

Brunch

Served 10am - 12noon Weekends & Public Holidays

Cottontails big brekkie

two eggs cooked to your liking, bacon, sausage, grilled tomato, mushroom, potato & vegetable cake, served on our freshly baked sourdough bread 22.0

Cottontail Pancakes of the day

fluffy pancakes available, ask our wait staff for details 18.0

Eggs on the Ridge

two poached eggs cooked to your liking, served on our freshly baked foccacia bread, served on a bed of balsamic tossed greens with avocado & freshly shaved parmesan 20.0

Eggs Benedict

poached eggs, topped with hollandaise on our freshly baked sourdough toast served with your choice of:
smoked salmon
lean bacon
grilled garden vegetables 20.0

Cottontails Fresh Fruit Platter

For 1 8.0
For 2 15.0

gf denotes gluten free meals

Platters

Each platter serves two people

Seafood platter

tempura battered whiting, salt & pepper squid. poached prawns, wood fired barramundi & poached scallops, served with Cottontails aioli & fresh seasonal salad 75.0

Selection of breads

a selection of freshly baked sea salt & herb foccacia, sourdough, rye & turkish breads, served with balsamic vinegar & Cottontails extra virgin olive oil 16.0

Garlic & cheese pizza bread

freshly baked in our wood fired oven 10.0

Trio of dips

chefs selection of homemade dips, served with fresh foccacia bread 20.0

Kids Meals

Kids Fish & Chips 14.0

Kids Chicken & Chips 14.0

Kids Cheese & Bacon Pizza 12.0

Woodfired Pizza

Regular

8 slices

25.0

Margarita

fresh tomato base, basil, garlic & mozzarella

Baby spinach & fetta

pesto, fresh baby spinach, olives and local fetta

Lamb

fresh tomato base, succulent lamb, crisp bacon & chorizo, tabouli, riata & boccinchini

Satay chicken

tender chicken in a mild satay, cherry tomatoes & riata

King Prawn

rich tomato sauce base, king prawns, cherry tomatoes, spanish onions & mozzarella cheese

What are Tapas?

Tapas are Spain's greatest invention, "Eat when you drink, Drink when you eat" is the philosophy.

Tapas are small dishes designed to be shared, the ultimate communal dining experience.

Tapas originated in Spain in the 1800's and literally mean "to cover". It started, so they say, with a piece of bread balanced over a glass, to keep the flies out. Spanish traditionally drink outside and rarely alone. Originally Tapas were free with a glass of wine, as they were meant to promote thirst and increase drink sales. Over the next 100 years Tapas evolved to become a part of everyday life for millions.

Tapas whet the appetite, but are more than just appetisers. Tapas are not meant to be eaten as one individual meal, instead one Tapas per person and a different one for each drink is the idea, allowing everyone to enjoy tasting and sharing.

Could you imagine eating Tapas alone, We can't, which is why we have strived to create an environment which promotes conversation, laughter and communal dining in a relaxed and picturesque environment.

Tapas are a fun, delicious and exciting communal dining experience, designed to be shared and enjoyed.

Choose as little or as much as you like, have them served to the centre of the table and relax while sharing your selection of dishes.

At Cottontails, each Tapas dish is portioned for two serves, designed to help couples & groups share the enjoyment of a wide variety of dishes.

So sit back, take your time, relax, have a drink or two and enjoy the famous Tapas experience.

Tapas

Aceitunas mixtas gf a selection of local olives & antipasto served warm with fresh hot bread	14.0
Haloumi en prosciutto gf haloumi wrapped in fine slices of prosciutto on a bed of mixed balsamic greens	16.0
Lulas anel Crispy salt & pepper squid, served with our special lime & tequila mayo	16.0
Tempura whiting lightly battered whiting fillets, served with tequila & lime mayo	20.0
Brochates de chorizo gf flame grilled chicken breast and chorizo skewers, served with cumin aioli	18.0
Spanish Lamb Skewers gf tender lamb fillet skewers cooked medium then splashed with lemon & garlic, served with minted yoghurt & lemon	18.0
Arancini Balls (Vegetarian) sticky risotto, garlic, garden fresh vegetables & parmesan cheese balls, crumbed & cooked till golden, served piping hot with mornay dipping sauce	16.0
Chef's tapas selection tempura batter prawns, marinated ribs & assorted skewers on a bed of balsamic greens with lime & tequila mayo	22.0

Entree or Mains Same Size/Same Price

gf denotes gluten free meals

Lunch served from 12 noon - 3pm *Dinner 5pm - 9pm*

Satay Chicken Skewers gf

tender chicken breast skewers drizzled with our tasty satay sauce, on a bed of rice with fresh cucumber raita

Entree 16.0

Mains 32.0

Butterfly Chilli Prawns gf

succulent king prawns sautéed with a tangy tomato & chilli sauce, served on a bed of pilaf rice

Entree 18.0

Mains 36.0

Grilled Moroccan Lamb Fillet Salad gf

tender lamb fillet in Moroccan spice served on a lime & garlic infused garden & chickpea salad

Entree 20.0

Mains 38.0

Chicken Breast Supreme

plump chicken breast stuffed with garlic, capsicum, basil & camembert cheese, then wrapped in prosciutto, roasted till crisp & juicy, served with our sweet garlic roast potato, crisp vegetables & a creamy lemon & dill sauce

Mains 36.0

Woodfired barramundi gf

cooked to perfection in our wood fired oven, served with seasoned potato wedges, fresh garden salad & smooth minierie sauce

Mains 34.0

Classic Rack of Lamb gf

tender juicy roasted rack of lamb rubbed with garlic & rosemary, served with a berry & red wine reduction, roasted potato & seasonal vegetables

Mains 38.0

Cottontails 300g Angus Scotch Fillet gf

Succulent angus scotch fillet served with crisp garlic potato & vegetables

with your choice of

Mains 38.0

- rich berry, rosemary & red wine jus,
- mixed peppercorn & cream sauce,
- classic field mushroom sauce,
- tangy garlic & lemon butter

Cottontails Beef & Reef gf

prime angus beef cooked to your liking, topped with juicy king prawn skewers then drizzled with our tangy lemon & garlic butter, served with crisp garden salad

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Sides

Each side dish serves two people

Shoe string fries gf served with homemade aioli	7.0
Seasoned potato wedges served with sour cream & sweet chilli sauce	11.5
Seasonal dressed salad gf crisp seasonal salad dressed in a French vinaigrette	7.0
Seasonal steamed vegetables gf a selection of seasonal vegetables served with hollandaise sauce	7.0

Dessert

Chocolate tasting plate a decadent selection of Belgium chocolate tart, chocolate shooter, rich double chocolate ice cream & seasonal berry compote	22.0
Roasted Macadamia Pancakes served with fried banana & hot butterscotch sauce, finished with premium vanilla ice cream	20.0
Sticky date pudding traditionally served with rich butterscotch sauce & vanilla bean ice-cream	15.5
Apple crumble traditional apple crumble served with <i>crème anglaise</i> & vanilla ice-cream	18.0
Sambucca Strawberries gf juicy fresh strawberries soaked in sweet sambucca liquor, served on premium vanilla ice cream	15.0
Cottontails Cheese Platter Selection of Local & International Cheeses, Nuts, Dried Fruit, Fig Jam & Lavosh Bread	
	<i>For One</i> 16.0
	<i>For Two</i> 32.0

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Drinks

Coffee

cappuccino, cafe latte, flat white, long black, macchiato, espresso 3.5

(soy, double shot, mug) add 1.0

T2 tea

english breakfast, earl grey, green, chamomile, peppermint 4.0

Mocca or hot chocolate

with marshmallows 4.2

Iced coffee / chocolate

5.0

Fruit juice

orange, pineapple, apple, cranberry 4.0

Soft drinks

coke, diet coke, lemonade, lemon squash, lemon lime bitters, soda 3.0

Spirits

whiskey, bourbon, rum, vodka, bacardi, gin, sambuca, midori, tia maria, kalhua, baileys frangelico 7.0

Cocktails

margarita, martini, cosmopolitan, long island iced tea, Cottontail white bubbles cocktail,
black russian, black opal 16.0

White

Harefield Ridge Cottontail Chardonnay	Wagga Wagga	glass	6.5
		375ml bottle	14.0
		750mL bottle	25.0
Harefield Ridge Cottontail Sauvignon Blanc/Semillon	Wagga Wagga	glass	6.5
		750mL bottle	25.0
Harefield Ridge Cottontail Sweet White Bunny	Wagga Wagga	glass	6.5
		750mL bottle	25.0
Borambola Bunya Bunya Chardonnay	Wagga Wagga	750mL bottle	25.0
Charles Sturt Chardonnay	Wagga Wagga	750mL bottle	25.0
Charles Sturt Savignon Blanc	Orange	750mL	25.0
Peter Lehmann Riesling		750mL	25.0
Westend Riesling	Canberra	750mL	25.0

Sparkling

Harefield Ridge Cottontail			
White Bubbles	Wagga Wagga	750mL	25.0
Asti Riccadonna Spumante		750mL	25.0

Emiri Pink Muscato		750mL	25.0
Casella Yellowtail Muscato	Griffith	750mL	24.0
<i>Red</i>			
Harefield Ridge Cottontail Shiraz	Wagga Wagga	glass	6.5
		375mL bottle	14.0
		750mL bottle	25.0
Borambola Hiraji Spell Shiraz	Wagga Wagga		27.0
Book Book Shiraz	Wagga Wagga		30.0
Harefield Ridge Cottontail Cabernet Sauvignon	Wagga Wagga	glass	6.5
		375mL bottle	14.0
		750mL bottle	25.0
Harefield Ridge Cottontail Sweet Red Bunny	Wagga Wagga	glass	6.5
		750mL bottle	25.0
Eunonyhareenyha Tempranilo	Wagga Wagga	750mL	26.0
Book Book Tempranilo	Wagga Wagga	750mL	32.0
Borambola The Quarrel Blend Shiraz/Cab Sav/Merlot	Wagga Wagga	750mL	27.0
Pentland Petit Verdot	Wagga Wagga	750mL	25.0

Imported

You Well Fruit Cocktail 4.5% alc/vol	Germany		
Strawberry & Yoghurt			30.0
Blueberry & Yoghurt			30.0

Dessert

Charles Sturt Late Harvest Affogato	Wagga Wagga		19.0
Vanilla ice-cream served in a martini glass, with an espresso shot & your choice of liqueur			15.0
Liqueur coffee			
Espresso coffee with your choice of Liquor & topped with cream			10.0

Port

Charles Sturt College Port	Wagga Wagga	glass	5.5
Eunonyhareenyha Port	Wagga Wagga	glass	5.5

Imported Beer

Harbin Brewing Limited – HAPI	China		
Traditional Beer 5.5% alc/vol		330mL bottle	5.5
Fresh Beer 3.6% alc/vol		330mL bottle	5.0
Wheat Beer 3.6% alc/vol		330mL can	5.0

Ice Beer 3.6% alc/vol		500mL bottle 8.0
Draught Beer 3.1% alc/vol		500mL Bottle 8.0
Classic Beer 3.6 alc/vol		600mL bottle 9.0
Corona 4.6% alc/vol	Mexico	330ml bottle 7.0

Local Beer

Crown Lager 4.9% alc/vol		375mL bottle 7.0
Pure Blonde 4.6% alc/vol		355mL bottle 6.5
Tooheys New 4.6% alc/vol		375mL bottle 6.0
Tooheys Old 4.4% alc/vol		375mL bottle 6.0
Cascade Premium Light 2.6% alc/vol		375mL bottle 5.0
Hahn Lite 2.6% alc/vol		375mL bottle 5.0