

Breads & Nibbles

GARLIC DAMPER	10.5
<i>Sliced Sour Dough Damper Bread infused with Roasted Garlic & Parsley Butter</i>	
BACON&CHEESE DAMPER	12
<i>Sliced Sour Dough Damper Bread with Melted Jack Cheese & Bacon bites</i>	
SALT&PEPPER SQUID	14.5
<i>Lightly Dusted with Corn Flour and Spices Deep Fried with Homemade Aioli</i>	
HOMEMADE ARANCINI BALLS	14.5
<i>Rich Risotto Balls with Pea, Parmesan Cheese and Truffle Oil served with Homemade Aioli</i>	
SOUTHERN FRIED CHICKEN WINGS	14.5
<i>Marinated in Spices and Butter Milk, Southern Crumbed, served with Chili Mayo</i>	

From the Garden

CAULIFLOWER SALAD	17.5
<i>Mixed Leaf Salad served with Roasted Cauliflower, Braised Pearl, Cous Cous, Raisins, Goats Curd and a Lemon Vinaigrette Dressing</i>	
WALDORF SALAD	18.5
<i>served with Pear, Pine nuts and Mixed Leaf Salad, Shaved Fennel, Raisins and Aged Cheddar Cheese with Seeded Mustard Dressing</i>	
CLASSIC CAESAR SALAD	19.5
<i>Baby Cos Lettuce with Grana Pandano Cheese Crispy Bacon Lardons, Soft Poached Egg, Croutons and House Made Caesar Dressing</i>	

Add Grilled Chicken or Tiger Prawns \$4

Cookies Signature Burgers

COOKIES STUFFED CHEESE BURGER	21
<i>Homemade Beef Patty Stuffed with Jack Cheese served with Ice Burg Lettuce, Tomato and Homemade Cookie's Sauce</i>	
SOUTHERN FRIED CHICKEN BURGER	22
<i>Chicken Breast Fillet Marinated in Spices and Buttermilk, Dusted In Peppered Flour Mix served with Coleslaw, American cheese and Chili Aioli</i>	

Pasta & Risotto

MUSHROOM RISOTTO	24
<i>Rich Risotto with Porcini and Field Mushrooms, Rocket, Grana Pandano Cheese with a Truffle Oil Drizzle</i>	
CHILI PRAWN LINGUINI	24
<i>Juicy Tiger Prawns in a Chili, Garlic, Napolitana sauce. served with Rocket and Roasted Garlic Bread</i>	

Cookies Classic Schnitzels all served with chips, salad and choice of sauce

CHICKEN SCHNITZEL	19.5
CHICKEN PARMIGIANA	25
<i>Topped with Smoked Ham, Napolitana Sauce and Mozzarella Cheese</i>	
SURF&TURF CHICKEN SCHNITZEL	26
<i>Topped with Bacon, Tiger Prawns and Garlic Cream Sauce</i>	
<i>add toppers to any snitz</i>	
ONION RINGS	4
SOUTHERN FRIED CHICKEN WINGS	5
BEEF NACHOS	5

From the Grill all served with chips, salad or mash + veg with choice of sauce

120 DAY GRAIN FED RUMP STEAK 250g	22
RIBEYE ON THE BONE 300g	34
RIVERINA BLACK ANGUS SCOTCH FILLET 300g	36
<i>add toppers to any steak</i>	
SALT&PEPPER SQUID	5
SOUTHERN FRIED CHICKEN WINGS	5
TIGER PRAWNS IN GARLIC CREAM SAUCE	6

From the Ocean

BEER BATTERED FISH&CHIPS	22
<i>Fat Yak Beer Battered Flat Head Fillet. served with Chips, Salad and Tartare Sauce</i>	
FISH OF THE DAY	
<i>See specials board</i>	
SEAFOOD PLATTER FOR 1 OR 2	36 / 49
<i>Whole Cooked Prawns, Salt and Pepper Squid Tempura Soft shell Crab, Flat Head Fillet, Chips, Salad, Cocktail Sauce and Lemon Wedges</i>	

Gourmet Cookies Pub Classics

SLOW COOKED LAMB SHOULDER	29
<i>Lamb Shoulder Slow Cooked for 8 Hours, served with Seasonal Vegetables, Duck Fat Potatoes, Salsa Verde, Chopped Mint Sauce and Red Wine Jus</i>	
PLOUGHMAN'S BANGERS AND MASH	23
<i>Pork Sausages, green peas, mash and caramelized onion's</i>	
BEEF OR VEGETARIAN NACHOS	20
<i>Topped with Melted Cheese, Sour Cream, Homemade Guacamole, Corn Salsa and Jalapeno Peppers</i>	
SIZZLING MEXICAN CHICKEN FAJITA	22
<i>Sautéed mixed Capsicum, Onion, Garlic, Corn Salsa and Chili. served with Sour Cream, Black Beans, Coleslaw, Guacamole and Soft Flour Tortillas</i>	
	Vegetarian Option without Chicken 20
BEEF&GUINNESS POT PIE	22
<i>served with Chips, Mushy Peas and Gravy</i>	
SLOW BRAISED LAMB SHANK	23
<i>Slow cooked Lamb Shank with Braised Root Vegetables served with a Roasted Tomato and Red wine Sauce.</i>	
	Add Shank 6

Sides

ONION RINGS	8
STEAMED VEGETABLES	9
GARDEN SALAD	9
MASH POTATO	9
CHUNKY BEER BATTERED CHIPS	11
<i>served with Homemade Aioli</i>	
POTATO WEDGES	12
<i>served with Sweet Chili and Sour Cream</i>	
<i>sauces</i>	
GRAVY/MUSHROOM/PEPPER/REDWINEJUS/ AIOLI/ BBQ/TOMATO	2

Desserts

CHEESE BOARD	22
<i>with Aged Cheddar, Blue Cheese, Brie and Misc Nibbles</i>	
TRIPLE CHOCOLATE SIN	12
<i>Choc mousse on a choc brownie base and glacage dark chocolate disc</i>	
RASPBERRY BURST	12
<i>Chocolate mud cake layered with mascarpone and fresh berries</i>	
HAZELNUT NOUGAT TERRINE	12
<i>Hazelnut ice cream with a bar of nougat</i>	
MIXED ICE CREAMS WITH FRESH FRUIT	12
<i>Choice of Ice Cream: Vanilla, Burnt Caramel, Chocolate, Boysenberry</i>	

Cookie's
LOUNGE BAR



7 George Street, North Strathfield NSW 2137
(02) 9746 2021

info@cookiesloungebar.com.au
www.cookiesloungebar.com.au

Sparkling

Morgans Bay Sparkling
T'Gallant Prosecco
Wolf Blass Gold Label Sparkling

Region

SE Australia
Mornington Peninsula, VIC
Adelaide Hills, SA

125ml  Bottle 

7.50 28
9 40
- 32

Sauvignon Blanc & Blends

Squealing Pig Sauvignon Blanc
Run Riot Sauvignon Blanc
Stony Peak Semillon Sauvignon Blanc

Marlborough NZ
Marlborough, NZ
SE Australia

150ml  250ml  500ml  Bottle 

8.50 11.50 20 -
- - - 35
7.50 11 - 27

The Classics (Chardonnay & Riesling)

Seppelt The Drives Chardonnay
Leo Buring Riesling

Henty, VIC
Clare Valley, SA

8.50 11.50 - 29
- - - 32

Something Different & Interesting

T'Gallant Cape Schanck Pinot Grigio
Blossom Hill Moscato
Fifth Leg Rose

Mornington Peninsula, VIC
SE Australia
Western Australia

8.50 11.50 20 -
7.50 10.50 - 30
8.50 11.50 - 32

Shiraz & Blends

St Hubert The Stag Shiraz
Pepperjack Shiraz
Penfolds 76 Shiraz Cabernet Sauvignon

Region

Yarra Valley, VIC
Barossa Valley, SA
South Australia

150ml  250ml  500ml  Bottle 

8.50 11.50 - 32
10 13 - 45
9 12 - 39

Cabernet Sauvignons & Blends

Devil's Lair Dance With The Devil Cabernet Sauvignon
Rothbury Estate Cab Merlot

Margaret River, WA
SE Australia

9 12 - 35
7.50 10 - 27

Something Different & Interesting

Fickle Mistress Pinot Noir
Matua Hawkes Bay Merlot

Marlborough, NZ
Hawkes Bay, NZ

10 13 - 45
8.50 11.50 - 32

Cocktails

Espresso Martini
Kahlua, Absolute Vanilla Vodka, Fresh Shot of Espresso

Strawberry & Lychee Mojito
Bacardi, Strawberry Liqueur, Paradiso, Mint, Fresh Lime and Fresh Lychees

Passion Fruit Caprioska
Vodka, Fresh lime and Passion Fruit Pulp

Cookies Margarita
Tequila, Lime juice & Agave Nectar served in a Chilli Salt Rimmed Glass

Majestic Morgan
Captain Morgan, Fresh Mint, Fresh Lime & Pineapple Juice, Topped with Ginger Ale

Peach Crush
Vodka, Peach Schnapps, Lemon and Cranberry Juice

Singapore Sling
Gin, Cherry Flavored Brandy, Cointreau, Pineapple and Lime Juice, Grenadine, Topped with a red cherry

*Feel like a classic cocktail or Shooters?
just ask our friendly bar staff 😊*

