



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

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

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

BANGERS & 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

HAWAIIAN

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

HOT-N-SPICY

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

SANDO'S SUPREME

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

BBQ CHICKEN

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

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-ACED PORTERHOUSE ... 49

350G DRY-ACED 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

CHEF'S CHOICE

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