

V - Vegetarian

GF - Gluten-Free

GFO - Gluten-Free Option

THE ORIGINAL COOPERS ALEHOUSE AT THE EARL

WOOD-FIRED BREADS

Garlic Lepinja (3 pc) ... 9

12" Pizza Bread ... 12
garlic oil, cheese & chives GFO ... +3

Warm Olive Ciabatta ... 12
saltbush dukkah, Adelaide Hills virgin olive oil, sticky balsamic

SHARE PLATES

Stuffed Green Olives GF V ... 7

Mini Cheese-stuffed Bell Peppers V GF ... 8

Salt & Pepper Squid (4 pc)
Thai salad, lime GFO ... 12

Mac & Cheese Balls (3 pc) truffle aioli V ... 10

Spicy Lamb Meatballs (4 pc)
Alehouse-made Napoli sauce, shaved parmesan, corn chips GF ... 11

Southern Fried Hot Wings (4 pc)
crispy drumettes with hot sauce ... 10

Pot of Pâté port & truffle chicken liver pâté with ciabatta crostinis GFO ... 12

Alehouse Dips roast capsicum & semi-dried tomato; beetroot & sweet balsamic; French onion & bacon with grilled piadina GFO ... 10

Crispy Thai Spring Rolls (2 pc)
fresh salmon, soy sauce ... 10

Grilled 'Baby Bert' Cheese
truffle-infused honey, lavosh ... 11

Char-Grilled Chorizo
sauerkraut, hot English mustard ... 10

Crispy Eggplant Chips
aioli ... 9

COFFIN BAY OYSTERS

Combination Oyster Plate (12 pc) ... 22

Annabel (3 pc) ... 10
white sauce, dill, smoked salmon, panko crumbs

Kilpatrick (3 pc) ... 9
bacon, kilpatrick sauce

Natural (3 pc) ... 8
shallot & chardonnay vinegar

GRAZING BOARD

- San José Prosciutto • Ciabatta Crostini
- Pear, Parmesan & Rocket Salad
- Cherry tomatoes • Stuffed Green Olives
- Mini Bell Peppers • Cornichons • Pâté
- Grilled "Baby Burt" Cheese with truffle-infused Honey • Char-grilled Chorizo ... 29

SALADS

Duck, Orange & Walnut ... 23
duck leg confit, curly frizee, rocket, endive, cucumber, orange, cherry tomato, roast walnuts, pickled onion, orange dressing GF

Mediterranean Avocado & Prawn ... 27
king prawns (5 pc), avocado, tomato, cucumber, kalamata olives, capsicum, red onion, artichoke, lettuce, fetta, oregano, chardonnay vinaigrette GF

Alehouse Chicken Caesar ... 23
chicken tenderloins, warm poached egg, cheesy croutons, iceberg & baby cos lettuce, spring onion, parmesan, bacon, Caesar dressings, anchovies GFO

ALEHOUSE SCHNITZELS

with chips and your choice of pepper, gravy, Diane or mushroom sauce
Gluten-Free Schnitzels 300g size only +3

300g Chicken Breast ... 19.9

300g MSA Porterhouse ... 19.9

600g Chicken Breast ... 23.9

600g MSA Porterhouse ... 24.9

Parmigiana ... +5
Napoli, mozzarella

Maui ... +5
Napoli, salami, pineapple, jalapeños, mozzarella

Meatza ... +7
Napoli, bacon, pepperoni, salami, ham, mozzarella

Hot-N-Spicy ... +5
chilli jam, Napoli sauce, red & green chilli, mozzarella

Mexicana ... +5
salsa, guacamole, jalapeños, sour cream, corn chips, mozzarella

Kilpatrick ... +7
bacon, BBQ sauce, mozzarella

Hawaiian ... +5
Napoli, ham, pineapple, mozzarella

Bolognese ... +5
meat, Napoli, mozzarella

Surf ... +8
prawns, squid, garlic sauce

Additional Sauces gravy, mushroom, pepper, diane, garlic cream ... +3

BLT Double Chicken Schnitzel ... 29.9
300g chicken schnitzel, grilled bacon, iceberg, tomato, caesar dressing stacked with another 300g chicken schnitzel parmigiana, chips

Eggplant Parmigiani ... 19.9
panko crumbed, Napoli sauce, mozzarella, sweet potato wedges, mini salad V

WOOD-FIRED PIZZA

* AVAILABLE FOR \$12 ON WOOD FIRED WEDNESDAY
12" Gluten Free Bases Available +3 • Vegan Cheese +3 • Pizzas available for take away 12-9pm

#1 Margherita* ... 16
tomato, basil, garlic, mozzarella V

#2 Hawaiian* ... 17
char-grilled pineapple, ham, mozzarella, basil

#3 BBQ Chicken* ... 20
BBQ sauce, chicken, caramelised onion, chive, avocado aioli, mozzarella

#4 Hot-N-Spicy* ... 19
chorizo, pepperoni, salami, chilli jam, red onion, red & green chilli, mozzarella

#5 Sando's Supreme* ... 20
ham, salami, olives, onion, mushroom, capsicum, pineapple, mozzarella

#6 Shaggy's Pepperoni & Bacon* ... 19
Barossa ham, pepperoni, Kilpatrick sauce, red onion, mozzarella, sour cream

#7 Peking Duck ... 24
roasted Peking duck breast, hoisin sauce, spring onions, pickled cucumber, red onion, coriander, mozzarella

#8 Veg Out* ... 19
portobello mushrooms, red bell peppers, zucchini, red onion, baby spinach, feta, olive tapenade, mozzarella V

#9 Smoked Salmon ... 23
béchamel sauce, mozzarella, capers, red onion, Tasmanian smoked salmon, smoked mussels, dill, side of horseradish

#10 The Buckley ... 24
Barossa ham, speck, pepperoni, char-grilled Black Angus beef, caramelised onion, mozzarella, tomato relish

#11 Nostimini Lamb ... 22
shredded nostimini marinated lamb, caramelised onion, garlic, tomato, capsicum trio, feta, mozzarella, tzatziki

#12 Wild Mushroom* ... 20
Swiss brown, portobello & button mushroom, shaved truffle, Napoli sauce, three-cheeses V

FROM THE CHAR-GRILL

Char-grilled how you like with garlic mash, shiraz jus & garlic butter coin

250g MSA Eye Fillet ... 38

300g MSA Porterhouse ... 32

600g MSA Rib Eye ... 48

SA Saltbush Crusted Paroo Premium Roo Fillet ... 28
medium rare with red onions, roast beetroot, kipfler potatoes, quandong & pepper berry glaze GF

300g Grilled Rump Cap MSA ... 29
roasted root vegetables, caramelised onion jus, onion rings

250g MSA Wagyu Surf & Turf ... 48
char-grilled rump, lobster tail, bugs, garlic shallot cream, garlic mash

Reverine Premium Steaks When our Executive Chef's and our Butcher went on a journey to find an outstanding beef product that would match the history, passion, integrity, flavour and consistency required by the Original Coopers Alehouse and the Coopers Family Beers, they discovered a phenomenal match. "Riverine Premium", which is produced by Teys Australia, delivers the next-level beef dining experience we wanted to partner with. Their outstanding reputation for consistent quality and exceptional tenderness with rich, bold traditional beef flavours, is backed by history and Australian farming family's.

Since 1946 the Teys family have been producing beef and the flagship product, "Riverine Premium" is produced at Teys Naracoorte, here in South Australia. Only a small percentage of hand selected prime quality British bred cattle that are raised in the lush, temperate Southern Regions make the grade. We are proud to collaborate with Teys Australia and Adelaide's leading Butcher "My Butcher" in showcasing "Riverine Premium" on our menu. Please enjoy!



mybutcher

SIDES

Chips & Aioli ... 8 GF V

Rosemary & Sea Salt Chips ... 9
truffle aioli V

Coopers Pale Ale Onion Rings ... 10 V

Battered Wedges ... 9
sweet chilli & sour cream V

Greek Salad ... 9
tomato, cucumber, kalamata olives, red capsicum, red onion, rocket, feta, vinaigrette GF V

Garden Salad ... 3 / 7
mixed leaves, tomato, cucumber, red onion, snow pea shoots, olives, carrot, red wine vinaigrette GF V

Sweet Potato Wedges ... 11
guacamole V

Lemon Buttered Broccoli ... 11 GF V

Roasted Root Vegetables ... 12
GF V

CLASSICS

Salt & Pepper Squid ... 23
salt & pepper coated, Thai salad, lime, chilli & coriander mayo, chips GFO

Blue Grenadier Fillets (3 pc) ... 22
Coopers Sparkling Ale tempura battered, parmesan chips, salad, lemon wedge, tartare sauce

Salt & Pepper Chicken ... 23
chicken tenderloins, chips, mini Caesar salad, sweet chilli sauce

Bangers & Mash ... 23
three Coopers Sparkling Ale pork snags, garlic mash, peas, gravy

Lamb Yiros ... 21
charred 12" piadina, tomato, cucumber, onion, iceberg, garlic sauce, chips

Classic Steak Sanga ... 24
200g porterhouse steak BLT, Alehouse onion marmalade, Swiss cheese, toasted wholemeal bread, chips

BURGERS

Fried Chicken Burger ... 21
Asian-coated chicken thigh, Chinese slaw, mustard pickle, sesame brioche bun, sweet potato wedges, sweet chilli sauce

The Big Earl Burger ... 24
180g wagyu patty, double cheese, grilled pineapple, caramelised onion, fried egg, bacon, lettuce, tomato, pickles, beetroot, ketchup, sesame brioche bun, onion rings, truffle aioli, rosemary & sea salt chips

Pulled Pork Burger ... 22
Slow Moe's chilli soy smoked pulled pork scotch fillet, apple slaw, tomato, iceberg, Swiss cheese, caramelised onion, brioche bun, chipotle BBQ sauce, chips

Portobello Mushroom Burger ... 22
sautéed onion, swiss cheese, lettuce, tomato, roasted red capsicum, avocado, brioche bun, truffle aioli, sweet potato wedges

CHEF'S CHOICE

Bouillabaisse ... 35
Traditional fish stew, tomato base, blue swimmer crab, prawns, scallops, mussels, squid, bug tails, fennel, potato & rouille crouton

Jerk Chicken ... 27
half chicken, jerk spices, couscous, semi-dried tomato, roasted pumpkin, fresh herbs, lime pickle, guacamole

Soya Maple Glazed Atlantic Salmon Fillet ... 29
grilled capsicum, onion, roast kipfler potato, soya maple glaze GF

Lacquered Pork Belly ... 29
pork crackling, smashed buttered potato, blistered green greens, soya mirin glaze

Coopers Stout Beef Pie ... 25
Coopers stout-braised beef, mushrooms, golden puff pastry, broccolini, garlic mash

Tender Lamb Rump ... 29
slow-braised medium rare, braised red cabbage, puy lentils, minted jus

Pappardelle Ragu ... 27
Slow Moe's smoked beef brisket, mushroom, roquette, pickled onion, capsicum salad, bourbon cream, grain mustard sauce

Alehouse-made Fresh Gnocchi ... 24
asparagus, peas, cherry tomatoes, spring onion, broccolini, baby spinach, basil pesto, pine nuts, parmesan V

AT THE EARL



COOPERS ALEHOUSE



THE ORIGINAL

