



## Small Plates

**Cheesy Pizza Bread** parmesan, chilli (V/GFA) 14.0

**Salt & Pepper Squid** 16.5

**Kinda-Fondu** triple cheese dip, fried pizza sticks (V/GFA) 14.5

**Green Lipped Mussels** steamed in white wine confit, garlic butter and herbs, wedge of bread 15.5

**Caramel Popcorn** (V/GF) 6.5

**Spiced-Roasted Cauliflower** coriander yoghurt (V/GF) 14.5

**Mini Hotdogs on a Stick** tomato sauce 14.5

**Baked Kumara** finished on the grill; topped with maple molasses, nutmeg, spring onion, pecan (V/GF/DF) 14.5

**Crispy Tostada** iceberg, super fresh raw fish, tomato salsa (VA) 5.0 each

**Fried Buttermilk Chicken** lime, chilli, citrus mayo 18.5

**Prawn Cocktail** avocado, iceberg, lemon (GF) 18.9

**Loaded Fries** 8-hour beef mince chilli con carne, cheese, more cheese, tomato salsa (VA) 15.9

**Kiwi Fish Taco** fish bites served on white bread, tartare sauce, lemon 18.9

**Coops Favourites Platter** salsa, salt & pepper squid, spice-roasted cauliflower, hotdogs on a stick, fried chicken, grilled tortillas, pizza bread, slaw, guacamole 59.0

## Coops Pretty Big Pizzas

GF BASE AVAILABLE ADD 2.0

**Classic Cheese** (V) 25.0

**Spicy Meatball, Black Olives & Chilli Oil** 27.0

**Hawaiian** 26.0

**Homestyle Pork & Fennel Sausage** 27.5

**Buffalo Chicken & Blue Cheese** 28.0

**Prawn & Calamari** 28.0

**Crumbed Chicken Parmigiana** 27.5

**Smoked Bacon & Capsicum** 27.5

**Mushroom, Tomato & Capsicum** (V) 27.0

**Classic Pepperoni** 26.0



*Inspired by a boozy night out in Las Vegas.*

## Veg, Salads & Sides

**Citrus Poached Salmon Salad** flaked with wholemeal cream cheese buttered bagel croutons, pickled cucumber 27.9

**Macaroni Pasta Salad** shaved zucchini, spinach, kale, broccolini, olive oil or pine nut dressing or green goodness dressing 22.9

**Classic Caesar** baby gem lettuce, crispy bacon, garlic croutons, eggs, house-made Caesar dressing (GEA/VA) 19.5  
ADD shredded chicken 4.5

**Confit Tuna & Potato Salad** spring onions, herbs, lemon, olive oil 26.5

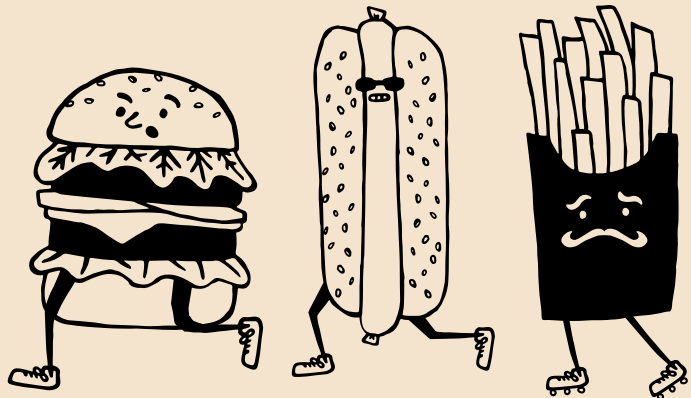
**Chop Chop Slaw** avocado, cabbage, fennel, crispy tortillas (V/GF) 17.5  
ADD shredded chicken 4.5

**Sautéed Greens** garlic butter, almonds (V/GF) 10.0

**Crispy Onion Rings** secret sauce (V) 9.5

**Heartland Chopped** mixed leaves, Coops mustard dressing (V/GFA) 9.5

**Shoestring Fries** smoked paprika & garlic mayo 8.0



## The Main Event

**Coops Club Sandwich** roast chicken, bacon, crisp lettuce 15.5

**Beer Battered Fish & Chips** house-made tartare sauce, lemon 25.5

**Linguine Prawn Pasta** shaved zucchini, garlic citrus butter 28.5

**Glazed Pork Ribs** fresh cabbage, fennel slaw, fries (GF) 34.9

**Pan-Roast Market Fish** smashed zucchini, spinach, citrus butter, capers (GF) 31.0

**250g Rib-Eye Steak** hollandaise, shoestring fries (GF) 36.0

**Double-Double Cheese-Cheese Burger-Burger** onion rings, secret sauce, bacon, shoestring fries (GFA) 25.0

**Chicken Schnitty Burger** cheese, iceberg, pickles, onions, herb mayo, shoestring fries 25.0

**Grilled Lamb Rump** white beans, grilled eggplant, salsa verde 32.5

**The Godfather Chicken Parmigiana** bacon, chorizo, mozzarella  
SINGLE 26.5 / DOUBLE 34.5

**Herb-Crumbed Eggplant Schnitzel** romesco, parmesan dressing (V) 26.5

**Coops Super Sandwich**  
FRIDAYS ONLY, Chefs selection changes weekly 20.0



## SOME DRAUGHT BEERS

Heineken

Tuatara Hazy Pale Ale

Coops Gold

## Pudding

15.0 ea

**Ice Cream Sundae** (GF)

**Baked Citrus Cheesecake**

**Nana's Apple Pie Slice**

**Chocolate Brownie** (GF)



## SOME TEQUILA FLIGHTS



**The Starter** Kah Blanco, Arette Blanco, Herradura Plata 29.0

**The Main Course** Espolòn Reposado, Casamigos Reposado, Fortaleza Reposado 34.0

**The Night Cap** Patron Anejo, El Jimador Anejo, Herradura Anejo 33.0

# Beer

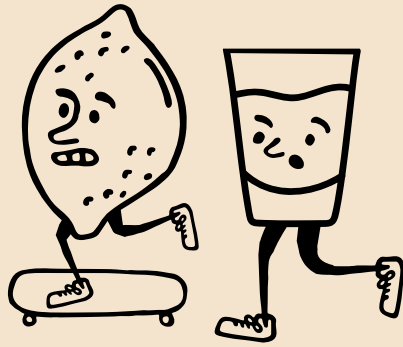
## DRAUGHT

Heineken  
Tiger  
Tuatara Hazy Pale Ale  
Tuatara Pilsner  
Coops Gold  
Black Dog Chomp  
Guest Craft  
Monteith's Golden Lager  
Monteith's Pointers Pale Ale  
Monteith's Apple Cider  
Monteith's Phoenix IPA

Make it a jug with everything except Heineken

## BOTTLED

Heineken 0.0%  
Heineken Light 2.5%  
Heineken  
Tiger Crystal  
Export 33  
Sol  
Monteith's Pilsner  
Monteith's Black  
Monteith's Original  
Tuatara APA  
Tuatara IPA  
Tuatara Aotearoa PA  
Black Dog Boneyard IPA  
Black Dog Dogfather APA  
Export Citrus  
Rekorderlig Strawberry & Lime Cider



# tequila

If you're Coops, you enjoy your tequila quickly (in a shot glass), or if you're Gary, you like it on the rocks with grapefruit soda, tonic, ginger beer or soda. Suit yourself.

## Tequila Liqueurs

A little like flavoured pudding bombs

Jose Cuervo Agavero 13.5  
Avion Espresso 11.0  
Patron XO Café 11.0

## Tequila Tasters

Three of our favourite 20ml tasters

**The Starter** Avión Silver, Arette Blanco, Herradura Plata 29.0

**The Main Course** Espolòn Reposado, Casamigos Reposado, Fortaleza Reposado 34.0

**The Night Cap** Patron Añejo, El Jimador Añejo, Herradura Añejo 33.0

## Blanco/Plata THE STARTER

Young, clear and bold

Espolòn Blanco 10.5  
Arette Blanco 11.0  
Patron Silver 17.0  
Olmecca Altos Plata 14.0  
Herradura Plata 16.0  
El Jimador Blanco 10.0  
Avión Silver 16.0

## Reposado THE MAIN COURSE

Up to a year old with a smoother taste

Espolòn Reposado 10.5  
Casamigos Reposado 18.5  
Jose Cuervo 1800 12.0  
Fortaleza Tequila Reposado 23.0  
Casa Noble Reposado 24.0  
Olmecca Altos Reposado 14.0

## Añejo THE NIGHT CAP

More than a year old and the smoothest of them all

Arette Añejo 15.0  
Casamigos Añejo 19.0  
Patron Añejo 21.0  
Fortaleza Tequila Añejo 29.0  
Herradura Añejo 18.0  
Herradura Seleccion Suprema 59.0  
El Jimador Añejo 10.0  
Don Julio Añejo 17.0  
Kah Añejo 20.0

# Cocktail

## BEHIND TEQUILA EYES 18.0 ea

**Tequila Espresso Martini** El Jimador Añejo, Café Liqueur, agave syrup, coffee

**Cisco Kid** jalapeño-infused El Jimador Blanco, raspberry agave syrup, absinthe, Coops Gold

**Naked & Famous** El Jimador Blanco, yellow chartreuse, Peychaud's Aperitivo, lime

**La Paloma** El Jimador Añejo, East Imperial Grapefruit Soda, lime

## MY LIFE FOR A MARGARITA 16.0 ea

**Classic Margarita** zero points for guessing what's in this

**Tommy's Chilli Margarita** jalapeño-infused El Jimador Blanco, agave syrup, lime

**Watermelon Margarita** El Jimador Blanco, lime, watermelon, simple syrup

**Frozen Mango Margarita** El Jimador Blanco, lime, lemon, mango

## EASY COOPS 18.0 ea

**Trailer Grog** Mount Gay, Sailor Jerry Spiced, mango purée, lemon, apple, Angostura Bitters

**Aperol Spritz** Prosecco, Aperol, soda

**Gin International** Hayman's gin, simple syrup, lime, mint

**Confessions of a School Teacher** Absolut Vanilia, passionfruit, lemon, pineapple, cranberry

## CHAMPAGNE & SPARKLING

	FLUTE	1/2 BTL	BTL
Mumm Grand Cordon <i>Reims</i>	20.0	59.0	99.0
Deutz Cuvée <i>Marlborough</i>	14.0		69.0
Brancott Estate Brut Cuvée <i>Marlborough</i>	9.5		45.0
Makers Anonymous Prosecco <i>Marlborough</i>	10.0		52.0

## SAUVIGNON BLANC

	REG	LRG	BTL
Straw Island <i>New Zealand</i>	9.5	15.0	43.0
The Grayling <i>Marlborough</i>	10.0	16.5	46.0
Good Company <i>Marlborough</i>	11.0	18.0	52.0
Villa Maria Reserve <i>Marlborough</i>	12.0	19.0	56.0
Jules Taylor <i>Marlborough</i>	14.5	21.5	63.0

## CHARDONNAY

	REG	LRG	BTL
Straw Island <i>New Zealand</i>	9.5	15.0	43.0
Square Mile <i>Australia</i>	10.0	16.5	46.0
Kumeu Village <i>Kumeu</i>	11.0	18.0	52.0
Te Mata Estate Vineyards <i>Hawke's Bay</i>	12.5	19.5	58.0
Mills Reef Reserve <i>Hawke's Bay</i>	14.0	21.0	62.0

## OTHER WHITES

	REG	LRG	BTL
Straw Island Pinot Gris <i>New Zealand</i>	9.5	15.0	43.0
The Grayling Pinot Gris <i>East Coast</i>	10.0	16.5	46.0
Spy Valley Pinot Gris <i>Marlborough</i>	12.5	19.5	58.0
Matawhero Pinot Gris <i>Gisborne</i>	14.0	21.0	62.0
Wairau River Riesling <i>Marlborough</i>	11.0	18.0	52.0

## ROSÉ

	REG	LRG	BTL
Straw Island <i>New Zealand</i>	9.5	15.0	43.0
Babydoll <i>Marlborough</i>	10.0	16.5	46.0
SOHO Gen-Y "Harry" <i>Marlborough</i>	12.0	19.0	56.0
Chateau Routas <i>France</i>	12.5	19.5	58.0
Rabbit Ranch <i>Central Otago</i>	13.5	20.5	60.0

## PINOT NOIR

	REG	LRG	BTL
Square Mile <i>Waipara</i>	10.0	16.5	46.0
Babydoll <i>Marlborough</i>	11.0	18.0	52.0
SOHO Pink Sheep <i>Marlborough</i>	13.5	20.5	60.0
Rua <i>Central Otago</i>	15.5	23.0	69.0
Rabbit Ranch <i>Central Otago</i>	16.5	24.0	70.0

## OTHER REDS

	REG	LRG	BTL
Straw Island Merlot <i>New Zealand</i>	9.5	15.0	43.0
Pask Merlot <i>Hawke's Bay</i>	14.0	21.0	62.0
Jacob's Creek Cabernet Sauvignon <i>Australia</i>	10.0	16.5	46.0
Tempus Two Varietal Cabernet Sauvignon <i>Australia</i>	11.5	18.5	54.0
Mojo Shiraz <i>Barossa Valley</i>	11.0	18.0	52.0
Brookfields Back Block Syrah <i>Hawke's Bay</i>	12.0	19.0	56.0
Sebastiani Zinfandel <i>California</i>	15.5	23.0	69.0

## 0.0% COCKTAILS

**Lyre's Espresso Martini** Lyre's Spiced Cane Spirit, cold drip coffee, Lyre's Coffee Liqueur, simple syrup 14.0

**Lyre's Mojito** Lyre's White Cane Spirit, lime, simple syrup, mint leaves, soda 14.0

## REFRESHMENTS

**Soda Fuzz 7.0 / WITH** tequila 12.0  
**SIX BARREL SODA CO.** hibiscus OR raspberry & lemon  
**BARKERS** blood orange, lime & bitters

**Antipodes** sparkling OR still / 500ml OR 1ltr

**Red Bull** range

**Coffee & Tea**

# Wine

