

STARTERS

12" PIZZA BREAD v gfo + 4
three cheese, garlic oil & chives ... 15

MINI ARTISAN LOAF v
garlic butter ... 12

GRILLED TURKISH BREAD v
with Adelaide Hills EVO, homemade dukkah and kalamata tapenade ... 13

SOUTH AUSTRALIAN OYSTERS
natural - half dozen ... 20 / dozen ... 39 gf
kilpatrick - half dozen ... 23 / dozen ... 45

GRAZING BOARD for 2
prosciutto, salami, aged chorizo, mini camembert, hot smoked ocean trout, crispy duck spring rolls, crocchette, char-grilled piadina, horseradish aioli, baba ganoush, kalamatas, pickles, cherry tomato, cucumber, fetta and roquette salad with garlic, thyme and olive oil crostini ... 36

SMALL PLATES

CRISPY DUCK SPRING ROLLS (3 pc)
homemade with thai salad, hoisin, plum & ginger sauce ... 15

CROCCHETTE (3 pc) v
with soft melting mozzarella & tomato and basil sugo ... 13

ALEHOUSE DIPS gfo
guacamole, hummus, baba ganoush & char-grilled piadina ... 14

DUCK AND TRUFFLE PARFAIT gfo
with toasted brioche crostinis, cornichons, baby pickled onion & griottines cherries ... 16

CRISPY SALT N PEPPER BEEF FILLET gf
strips of MSA beef fillet with salt & pepper coating on thai salad, lime wedge and nuoc cham dressing ... 18

TEMPURA PANEER AND JALAPEÑO BITES (5 pc) v
paneer cheese mixed with chopped jalapeño & curry powder in tempura batter with chipotle mayo ... 13

HALF SLIPPER LOBSTER TAIL (3 pc) gfo
garlic buttered & lightly char-grilled half bug tails topped with spicy tomato salsa, served with garlic, thyme & olive oil crostinis ... 17

CLASSICS

STICKY GOOEY BBQ PORK RIBS
homemade alehouse bbq sauce, chips & salad ... 29

SALT N PEPPER SQUID gfo
thai salad, lime, chilli & coriander mayo, chips ... 26

KING GEORGE WHITING (2 pc)
coopers pale ale tempura battered, chips, salad, lemon wedge & tartare sauce ... 29

JERKED CHICKEN BURGER
chicken tenderloins marinated in lime juice, olive oil, jerk spices and grilled, served on a toasted sesame bun with chipotle mayo, grilled pineapple, bacon, pepper jack cheese, mesculine leaves, chips and garlic aioli ... 24

THE BIG EARL BURGER
our homemade dry-aged beef pattie 200g, flame grilled, double cheese, bacon, tomato, mesculine leaves, pickles, sesame brioche bun, truffle aioli, chips ... 26

BANCERS & MASH
three coopers sparkling ale pork snags, mashed potato, peas, gravy ... 24

ALEHOUSE SCHNITZELS

with chips, garden salad & choice of pepper, gravy, diane, mushroom or garlic cream sauce

gluten-free schnitzels (300g size only) ... + 4 gf • additional sauce ... + 3 gf

300G CHICKEN BREAST ... 22.9

300G MSA PORTERHOUSE ... 25.9

600G CHICKEN BREAST ... 27.9

600G MSA PORTERHOUSE ... 30.9

EGGPLANT PARM gf v

gluten-free crumbed, napoli, mozzarella, sweet potato wedges, mini salad ... 23 add vegan cheese + 3

SCHNITZEL TOPPINGS

PARMI - napoli, mozzarella ... +5

HOT-N-SPICY - chilli jam, napoli, red & green chilli, mozzarella ... +5

MAUI - napoli, salami, pineapple, jalapeños, mozzarella ... +5

SURF - prawns, squid, garlic sauce ... +9

KILPATRICK - bbq sauce, bacon, mozzarella ... +7

MEATZA - napoli, bacon, pepperoni, salami, ham, mozzarella ... +7

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

HAWAIIAN - napoli, ham, pineapple, mozzarella ... +5

WOOD-OVEN PIZZAS

gluten-free base + 4 vegan cheese + 3

MARGHERITA v

napoli sauce, heirloom cherry tomatoes, fior di latte, fresh basil ... 18

BBQ CHICKEN

homemade bbq sauce, wood-fired chicken tenderloins, caramelised onion, mozzarella, side of avocado aioli ... 22

CONFIT DUCK BREAST

shredded confit duck breast hoisin plum and ginger sauce, spring onion, fior di latte, fried shallots and Szechuan pepper ... 26

PRAWN & CHORIZO

napoli sauce, san jose aged chorizo & cajun spiced prawns, jalapeños, caramelised onion, black garlic, mozzarella, fresh coriander ... 25

SANDO'S SUPREME

napoli sauce, leg ham, salami, olives, onion, mushroom, capsicum, pineapple, mozzarella ... 24

HAWAIIAN

napoli sauce, char-grilled pineapple, leg ham, mozzarella ... 20

HOT-N-SPICY

chilli jam, pepperoni, salami, red onions, red & green chilli, mozzarella ... 22

CHAR-GRILLED VEGGIE v

napoli sauce, semi-dried tomatoes, eggplant, zucchini, red capsicum, artichoke hearts, kalamata olives, onion, fior di latte, roquette leaves, feta, garlic and rosemary olive oil ... 24

CHAR - GRILL

char-grilled to your liking with hand-cut alehouse chips, blistered truss tomatoes, shiraz jus & a garlic butter coin gf

300G RUMP CAP MSA ... 34

250G MSA EYE FILLET ... 45

400G MSA AMERICAN T-BONE ... 36

300G DRY-AGED PORTERHOUSE ... 49

350G DRY-AGED SCOTCH FILLET ... 58

SALADS

HARRIS' HOT WOOD SMOKED OCEAN TROUT gf

flaked hot smoked ocean trout on asparagus tips, avocado, cucumber, cherry tomatoes, iceberg, watercress, sweet sliced pickled onions, salmon caviar, chives and fresh horseradish mayo ... 29

CHINESE CHICKEN SALAD gfo

five-spice chicken tenderloins char-grilled on finely shredded wombok and red cabbage, iceberg, spring onion, carrots, cucumber, roasted peanuts, chilli, fresh shallots, Asian dressing topped with crunchy noodles ... 26

CHAR-GRILLED LAMB gf

seasoned with nostimini, char-grilled to medium-rare, served with sliced kipflers, woodside ashed goats cheese, roasted pinenuts, tomato, kalamatas, wild roquette, fresh herbs and reduced balsamic dressing ... 36

VEGAN

JACK FRUIT CURRY gf
jack fruit in curry sauce, saffron basmati rice, pappadums, eggplant chutney ... 23

FETTUCCINI & MEATBALLS
plant-based meatballs in homemade napoli sauce, sliced red & green chilli, kalamatas and fresh basil ... 23

PEANUT SOBA NOODLE SALAD WITH CRISPY FRIED TOFU
pickled cucumber, semi-dried tomatoes, edamame, wombok and red cabbage, chilli, spring onion, fried shallots, roast peanuts, sesame seeds, satay dressing ... 26

CHEF'S CHOICE

PORK CHEEK MEDALLIONS
slow-braised in apple cider until tender, on apple kimchi with panko shiitake mushrooms, seeded mustard and calvados brandy cream sauce. Iceberg lettuce cup with apple, celery, roast hazelnuts and hazelnut dressing ... 29

CHILLI CRAB & TIGER PRAWNS WITH ATLANTIC SALMON CONCHIGLIE
blue swimmer crab meat and tiger prawns, sauteed with spring onion, cherry tomatoes, fresh red and green chillies, garlic, white wine, roast tomato sugo, served with jumbo shell pasta filled with chunky salmon, chive mousse and fresh basil ... 30

PISTACHIO CRUSTED CHICKEN SUPREME
roasted and served with creamy mash potatoes, fresh asparagus tips & chicken veloute infused with peppercorns ... 29

LAMB TWO WAYS gf
char-grilled lamb loin and cutlets with minted pea puree, roast kipflers, baby carrots, blistered cherry tomatoes and minted lamb jus. Roquette, red pickled onion and capsicum salad with reduced balsamic dressing ... 33

FRENCH SPICED BARRAMUNDI FILLETS gf
dusted with roasted fennel seed, white pepper, nutmeg, ground ginger, pan-fried with crispy skin on a bed of sauteed shaved fennel, leeks & spring onions. White wine, fish stock and vegetable nag finished with Yarra Valley caviar, pernod and fresh dill ... 31

HOMEMADE FRESH GNOCCHI v
served with asparagus, cherry tomatoes, peas, spring onion, baby leaf spinach, broccoli, roasted hazelnuts and shaved parmesan ... 28

SIDES

SEASONAL VEGETABLE BOWL ... 9 v gf

GARDEN SALAD ... 4 / 8 v gf

BATTERED WEDGES ... 12 v

SWEET POTATO WEDGES ... 12 v

CHIPS & AIOLI ... 10 v gf

ROQUETTE SALAD ... 10 v

BUTTERED KIPFLER POTATOES ... 10 v gf

(v) - Vegetarian (gf) - Gluten Free

(gfo) - Gluten Free Option

10% surcharge on public holiday



THE ORIGINAL



**COOPERS
ALEHOUSE**



AT THE EARL