



## BREADS

**12" PIZZA BREAD** v gfo + 5  
three cheese, garlic oil, chives ... 16

**PANE ROLL** v  
stone baked garlic bread ... 12

**TOMATO & ROSEMARY FOCACCIA** v  
adelaide hills extra virgin olive oil ... 13

## SMALL PLATES

**SAGANAKI OF GREEK CHEESE** v  
kefalograviera dusted in pine nut & sesame crumb, fried then drizzled with warm lemon infused honey & cherry tomato compote ... 20

**ROAST DUCK CYOZA (5)**  
steamed, then fried, served with hoi sin sauce & chives ... 18

**LOBSTER & PRAWN QUENELLES (3)** gf m  
poached, then fried prawn and lobster mousseline quenelles with crayfish cream sauce & micro herbs ... 19

**KARAAGE CHICKEN DIPPERS (5)**  
chicken thigh marinated, seasoned & fried with suki mayonnaise & wakame salad ... 17

**CHICKPEA PANISSE & TRIO OF DIPS** gf, vgn  
house made panisse with hummus, baba ghanoush & guacamole ... 18

**CHEEZY PIEROGI (3)** v  
house made pierogi with sauteed onions, crispy bacon pieces, sour cream & chives ... 18

## CLASSICS

**SALT & PEPPER SQUID** gfo i  
charred lemon, lime, chilli & coriander mayo, chips, salad ... 29

**SA FLAKE (2)** a  
coopers beer battered SA flake, alehouse tartare sauce, lemon, chips, salad ... 35

**BANGERS & MASH (2)** gf  
char-grilled lamb & rosemary sausages, creamy mashed potato, peas, mint sauce, gravy ... 29

**STICKY GOOEY BBQ PORK RIBS**  
full rack of ribs, alehouse bbq sauce, chips, salad with ranch dressing ... 33

**THE BIG EARL BURGER**  
char-grilled dry-aged 200g beef patty, double cheese, bacon, tomato, mesclun leaves, pickles, potato bun, truffle aioli, chips ... 27

**MOMO CHICKEN BURGER**  
spicy momo chicken patty with tomato, pickle, lettuce, cheese, sriracha mayonnaise, potato bun, chips ... 27

## DESSERTS

PLEASE SEE BAR STAFF  
FOR DESSERTS MENU

## ALEHOUSE SCHNITZELS

salad, chips  
gluten-free schnitzels (300g size only) +5  
toppings & sauces additional charge

**300G CHICKEN BREAST** ... 26

**300G MSA PORTERHOUSE** ... 30

**500G CHICKEN BREAST** ... 31

**500G MSA PORTERHOUSE** ... 36

**EGGPLANT PARM** gf v  
gluten-free crumbed, napoli, mozzarella, sweet potato fries, salad ... 25  
add vegan cheese +3

## SCHNITZEL TOPPING & SAUCES

**SAUCES** pepper, gravy, diane, mushroom  
or garlic cream sauce ... +4 gf

**HOT-N-SPICY** chilli jam, napoli, red &  
green chilli, mozzarella ... +6 gfo

**PARMI** napoli, mozzarella ... +6 gfo

**MEXICANA** salsa, guacamole,  
jalapeños, sour cream, corn chips,  
mozzarella ... +6 gfo

**MAUI** napoli, salami, pineapple,  
jalapeños, mozzarella ... +6 gfo

**MEATZA** napoli, bacon, pepperoni,  
salami, ham, mozzarella ... +8 gfo

**KILPATRICK** bbq sauce, bacon,  
mozzarella ... +8

**HAWAIIAN** napoli, ham, pineapple,  
mozzarella ... +6 gfo

**SURF** prawn, squid,  
garlic sauce ... +10 gfo i

## WOOD FIRED PIZZAS

gluten-free base + 5 vegan cheese + 3  
\* Wednesday \$15 Pizzas

\* **ALEHOUSE SUPREME** gfo  
napoli sauce, leg ham, salami, olives,  
onion, mushroom, capsicum, pineapple,  
mozzarella ... 27

\* **MARGHERITA** v gfo  
napoli, heirloom cherry tomatoes, fior di  
latte, olive oil, basil ... 22

\* **BBQ CHICKEN**  
napoli, alehouse bbq sauce, wood-fired  
chicken, caramelised onion, mozzarella,  
avocado aioli side ... 26

\* **HAWAIIAN** gfo  
napoli, pineapple, ham, mozzarella ... 24

\* **PEPPERONI** gfo  
napoli, spicy pepperoni, red capsicum,  
caramelised onions, mozzarella ... 25

\* **HOT-N-SPICY** gfo  
chilli jam, pepperoni, salami, red onions,  
red & green chilli, mozzarella ... 25

## FROM THE CHAR - GRILL

char-grilled to your liking with sauteed balsamic glazed portobello mushrooms,  
cherry tomato ragu, whipped feta, roast kipfler potatoes, shiraz jus gf

For the best experience with our dry-aged steaks,  
please request your cook style one below your usual preference.

**250G MSA EYE FILLET** ... 59

**300G DRY-AGED PORTERHOUSE** ... 54

**300G MSA RUMP CAP** ... 39

**350G DRY-AGED SCOTCH FILLET** ... 63

**400G MSA AMERICAN T-BONE** ... 43

## SALADS

**CHARGRILLED MOROCCAN SPICED LAMB FILLETS** gf  
maple roast sweet potato, red onion, cherry tomatoes, feta & wild rocket leaves,  
topped with moroccan spiced lamb fillets, with minted yoghurt dressing  
& toasted pinenuts ... 33

**PAN SEARED JUMBO SCALLOPS & FIVE BEAN SALAD** i  
five jumbo scallops on edamame cannellini, black bean, chickpeas &  
red kidney beans pickled with shallots, green capsicum, apple cider vinegar  
& evo, finished with micro herbs ... 34

## VEGAN

**PORTOBELLO MUSHROOM PAPPARDELLE WITH BASIL** vgn  
sauteed portobello mushrooms with garlic, shallots & al dente pappardelle pasta, fresh basil & toasted pine nuts... 28

**FOUR BEAN MADRAS CURRY** vgn, gf  
south indian madras curry sauce with chick peas cannellini beans, black beans & red kidney beans with mango chutney, basmati rice & poppadums ... 27

\***VEGAN WOODOVEN PIZZA** vgn gfo + 5  
napoli, olive tapenade, semi dried tomatoes, eggplant, zucchini, caramelised onion, capsicum, vegan fior di latte with fresh basil ... 27

## CHEF'S CHOICE

**ASAICO CHICKEN WITH GNOCCHI**  
boneless chicken thigh in asiago cheese sauce with potato gnocchi & baby spinach baked until golden brown ... 32

**CHEEKY BEEF RENDANG PIE**  
slow cooked beef cheeks & malaysian rendang gravy in puff pastry pie, served with creamy mashed potatoes, buttered peas & carrots ... 34

**MAHI MAHI FILLET BROCHETTE** gf i  
mahi mahi fillet dusted with tuscan herbs & skewered, char-grilled on three pepper basmati rice, charred lemon & bearnaise sauce ... 31

**KANGAROO FILLET** gf  
char-grilled medium rare with roast beetroot, portobello mushrooms, fingerling potatoes & shallots, orange pepperberry & quandong glaze ... 35

## SIDES

**MIXED SEASONAL VEG** v gf  
seasonal vegetables, 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

**KIPFLER POTATOES** ... 10 v gf  
with garlic and herbs ... 12

(v) - Vegetarian (vgn) - Vegan (gf) - Gluten Free (gfo) - Gluten Free Option

(a) - Australian Seafood (i) - Imported Seafood (m) - Mixed Origin Seafood

We always strive to accommodate dietary requirements, but please note  
we cannot guarantee a completely allergen-free environment

15% surcharge on public holidays • 1% surcharge applies to all card transactions

Tag us in your photos! @coopers\_alehouse



**THE ORIGINAL**



**COOPERS  
ALEHOUSE**



**AT THE EARL**