



CORAL CAY

BAR & GRILL • MACKAY

MENU

ENTRÉE

PORK BELLY BITES (GF) (DF)	16
<i>with Caramelised Sticky Asian Sauce, Spring Onions & Sesame Seeds</i>	
BRUCHETTA	15
<i>with Tomato, Onion, Basil & Feta on a Crusty Garlic Butter Vienna with a Drizzle of Balsamic Glaze</i>	
SAVOURY GARLIC VIENNA PARMESAN CHEESE TOAST	10.5
MEXICAN BEEF & CORN CROQUETTES (G/F)	15
<i>with Jalapeño Sour Cream</i>	
GARLIC PRAWNS (G/F) Entrée or Main	18/30
<i>with Aromatic Rice and Lemon Wedge</i>	
LEMON PEPPER CALAMARI (G/F) (DF)	17.5/30
<i>with Garlic Aioli & Lemon Wedge (Main comes with Chips & Salad)</i>	
OVEN-BAKED KATAIFI PRAWNS	18
<i>with Guacamole and Chili Coriander Walnut Dressing</i>	

SALAD

WALDORF SALAD (DF)	25
<i>with Celery, Apple, Red Grapes, Walnuts, Cos Lettuce and Apple Aioli</i>	
THAI BEEF SALAD (G/F) (DF)	28
<i>Crisp Salad and Cashews with Fried Shallot and Asian Chili Caramel</i>	

MAINS

MALIBU CHICKEN (GF)	37
<i>with Bacon and Swiss Cheese, served with Roast Pumpkin, Broccolini, Beans and Creamy Bacon Leek Sauce</i>	
SEAFOOD PARCEL	36
<i>a Seafood Melody in Dill Cream Sauce, Encased in Filo Pastry with Chips, Salad, and Lemon</i>	
PESTO BEEF PASTA (DFO)	32.5
<i>Tender Pan Seare Wagyu Beef Strips, with Onion, Garlic, Capsicum and Mushroom, Caramelised with Sweet Chili & Basil Peto, tossed in Linguine, Finished with Parmesan</i>	
SLOW COOKED BEEF RIB (G/F) (DFO)	36.5
<i>in a Jack Daniels BBQ Sauce, served with Mash, Greens and Horseradish Cream</i>	
PORK RIBEYE (G/F)	38.5
<i>with Creamed Potatoes and Nut Butter Bean with Pepper Sauce</i>	
VEGETABLE STACK (V)(DF)	30
<i>Grilled Vegetables with Basil Pesto Napoli and Aromatic Rice (Mushroom, Onion, Tomato, Eggplant, Zucchini) Salad</i>	

V – Vegan / DF – Dairy Free / G – Gluten Free / VG – Vegetarian / GFO – Gluten Free Option Available / VGO – Vegetarian Option Available / DFO – Dairy Free Option Available
Please let us know if you have any dietary requirements or allergies.



CORAL CAY

BAR & GRILL • MACKAY

MENU

FROM THE GRILL (GFO)

MB 6 – 7 WAGYU – 350G	47
SCOTCH FILLET – 250G	39
STRIP SIRLOIN – 350G	46
BARRAMUNDI	34
<i>All Grills are served with Roast Potatoes, Salad, and your Choice of Sauce (Replace A Side)</i>	2.5 ea.

MEAL TOPPERS

GRILLED CHICKEN STRIPS (GF)	9
CARAMALISED WAGU BEEF STRIPS (GF)	12.5
GRILLED PRAWNS (GF)	9
PORK RIBBLETT	12.5

SIDES

GARDEN SALAD	6
MASH	6
VEGETABLES	9
CHIPS	6

SAUCES

<i>Add a Choice of Sauce (Extra) (All GF)</i>	2
Mushroom (DF), Dianne, Pan Gravy (DF), Garlic Cream, Peppercorn (DF)	

DESSERT

Ask our Friendly Staff About our Desert Options of the Day

Please ask our wait staff for our daily specials!

*V – Vegan / DF – Dairy Free / G – Gluten Free / VG – Vegetarian / GFO – Gluten Free Option Available / VGO – Vegetarian Option Available / DFO – Dairy Free Option Available
Please let us know if you have any dietary requirements or allergies.*