER 18

Bacon, fried egg, hash brown, beetroot relish
& cheddar cheese on a toasted milk bun
Add avocado 4.5

BAGEL BENNY (VGO) 24

Bacon, poached eggs (2) & hollandaise
served on a toasted sesame bagel
Add smoked salmon 8

PANCAKES (VG) 18

Homemade pancakes with banana, maple
syrup & vanilla ice-cream

COOLSPOT BIG BREAKFAST 25

Bacon, poached eggs (2), spicy pork sausage
hash brown, house beans & mushrooms
served on toasted artisan bread

COOLSPOT OMELETTE (VGO) 22

Leg ham, cheddar cheese, baby spinach,
tomato & mushrooms served on toasted
artisan bread

AVOCADO VEGGIE BRUSCHETTA (VO,GFO) 22

Sautéed zucchini, red onion, roasted
pumpkin, cherry tomato and baby spinach
served with capsicum coulis topped with
sliced avocado, danish fetta and paprika on
toasted artisan bread
Add poached egg \$3

HALLOUMI PUMPKIN FRITTER STACK (VO) 22

Grilled halloumi, pumpkin fritter, asparagus
stack with avocado & capsicum coulis
topped with herb nut crumble
poached egg 3

SHAKSHUKA (VG) 22

Spiced house beans & baked eggs topped
with spring onion served with toasted pane
cafone

EGGS BREKKIE (VG) 14

Eggs cooked your way served with toasted
artisan bread

Build your own brekkie with add-ons below

BREKKIE ADD-ONS

Bacon 6

Grilled chicken 8

Spicy pork sausage 6

Smoked salmon 8

Sliced avocado 4.5

Mushrooms 4

Grilled tomato 3

Sautéed spinach 4

Grilled halloumi 4.5

Hash browns 3.5

Extra poached egg 3

House beans 4.5

THE COOLSPOT USES ONLY AUSTRALIAN SEAFOOD

THIS MENU INCURS A 15% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS

IT IS YOUR RESPONSIBILITY TO NOTIFY STAFF REGARDING ANY FOOD ALLERGIES

FANNIE BAY COOLSPOT

7am - 2:30pm

LUNCH MENU

CHICKEN PARMY 25

House crumbed chicken breast, napoli sauce & mozzarella served with chips and salad

LOCAL FISH OF THE DAY 28

Local fish of the day served grilled or battered with chips, salad & lemon wedges

SMASHED TACO STACK 22

Smashed ground beef, soft taco shells topped with avocado smash, fresh chilli, coriander, bean salsa & sour cream

CHICKEN OPEN GRILL 18

Oven roasted chicken breast, avocado, grated cheddar cheese & house aioli served with side salad
Side chips \$6

WARM LAMB SALAD (GFO) 22

Herb & garlic marinated lamb, salad greens, red onion, cherry tomato topped with tzatziki & charred flat bread

LOCAL SQUID 23

Flash fried arrow squid served with chips & aioli
Side salad 6

STEAK BURGER (GFO) 28

Scotch fillet steak, fried egg, bacon, onion jam, tomato, lettuce & cheddar cheese served with chips

COOLSPOT HAMBURGER (GFO) 25

Homemade wagyu beef burger, house beetroot relish, bacon, fried egg, pickles, lettuce, tomato & cheddar cheese on a toasted milk bun served with chips

KOREAN CHICKEN BURGER (GFO) 23

Crispy fried chicken breast, lettuce, tomato, aioli & korean chilli sauce on a toasted milk bun served with chips

COOLSPOT HOT DOG 20

Hot dog with bacon, cooked onion, cheese with mustard and tomato sauce served with chips

ROAST PUMPKIN, AVOCADO & BEETROOT SALAD (VGO) 16

Salad greens, red onion, cherry tomato, dried cranberries, danish fetta & pepita seeds

Add chicken \$8

Add salmon \$8

Add prawns (5) \$10

KIDS MENU

KIDS FISH & CHIPS 14

KIDS CHICKEN NUGGETS 12

KIDS MINI CHEESEBURGER 12

KIDS PANCAKE 10

KIDS MINI BREKIE 12

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FANNIE BAY COOLSPOT



2:30pm - 9:30pm

COOLSPOT FAVOURITES

STEAK BURGER (GFO) 28
Scotch fillet steak, fried egg, bacon, onion
jam, tomato, lettuce & cheddar cheese

SMASHED TACO STACK 22
Smashed ground beef & soft taco shells
topped with avocado smash, fresh chilli,
coriander, bean salsa & sour cream

**COOLSPOT HAMBURGER
(GFO) 26**
Homemade wagyu beef burger, house
beetroot relish, bacon, fried egg, pickles,
lettuce, tomato & cheddar cheese on a
toasted milk bun

**WARM LAMB SALAD (GFO)
22**
Herb & garlic marinated lamb, salad greens,
red onion, cherry tomato topped with
tzatziki & charred flat bread

**KOREAN CHICKEN BURGER
(GFO) 24**
Crispy fried chicken breast, lettuce, tomato,
aioli & korean chilli sauce on a toasted milk
bun

**ROAST PUMPKIN, AVOCADO
& BEETROOT SALAD (VGO)
16**
Salad greens, red onion, cherry tomato,
dried cranberries, danish fetta & pepita
seeds
Add chicken \$8
Add Salmon \$8
Add prawns (5) \$10

LOCAL FISH OF THE DAY 28
Local fish of the day served grilled or
battered with chips, salad & lemon wedges

**CHICKEN OPEN GRILL
(GFO) 18**
Oven roasted chicken breast, avocado,
grated cheddar cheese & house aioli served
with side salad

LOCAL SQUID 23
Flash fried arrow squid served with chips &
aioli
Side salad 6

CHICKEN PARMY 25
House crumbed chicken breast, napoli
sauce & mozzarella served with chips and
salad

KIDS MENU

**KIDS FISH &
CHIPS 14**

**KIDS MINI
CHEESEBURGER
12**

**KIDS CHICKEN
NUGGETS 12**



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2:30pm - 9:30pm

SMALL PLATES

House dips with pita bread 14

Bowl of wedges 12
Add sour cream & sweet chilli \$4

Local flash fried squid 18

Bowl of chips (GF) 12
Add chicken salt
Add house gravy \$4

House garlic bread 10

Homemade chicken satays with peanut sauce (3) 15

Honey, garlic & rosemary baked brie with pita bread (VG,GFO) 15

DINNER MENU

5pm - 9:30pm

300G SCOTCH FILLET (GF) 42

100 day grain fed scotch fillet served with chips salad & house mushroom sauce

CHICKEN PARMY 25

House crumbed schnitzel, house napoli sauce & mozzarella cheese served with chips & salad

PERI-PERI CHICKEN RICE BOWL (GF) 28

Peri-peri marinated chicken with charred corn, 5-bean salad, peri-peri sauce & coconut rice

MOZZARELLA STUFFED CHICKEN BREAST (GF) 28

Wrapped in prosciutto with garlic, thyme, mushroom & spinach cream sauce served with truffle mash potato & broccolini

COOLSPOT GNOCCHI (VGO) 26

Tuscan gnocchi, cherry tomato, baby spinach, green peas, garlic & white wine cream served with garlic bread & parmesan cheese finished with truffle oil

LEMON MYRTLE & MACADAMIA CRUSTED BARRAMUNDI 32

Local barramundi served with char grilled leek & parsnip puree, sautéed spinach, dutch carrots & mandarin rosella sauce

TEQUILLA LIME PRAWNS (GF) 28

Australian prawns, red onion, olive oil & butter flambé with 1800 Agave Tequila finished with fresh lime & cracked pepper served with rice

HONEY GARLIC PORK TENDERLOIN (GF) 30

Marinated pork tenderloin with crispy chat potatoes, sautéed spinach, red onion & mushrooms

THAI PUMPKIN & TOFU CURRY (GF) 22

Vegetarian Thai curry with coconut rice & buttered naan bread
Add chicken \$8

VEGETARIAN RICE BOWL (V,GF) 22

Grilled asparagus, sautéed broccolini, mushroom, charred corn, peas & capsicum coulis served with coconut rice

EXTRAS

HOUSE MUSHROOM SAUCE 5
GRAVY 4

CREAMY GARLIC PRAWNS (3) 7
COCONUT RICE 5

SAUTEED BROCCOLINI 6
MASH POTATO 6
CHARRED CORN 4.5

COFFEE & TEA
cups 4.8/ mugs 5.8

CAPPUCINO	CARTEL'S COLD
FLAT WHITE	BREW
LATTE	265ML 7
MOCHA	750ML 18
LONG BLACK	ICED LONG
CHAI LATTE	BLACK 7
DIRTY CHAI	ICED CHAI 7.5
LATTE	ICED DIRTY
HOT	CHAI 8
CHOCOLATE	ICED MATCHA
(GF)	7.5
MATCHA LATTE	BABYCINO 2.5
PICOLLO	LOOSE LEAF
ESPRESSO 4.5	TEA POT (FOR 1)
AFFOGATO 9.5	English breakfast,
ICED LATTE 7	earl-grey,
	peppermint, chai,
	green & lemon grass
	& ginger
	5.5

FRESH JUICE & FRAPPES

JUICE OF THE	MILO FRAPPE
DAY (DF) 8.9	9.5
See specials board	COFFEE
Large size 11.9	FRAPPE 8.9
Kids size 5.5	BISCOFF
FRESH OJ (DF)	COFFEE
8.5	FRAPPE 9.5
Large size 11.5	MOKA FRAPPE
Kids size 5.5	8.9
HOMEMADE	ACAI FRAPPE
LIME ICE TEA	(DF) 9.5
(DF) 8	LYCHEE
Large size 11	COCONUT
HOMEMADE	FRAPPE (DFO)
CUCUMBER	9.5
LEMONDADE	
(DF) 8	
Large size 11	

ICE CREAM DESSERTS

CHOC BROWNIE SUNDAE 16
House chocolate brownie, vanilla ice-cream, chocolate sauce, whipped cream, crushed nuts, marshmallows & sprinkles
BANANA SPLIT 15
Fresh banana, vanilla ice cream, chocolate sauce, whipped cream & crushed nuts
NUT SUNDAE 15
Chocolate, strawberry & vanilla ice cream with crushed nuts, whipped cream & wafers
ROCKY ROAD 15
Chocolate, strawberry & vanilla ice cream, crushed nuts, marshmallows, whipped cream & wafers
STICKY DATE PUDDING 16
Homemade sticky date pudding with house butterscotch sauce served with vanilla ice cream & whipped cream

COOLSPOT SHAKES & COLD DRINKS

MILKSHAKES N' THICKSHAKES
9.5 / 10.5
Special flavour 1
ICED COFFEE 8.9
DTOWN espresso, coffee ice cream, milk, whipped cream & wafer
ICED CHOCOLATE 8.9
House chocolate sauce, vanilla ice cream, milk, whipped cream & wafer
ICED MOKA 8.9
DTOWN espresso, coffee & vanilla ice cream, milk, whipped cream & wafer
FRUIT SMOOTHIES (DFO) 8.9
Choose from mango, banana, berry or mix & match with vanilla ice cream, honey, milk & ice
Extra fruit 1

DRINKS MENU

Red Wines

FIRST DROP MOTHERS MILK
SHIRAZ 150ml: 12 / 250ml: 16
Barossa Valley (SA)
Bottle 58

BLOCK 50 SHIRAZ
150ml: 9.5 / 250ml 14
Central Ranges (NSW)
Bottle 46

RIPOSTE THE DAGGGER PINOT
NOIR 150ml: 12 / 250ml: 16
Adelaide Hills (SA)
Bottle 58

MATEUS ROSE 200ML 10

WHITE WINES

SKUTTLEBUTT SAUVIGNON BLANC
150ml: 9 / 250ml: 13
Margaret River (WA)
Bottle 42

MAD FISH CHARONNDAY
150ml: 11 / 250ml: 15
Marlborough (NZ)
Bottle 54

PIKORUA SAUVIGNON BLANC
150ml: 10 / 250ml: 14.5
(NZ)
Bottle 52

SPARKLING WINES

GRANT BURGE PINOT NOIR
CHARDONNAY 200ml 12
Barossa Valley (SA)

GRANDIN BRUT TRADITIONNELLE
200ml piccolo 10.5
France
Bottle 42

BEERS & CIDERS

GREAT NORTHERN SUPER CRISP
8.5

PERONI LEGARA MID 8.5

CASCADE LIGHT 8

JAMES SQUIRE 150 LASHES 9

ASAHI SUPER DRY 8.5

CORONA 8.5

BAROSSA APPLE CIDER 9

MATSO'S GINGER BEER 9

GREAT NORTHERN ZERO 8

SPIRITS

GREY GOOSE VODKA 10.5

ABSOLUT VODKA 9

BOMBAY GIN 9.5

GREEN ANT GIN 11

CHIVAS REGAL 10

BACARDI 9.5

BUNDABERG RUM 9.5

JACK DANIELS 9.5

WILD TURKEY 9.5

FRANGELICO, BAILEYS & KAHLUA
9.5

COCKTAILS

MANGO DAIQUIRI 18

A classic mix of bacardi, local NT mango, fresh
lime blended with ice

CARTEL'S ESPRESSO MARTINI 18
Cartel's Mangrove Black Cold Brew Liqueur
(NT), cold brew coffee & vodka

COCONUT LYCHEE COLADA 18
Delicious mix of white rum, lychee, Malibu &
coconut ice cream

PASSIONFRUIT MOJITO 16
Original recipe of bacardi, fresh passionfruit,
fresh lime, mint & sugar topped with soda