



CORAL CAY

BAR & GRILL • MACKAY

DINNER MENU

STARTERS

GARLIC + CHEESE CIABATTA \$9.5

basil oil, balsamic reduction (V)

MILD HARISSA, ROASTED MACADAMIA + CASHEWS \$8.5

WARM MARINATED OLIVES \$8.5

SOUP OF THE DAY \$9.5

with Ciabatta

CRISPY SHITAKE MUSHROOM + WATER CHESTNUT SPRING ROLLS (V) \$13

calamansi lime + ponzu dipping sauce

CRISPY DUCK SPRING ROLLS \$14.5

calamansi lime + ponzu dipping sauce

SALT + PEPPER CALAMARI \$17 \$29.5

lime mayo, avocado salsa (GF)
(main includes fries and salad)

STICKY KOREAN CHICKEN WINGS ^{QLD} \$16 \$29.5

sesame, shallots
(main includes fries and slaw)

SMOKEY BBQ BACON CHICKEN WINGS ^{QLD} \$16 \$29.5

sesame, shallots
(main includes fries and slaw)

CRISPY CHICKEN WINGS ^{QLD} \$16 \$29.5

herb and garlic aioli
(main includes fries and slaw)

MAINS

FETTUCCINI MARINARA \$36

prawns, mussels, scallops, red emperor, squid, baby spinach leaves, garlic cream, napoli, shaved parmesan

ROSEMARY AND GARLIC PORTABELLO (V) \$29

olympus haloumi, caponata, spinach, fettuccini

ROLLED PORK BELLY ^{QLD} \$36

pumpkin and sweet potato mash, confit garlic, broccolini, poached apple, pepper jus

BAKED BARRAMUNDI ^{QLD} \$36

roasted mediterranean vegetables, napoli, couscous

QUEENSLAND MENU ITEMS

Look out for the ^{QLD} icon, for menu items that are fully sourced right here in Queensland. Sourcing close to home helps support local, whilst also cutting down on transport - helping protect our beautiful North Queensland environment.

MENU IS SUBJECT TO CHANGE FOR BOOKINGS OR ROOM SERVICE (DIAL 9) ROOM SERVICE CHARGE \$6



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DINNER MENU

FROM THE GRILL

MB 5-6 SCORE WAGYU RUMP 250G/300G	\$39.5	\$45.5
HIGH COUNTRY GRAIN FED SIRLOIN 350G		\$45.5
QUEENSLANDER MSA RUMP ^{QLD}	\$33.5	\$38
CHICKEN BREAST 200G ^{QLD}		\$29.5
PORK LOIN CUTLET 350G ^{QLD}		\$35.5
LOCAL FRESH BARRAMUNDI 200G ^{QLD}		\$35

served with roasted baby potatoes + house salad
(replace with buttered greens or fries + 2.5ea)

CHOICE OF SAUCE AND BUTTERS

button mushroom
green peppercorn
red wine demi glaze
pan gravy
citrus butter
garlic & rosemary butter

GRILL TOPPERS

prawns w/ garlic butter (3)	\$9
salt + pepper squid	\$8
sticky korean chicken wings (3)	\$8.5
smokey BBQ bacon chicken wings (3)	\$8.5

SALADS

SPINACH, QUINOA AND MEDITERRANEAN VEGETABLES, CAMELISED BALSAMIC AND TOASTED ALMONDS (V) + CHICKEN 6.5	\$19.5
COS LETTUCE, SMOKED BACON, CROUTONS, PARMESAN, HOMEMADE CAESAR DRESSING + CHICKEN 6.5	\$19.5

SIDES

BATTERED FIRES W/AIOLI	\$9
BUTTERED GREENS W/PINK SALT	\$9

DESSERTS

CHOCOLATE FLOURLESS CAKE white chocolate ganache, dark chocolate soil, raspberry sorbet	\$15
ORANGE ALMOND CHILLED PUDDING ginger and poppy seed syrup, vanilla ice cream, citrus chip	\$15
CRÈME BRULÉE OF THE DAY Your server will mention todays flavour and accompaniments	

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