



STARTERS

12" PIZZA BREAD v gfo + 5
three cheese, garlic oil & chives ... 15

MINI ARTISAN LOAF v
garlic butter ... 12

GRILLED TURKISH BREAD v
with adelaide hills evo, home-made dukkah & kalamata tapenade ... 13

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

SMALL PLATES

TEMPURA BUGS (3)
tempura slipper lobster tails on wakami seaweed salad with japanese dressing & wasabi aioli ... 17

SET DOSA (3) v
South Indian style pancakes served with potato sambar, kasoundi relish & coconut chutney ... 14

SALT & PEPPER CROCODILE TAIL (6) gf
strips of crocodile tail with warrigal greens, lemon myrtle, manuka honey dressing with river mint & finger lime aioli ... 18

GUACAMOLE & TOMATO SALSA CRISPERS (7) gf vgn
crispy potato boats with home-made guacamole dip, spicy tomato & fresh coriander ... 14

CHORIZO & HALLOUMI SKEWERS (3) gf
san jose chorizo & halloumi with cherry tomatoes & honey lime dressings ... 17

CLASSICS

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

BARRAMUNDI (2)
coopers pale ale tempura battered, chips, salad, lemon wedges & tartare sauce ... 29

THE BIG EARL BURGER
home-made dry-aged beef pattie 200g, flame grilled, double cheese, bacon, tomato, mesclun leaves, pickles, sesame brioche bun, truffle aioli, chips ... 27

BANGERS & MASH
three coopers sparkling ale pork snags, mashed potato, peas, gravy ... 25

BRAISED PORK CHEEK BURGER
slow cooked pork cheeks, alehouse bbq sauce with apple kimchi in brioche bun, served with sweet potato fries & caramelised spiced apple relish ... 24

STICKY COOEY BBQ PORK RIBS
home-made alehouse bbq sauce, chips & salad ... 29

ALEHOUSE SCHNITZELS

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

gluten-free schnitzels (300g size only) + 5 • additional sauce + 4 gf

300G CHICKEN BREAST ... 23

300G MSA PORTERHOUSE ... 26

600G CHICKEN BREAST ... 28

600G MSA PORTERHOUSE ... 31

EGGPLANT PARM gf v

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

SCHNITZEL TOPPINGS

PARMI - napoli, mozzarella ... +5 gfo

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

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

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

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

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

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

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

WOOD FIRED PIZZAS

gluten-free base + 5 vegan cheese + 3

MARGHERITA v gfo

napoli sauce, heirloom cherry tomatoes, fior di latte, olive oil & fresh basil ... 19

BBQ CHICKEN

home-made bbq sauce, wood-fired chicken tenderloins, caramelised onion, mozzarella, side of avocado aioli ... 23

HAWAIIAN gfo

napoli sauce char-grilled pineapple, leg ham, mozzarella ... 21

SURF'S UP

marinara sauce, tiger prawns, bugs, jumbo scallops, squid, blue swimmer crab meat & barramundi with spring onion & chives ... 29

HOT-N-SPICY gfo

chilli jam, pepperoni, salami, red onions, red & green chilli, mozzarella ... 23

CONFIT DUCK & PEAR

shredded confit duck breast, grilled vanilla pear, shallots, radicchio, salsa verde & reduced balsamic ... 27

SANDO'S SUPREME gfo

napoli sauce, leg ham, salami, olives, onion, mushroom, capsicum, pineapple, mozzarella ... 25

FROM THE 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 ... 36

200G MSA EYE FILLET ... 48

400G MSA AMERICAN T-BONE ... 38

300G DRY-AGED PORTERHOUSE ... 50

350G DRY-AGED SCOTCH FILLET ... 59

SALADS

CHINESE CHICKEN SALAD gfo

five-spice chicken tenderloins char-grilled on finely shredded wombok & red cabbage, iceberg, spring onion, carrots, cucumber, roasted peanuts, chilli, fried shallots, asian dressing, topped with crunchy noodles ... 27

DUCK, BEETROOT & ORANGE SALAD

twice cooked duck breast on warm beetroot, kipflers, pickled red onion, roast candied almonds, blood orange segments, endive lettuce with a beetroot & blood orange dressing ... 28

VEGAN

MAPO TOFU vgn

black beans in chilli bean sauce with plant based mince, spring onions, garlic, ginger & sichuan peppercorns, served with saffron rice ... 28

SPICY VEGAN NACHOS vgn gf

baked corn chips & vegan cheddar, topped with alehouse spicy black bean salsa, sliced avocado, tomato coriander salsa & lime wedges ... 22

VEGAN WOODOVEN PIZZA vgn gfo + 5

napoli, olive tapenade, semi dried tomatoes, chargrilled eggplant, zucchini, caramelised onion, roast capsicum & vegan fior di latte with fresh basil ... 24

CHEF'S CHOICE

ALEHOUSE ADOBO CHICKEN

chicken breast in alehouse adobo marinade, char-grilled with sweet corn fried rice, banana ketchup & charred lemon ... 29

SOUTHERN BLUE FIN TUNA FILLET gf

pan seared with tuscan seasoning, roasted bell peppers, kipflers & béarnaise sauce, served with cherry tomato, red onion, kalamata olive & jalapeño pepper salad with a lemon herb dressing ... 35

SEAFOOD CONGHILIE gf

conchiglie pasta with jumbo scallops, tiger prawns, squid, blue swimmer crab & barramundi in marinara sauce, topped with micro basil & chives ... 34

NAVARIN OF LAMB

slow cooked lamb in casserole of root vegetables, white wine & saffron served with baby minted potatoes & brussels sprouts ... 33

CRISPY POLENTA STACK v gf

with roasted portobello mushrooms, baby spinach, tomato basil cream sauce, topped with fried leek shards ... 27

SIDES

MIXED SEASONAL VEGETABLE BOWL v gf

selection of five seasonal vegetables with fresh butter ... 9

GARDEN SALAD v gf

mesclun leaves, tomato, cucumber, red onion, snow pea shoots, kalamata olives, carrot, red wine vinaigrette ... 4 / 8

CHIPS & AIOLI ... 11 v gf

BATTERED WEDGES v

sweet chilli, sour cream ... 12

SWEET POTATO FRIES vgn gf

guacamole ... 12



THE ORIGINAL



**COOPERS
ALEHOUSE**



AT THE EARL