



BREADS

12" PIZZA BREAD v gfo + 5
three cheese, garlic oil, chives ... 17

PANE ROLL v
stone baked garlic bread ... 13

TOMATO & ROSEMARY FOCCACIA v
adelaide hills extra virgin olive oil ... 14

SMALL PLATES

JERKED CHICKEN KEBAB TACO (2) gf
jerk marinated fillets, char-grilled,
with iceberg lettuce, cucumber, cherry
tomatoes, red onion & jerked aioli in soft
corn tortilla ... 19

**DUCK RILLETES WITH ROAST
HAZELNUTS**
homemade duck rilletes with
cornishons, baby picked onions, sliced
radishes, watercress & vinaigrette, crispy
crostini & roast hazelnut picasa ... 20

MOZZARELLA BURRATA BRUSCHETTA v
warm burrata with roast cherry tomato
in balsamic glaze, sliced shallots, fresh
basil, diced heirloom tomatoes & extra
virgin olive oil with thick sliced toasted
ciabatta ... 18

CRISPY SQUID TENTACLES i
tender squid tentacles coated in a light
batter with chinese spices, fried until
crispy, sriracha mayonnaise & lemon
wedge ... 20

MANCHURIAN CAULIFLOWER gf, vgn
crispy fried cauliflower tossed in a
tangy spicy manchurian sauce,
chargrilled kulcha bread & coriander ... 19

CLASSICS

SALT & PEPPER SQUID gfo i
charred lemon, lime, chilli & coriander
mayo, chips, salad ... 32

FISH & CHIPS (2) a
coopers beer battered tasmanian blue
grenadier, alehouse tartare sauce, lemon,
chips, salad ... 32

BANGERS & MASH (2) gf
char-grilled lamb & rosemary sausages,
creamy mashed potato, peas,
mint sauce, gravy ... 30

STICKY GOOEY BBQ PORK RIBS
full rack of ribs, alehouse bbq sauce,
chips, salad with ranch dressing ... 34

THE BIG EARL BURGER
char-grilled dry-aged 200g beef patty,
double cheese, bacon, tomato,
mesclun leaves, pickles, potato bun,
truffle aioli, chips ... 29

CHICKEN YIROS WRAP
spiced chicken leg marinated in
alehouse yiros spice mix, sauteed in
piadina wrap with shredded iceberg
lettuce, tomatoes, cucumber, chilli
sauce, red onion, chips, tzatziki & lemon
cheek ... 30

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 ... 27

500G CHICKEN BREAST ... 32

300G MSA PORTERHOUSE ... 31

500G MSA PORTERHOUSE ... 37

ECCPLANT PARM gf v
gluten-free crumbed, napoli, mozzarella, sweet potato fries, salad ... 27
add vegan cheese +3

SCHNITZEL TOPPINGS & SAUCES

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

PARMI napoli, mozzarella ... +6 gfo

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

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

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

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

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

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

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

WOOD FIRED PIZZAS & CALZONES

gluten-free base + 5 vegan cheese + 3
* Wednesday \$16 Pizzas

*** ALEHOUSE SUPREME** gfo
napoli sauce, leg ham, salami, olives,
onion, mushroom, capsicum, pineapple,
mozzarella ... 28

*** BBQ CHICKEN**
napoli, alehouse bbq sauce,
wood-fired chicken, caramelised
onion, mozzarella ... 27

*** PEPPERONI** gfo
napoli, spicy pepperoni, red capsicum,
caramelised onions, mozzarella ... 26

*** MARGHERITA** v gfo
napoli, heirloom cherry tomatoes, fior di
latte, olive oil, basil ... 24

*** HAWAIIAN** gfo
napoli, pineapple, ham, mozzarella ... 26

*** HOT-N-SPICY** gfo
chilli jam, pepperoni, salami, red onions,
red & green chilli, mozzarella ... 27

PHILLY CHEESE STEAK CALZONE
beef fillet, sauteed onions, peppers,
napoli, provolone, mozzarella encased in
pizza dough & mini greek salad ... 27

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 MSA RUMP CAP ... 42

400G MSA AMERICAN T-BONE ... 45

300G DRY-AGED PORTERHOUSE ... 59

350G DRY-AGED SCOTCH FILLET ... 69

SALADS

HONEY & THYME HALLOUMI SALAD gf, v

pan fried halloumi with Adelaide hills honey & lemon thyme leaves on a salad
of baby cos leaves, scallions, cherry tomatoes, cucumber, roast pine nuts, red
onion, red chilli & avocado with a honey mustard dressing ... 31

CHINESE CHICKEN SALAD gfo

chicken tenderloins with chinese spices on a bed of shredded wombok, red
cabbage, iceberg lettuce, carrots, cucumber, spring onion, asian dressing, roast
peanuts, fried shallots & crunchy noodles ... 32

VEGAN

SPRING VEGETABLE GNOCCHI vgn
pan fried gnocchi with asparagus tips,
cherry tomatoes, spring onions, peas,
baby leaf spinach, broccolini, fresh
oyster mushrooms & vegan vodka
sauce, fresh basil & chives ... 32

**CHAR-GRILLED TOFU &
VEGGIE BROCHETTE** vgn, gf
chunks of firm tofu marinated
mexican spices, skewered with
capsicum, zucchini, red onion &
eggplant on three pepper rice
& sweet n sour sauce ... 31

***VEGAN WOODOVEN PIZZA** vgn gfo + 5
napoli, olive tapenade, semi dried
tomatoes, eggplant, zucchini,
caramelised onion, capsicum, vegan
fior di latte with fresh basil ... 28

CHEF'S CHOICE

**SAFFRON POACHED
CHICKEN SUPREME** gf
chicken breast in saffron & lemongrass
infused stock, on a bed of wilted asian
greens, asparagus tips, lemon cheek
& fresh micro herbs, drizzled with
lemon grass, saffron gremolata ... 31

BOURBON BEEF SHORT RIBS gf
roast beef ribs, in a sticky gooey
bourbon sauce with creamy mashed
potato, garlic, ginger & chilli
sauteed green beans ... 37

FILLET OF MAHI-MAHI gf i
marinated in tarragon, lemon, thyme,
oregano & evo, pan fried with tomato &
kalamata olive tepanade, spiced roast
pumpkin, steamed kipfler potatoes
with bearnaise sauce & chives ... 33

LAMB LOIN KEBAB
lamb loin pieces marinated in nepalese
spices with roast chickpea & cous
cous infused with pink peppercorn,
lemon, oregano & fresh herbs, served
with nepalese spicy tomato chutney,
charred lemon & mini greek salad ... 39

SIDES

MIXED SEASONAL VEG v gf
seasonal vegetables, butter ... 10

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

CHIPS & AIOLI ... 12 v gf

BATTERED WEDGES v
sweet chilli, sour cream ... 14

SWEET POTATO FRIES vgn gf
guacamole ... 13

KIPFLER POTATOES ... 10 v gf
with garlic and herbs ... 13

(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

Tag us in your photos! @coopers_alehouse



THE ORIGINAL

**COOPERS
ALEHOUSE**

AT THE EARL