

ENTREE

Bread dip	\$12
oregano, rosemary salt, sun dried tomato dip & olive balsamici (V)	
Hot Olive	\$12
with chilli, garlic, lemon & rosemary (V,G,V,GF)	
Arancini	\$14
served with garlic aioli (V) (EXTRA 1PC, \$5)	
Garlic pizza	\$14
Stringy mozzarella cheese with garlic purée, atop a homemade pizza base & oregano (V)	
Nachos	\$16
crispy corn chips loaded with melted cheese, salsa, sour cream, guac & jalapeños (V,GF)	
Fried korean chicken	\$16
crispy Korean-style fried chicken tossed in sweet & spicy gochujang sauce, serve with sesame & spring onion (GF)	
Calamari fritti	\$17/25
(Entree/Mains) served with garlic aioli & salad (GF)	



SALADS

Rocket & Pear salad	\$16
fresh rocket, sliced pear, shaved parmesan, balsamic, grissini sticks, goat cheese & candied walnuts (V,GF)	
Pumpkin & Halloumi salad	\$24
fresh rocket, roasted pumpkin, pumpkin hummus, avocado, grilled halloumi, lemon dressing & pumpkin seed (V,GFO)	
Smoke salmon salad	\$26
smoked salmon, fresh rocket, pickled fennel, cherry tomatoes, goat cheese beetroot dip, avocado, vinaigrette dressing (GFO)	
Extra	\$7
Halloumi Mash potato Smoke salmon Grilled Chicken	

MAINS

Pizza	
Margherita	\$17
San Marzano tomatoes, mozzarella, fresh basil, extra virgin olive oil (V)	
Green Coppin	\$23
San Marzano tomatoes, mozzarella, capsicum, mushroom, baby Spanish, artichoke (V)	
Zucca	\$23
Pumpkin puree, fior da latte, pinenut, fresh rocket, roasted pumpkin, goat cheese (V)	
BBQ Glaze Chicken	\$24
San Marzano tomatoes, mozzarella, Grill BBQ chicken, pineapple, Spanish red onion	
Pepperoni	\$23
San Marzano tomatoes, mozzarella, pepperoni slices, chilli flakes, origano	
Tropicana	\$23
San Marzano tomatoes, mozzarella, ham, pineapple	
Capricciosa	\$24
San Marzano tomatoes, mozzarella, ham, mushroom, anchovies, black olives	
The Coppin Lamb Feast	\$24
San Marzano tomatoes, mozzarella, slow cooked lamb, baby spinach, osted pepper, bulgarian feta, garlic sauce	
The Coppin Supreme	\$24
San Marzano tomatoes, mozzarella di Bufala, ham, pepperoni, diced bacon, mushroom, olive, capsicum, artichoke	
Lamb shank	\$29
lamb shank slow cooked in red wine served over buttery mashed potatoes, rosemary and sweet potatoes crisp (GFO)	
Pork belly	\$28
Slow cooked pork belly with crisp crackling, served with house-made apple sauce and a fresh rocket, apple & fennel salad (GFO)	

Pasta & Risotto	
(change to Housemade Gnocchi (GF) / Penne (GF)) Extra \$3	
Available to change to any pasta: Gnocchi, Fettuccine, Penne	
Fettuccine Bolognese	\$22
minced beef in a rich tomato sauce, broccoli, cherry tomatoes, onion, olives	
Creamy fettuccine carbonara	\$24
bacon, egg, cream, garlic, parmesan cheese, spring onion	
Seafood fettuccine	\$27
prawn, calamari, mussel, cherries tomatoes, garlic, chill, parsley, lemon nepoli sauce	
Ravioli spinach & ricotta	\$26
spinach, ricotta cheese, shaved parmesan, creamy tomato & basil sauce (V)	
Pesto chicken penne	\$25
grilled chicken, creamy basil pesto, sunrise tomatoes, baby spinach, shaved parmesan, toasted pine nut, fresh basil	
Penne amatriciana	\$24
diced bacon, garlic, chilli flakes, olive, spinach, crushed tomatoes, parmesan, roasted capsicum	
Pumpkin risotto	\$24
roasted pumpkin, onion, garlic, white wine, bocconcini cheese, toasted pine nut crispy sage, parmesan cheese (V,GF)	
Chicken mushroom risotto	\$25
pan fried chicken, mushrooms, onion, garlic, white wine, parmesan cheese, truffle oil (GF)	
Pescatore risotto	\$27
prawn, calamari, mussel, cherries tomatoes, garlic, chill, parsley, white wine, shaved parmesan (GF)	

Lamb rogan josh	\$26
tender lamb slow-cooked in a rich aromatic blend of spices, tomatoes, served with basmati rice & raita (GF)	
Chicken Schnitzel/Parma	\$23/26
Greek Salad, Crispy golden-breaded chicken breast / Rich napoli sauce, ham, melted mozzarella cheese and crispy chips	
Fish & Chips	\$23
beer battered fish, lemon herb aioli, chips and salad	

Signatured Gnocchi con Waffle della Casa	
Pumpkin	\$32
Housemade potato Gnocchi with housemade waffle, roasted pumpkin, onion, garlic, white wine, toasted pine nut, crispy sage, parmesan cheese (V,GF)	
Chicken	\$35
Housemade potato Gnocchi with housemade waffle, creamy Nepali sauce, grilled chicken, bacon, mushroom, tomatoes, basil baked in the oven with parmesan cheese (GF)	
Gnocchi	
Gnocchi Cremosi Alla Zucca	\$25
Housemade potato Gnocchi, roasted pumpkin, onion, garlic, white wine, toasted pine nut, crispy sage, parmesan cheese (V,GF)	
Gnocchi Alla Sorrentino	\$24
Housemade potato Gnocchi, Nepali sauce, basil, parmesan cheese, baked in the oven with mozzarella di Bufala (V,GF)	
Gnocchi Alla Boscaiola	\$26
Housemade potato Gnocchi, creamy Nepali sauce, grilled chicken, bacon, mushroom, tomatoes, basil baked in the oven with parmesan cheese (GF)	
Burger	
Wagyu Beef Burger	\$26
Homemade wagyu beef patty, cos lettuce, tomato, burger sauce, Swiss cheese, fried egg on brioche bun and chips (GFO)	
Halloumi Burger	\$23
Grilled halloumi, tomato relish, capsicum, smashed avocado, aioli on brioche bun and chips (V,GF)	
Fried korean chicken Burger	\$25
Crispy fried Korean styled chicken thigh fillet, Gochujang jam, slaw mix, homemade chilli sauce and pickled chilli on toasted brioche bun and chips (GFO)	

KID OPTIONS	\$12
Kid Pizza (V) Bolognese Penne, Gnocchi (V,GFO) Kid fish & chips Kid Schnitzel/Parma	

DESSERT (House-made)

Tiramisu	\$14
Salted Caramel Brownie	\$12
Mango Coconut Panacotta	\$14
Affogato (with liqueur)	\$12

COCKTAILS

BELLINI \$10

Peach purée, Prosecco

MIMOSA \$12

Fresh orange juice, sparkling wine

MARGARITA \$16

Tequila, triple sec, lime juice, salt rim

FUZZY NAVEL \$16

Peach schnapps, orange juice

APEROL SPRITZ \$16

Aperol, Prosecco, splash of soda

ESPRESSO MARTINI \$16

Vodka, coffee liqueur, fresh espresso

ROSEMARY MIMOSA \$12

Raspberry, sparkling wine, rosemary syrup

BLUE STORM \$18

rum, blue curaçao, pineapple juice

RED SPLASH \$16

Vodka, peach schnapps, cranberry juice, orange juice

TROPICAL BURST \$18

vodka, blue curaçao, pineapple juice, lemonade, OJ

MIDNIGHT PASSION \$19

Vanilla Vodka, passion fruit syrup, fresh passion fruit

MOCKTAILS

SUNSET BLOSSOM \$10

Pineapple, lemonade, butterfly pea

RASPBERRY TWILIGHT \$10

Rum raspberry, fresh mint and sugar.

PARADISE PUNCH \$10

passion fruit, pineapple, coconut, vanilla

LYCHEE COCO \$12

lychee syrup, coconut water, coconut jelly



ON TAP

CARLTON DRAUGHT

Lager (4.6%)

GREAT NORTHERN

Mid Strength (3.5%)

4 PINE PALE ALE

Strong 5.1%

BOTTLES

ASAHI \$8

CORONA \$8

PERONI RED \$8

PURE BLONDE \$9

THE HILLS APPLE CIDER \$8

BEECHWORTH PALE ALE \$9

WHITE WINE

PINOT GRIS

Eden Valley, SA

SAUVIGNON BLANC

Marlborough, NZ

CHARDONNAY

Mornington Peninsula, VIC

RED WINE

SHIRAZ

McLaren Vale, SA

PINOT NOIR

Yarra Valley, VIC

QUERCETO CHIANTI

Tuscany, ITA

POT PINT

\$7/13.5

\$7/13

\$7.5/15

G BT

\$12/48

\$12/48

\$13/56

G BT

\$12/48

\$13/58

\$13/58

DRINKS

LEMONADE \$4.5

KOMBUCHA \$6

COCONUT WATER \$5

COKE, COKE ZERO \$4.5

SPARKLING WATER \$4.5

NATURAL MINERAL WATER \$3.5

LEMON, LIME & BITTERS \$5

LIMONATA \$4.5

CHINOTTO

ARANCIATA ROSSA

FRESH JUICE

ORANGE JUICE \$7.5

SUNRISE JUICE \$8.5

Apple, Orange, Carrot

GREEN JUICE \$8.5

Spinach, Kale, Celery, cucumber & Green Apple

+ Ginger \$1

SPIRITS

DRY GIN \$9

COINTREAU \$9

GLENFIDDICH \$9.5

ESPOLON TEQUILA \$9

GREY GOOSE VODKA \$10

DANIEL'S TENNESSEE \$9.5

JOHNNIE WALKER BLACK \$9

SPARKLING & ROSE

PROSECCO \$12/48

ROSÉ \$12/48

Margaret River, WA