



STARTERS

Garlic Loaf	12.0
individual loaf served warm stuffed with garlic and herb butter	
Sweet Chilli Squid	14.0
crumbed tender squid, salad, sweet chilli mayo	
Pork Ribs	16.0
slow cooked half rack, BBQ sauce and slaw GF	
Pint Of Prawns	16.0
old school prawn cocktail, marie rose sauce, iceberg, bread *GF	
Pork & Cabbage Dumplings	15.0
six steamed dumplings, sesame and sweet chilli	
Seasonal Soup	13.0
house made soup with warm bread and butter	

MAINS

Chicken Parmy	28.0
crumbed chicken breast, marinara sauce, ham, melted cheese, salad, fries	
Coasters Salad	24.0
sweet and sticky pork belly OR fried chicken, sesame, salad, Vietnamese dressing (veggie version available)	
Steak & Ale Pie	27.0
house made pie, Speight's ale, diced beef, flaky pastry, fries, greens, gravy	
Bangers & Mash	27.0
two fat beef sausages with creamy mash, buttered seasonal vegetables and onion gravy GF	
Fish Of The Day	28.0
market fresh fish, smoked bacon, potato rosti, pumpkin, greens, caper butter GF	
Confit Chicken Legs	27.0
a pair of slow braised leg and thigh, chunky vegetables, gourmet potatoes, white wine and thyme juices GF	



THE GRILL

Ribeye Steak 36.0

300g Prime Ribeye served with creamy mashed potatoes and seasonal vegetables or garden salad and fries with your choice of sauce (red wine jus, mushroom, creamy pepper or garlic butter)

Lamb Shank 32.0

half kilo hind shank, braised in red wine & rosemary, with mash potato, seasonal vegetables, and mint jus GF

Lamb Rump 31.0

Canterbury lamb rump cooked medium rare, mashed potato, charred vegetable, cherry tomatoes and red wine jus

Coasters House Steak 22.5

200g rump steak, fries, garden salad & your choice of sauce (red wine jus, mushroom, creamy pepper or garlic butter) GF

Roast Of The Day 24.0

with seasonal vegetables, roast potatoes, red wine jus (or a half size roast for 18.0)

SIDES

Fried Eggs

Onion Rings

Fried Onions

House Coleslaw

5.0

Creamy Mash

Seasonal Vegetables

Garden Salad

7.0

Crinkle Cut Fries with

mayo, tomato sauce

9.0

DESSERTS 13.0

Chocolate Brownie

raspberry and chocolate sauce, vanilla ice cream GF

House Made Cheesecake

salted caramel, toasted nuts

Churros

long Spanish doughnuts, cinnamon sugar, chocolate sauce

Knickerbocker Glory

a grown-up ice cream sundae with a sparkler!