



AT THE EARL

WE PROVIDE TABLE SERVICE & SPLIT BILLING
SO YOU CAN ENJOY THIS TIME WITH
FRIENDS & FAMILY.

SO RELAX & TAKE A SEAT...



BREADS

12" PIZZA BREAD

three cheese, garlic oil & chives ... 16 v gfo + 5

TOMATO & ROSEMARY FOCACCIA

adelaide hills extra virgin olive oil ... 13 v

PANE ROLL

stone baked garlic bread ... 12 v

SMALL PLATES

JERKED CHICKEN KEBAB TACO (2)

jerk marinated fillets, char-grilled, with iceberg lettuce, cucumber, cherry tomatoes, red onion & jerked aioli in soft corn tortilla ... 19 gf

DUCK RILLETTES WITH ROAST HAZELNUTS

homemade duck rillettes with cornishons, baby picked onions, sliced radishes, watercress & vinaigrette, crispy crostini & roast hazelnut picasa ... 20

MOZZARELLA BURRATA BRUSCHETTA

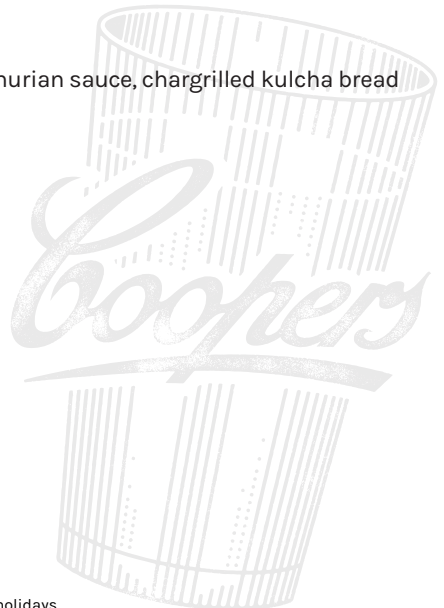
warm burrata with roast cherry tomato in balsamic glaze, sliced shallots, fresh basil, diced heirloom tomatoes & extra virgin olive oil with thick sliced toasted ciabatta ... 18 v

CRISPY SQUID TENTACLES

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

MANCHURIAN FRIED CAULIFLOWER

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



15% surcharge on public holidays

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VEGAN

SPRING VEGETABLE GNOCCHI

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 vgn

CHARGRILLED TOFU & VEGGIE BROCHETTE

chunks of firm tofu marinated mexican spices, skewered with capsicum, zucchini, red onion & eggplant on three pepper rice & sweet & sour sauce ... 31 vgn gf

*VEGAN WOODOVEN PIZZA

napoli, olive tapenade, semi dried tomatoes, chargrilled eggplant, zucchini, caramelised onion, roast capsicum, vegan fior di latte, fresh basil ... 28 vgn gfo + 5

CLASSICS

SALT & PEPPER SQUID

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

FISH & CHIPS (2)

coopers beer battered tasmanian blue grenadier, alehouse tartare sauce, lemon, chips, salad ... 32 a

BANCERS & MASH (2)

char-grilled lamb & rosemary sausages, creamy mashed potatoes, peas, mint sauce, gravy ... 30 gf

STICKY GOOEY BBQ PORK RIBS

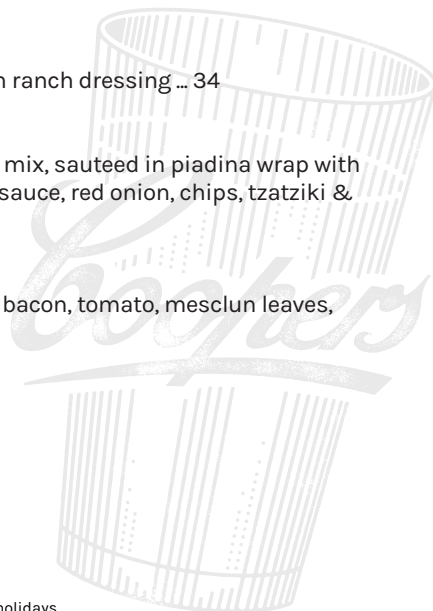
full rack of ribs, alehouse bbq sauce, chips, salad with ranch dressing ... 34

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

THE BIG EARL BURGER

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



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SALADS

HONEY & THYME HALLOUMI SALAD

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 gf, v

CHINESE CHICKEN SALAD

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 gfo

CHEF'S CHOICE

SAFFRON POACHED CHICKEN SUPREME

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 gf

BOURBON BEEF SHORT RIBS

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

FILLET OF MAHI-MAHI

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 gf i

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



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WOOD FIRED PIZZAS & CALZONES

gluten - free base + 5 vegan cheese + 3

* Wednesday \$16 Pizzas

MARGHERITA *

napoli sauce, heirloom cherry tomatoes, fior di latte, olive oil, fresh basil ... 24 v gfo

BBQ CHICKEN *

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

HOT-N-SPICY *

chilli jam, pepperoni, salami, red onions, red & green chilli, mozzarella ... 27 gfo

ALEHOUSE SUPREME *

napoli, leg ham, salami, olives, onion, mushroom, capsicum, pineapple, mozzarella ... 28 gfo

HAWAIIAN *

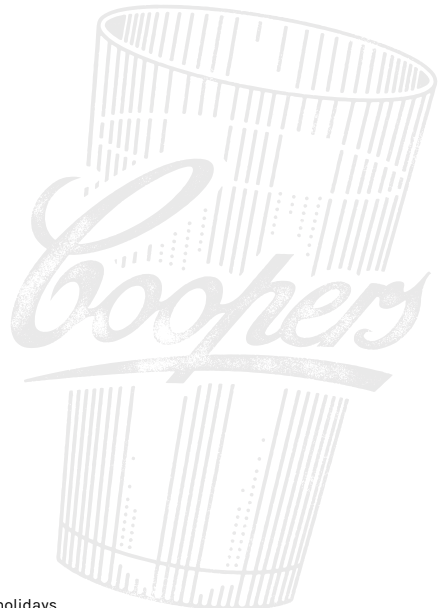
napoli, char-grilled pineapple, ham, mozzarella ... 26 gfo

PEPPERONI *

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

PHILLY CHEESE STEAK CALZONE

beef fillet, sauteed onions, peppers, napoli, provolone, mozzarella encased in pizza dough & wood fired, with mini greek salad ... 29



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FROM THE CHAR – GRILL

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

250G MSA EYE FILLET ... 59

300G MSA RUMP CAP ... 42

400G MSA AMERICAN T-BONE ... 45

ALEHOUSE DRY-AGE STEAKS

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

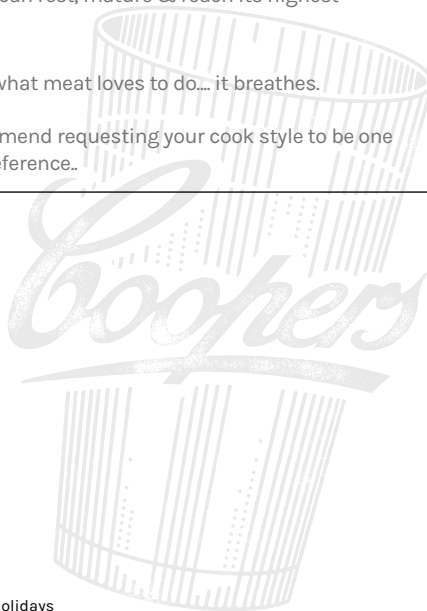
300G DRY-AGED PORTERHOUSE ... 59

350G DRY-AGED SCOTCH FILLET ... 69

Dry-ageing is a prehistoric technique used for preparing beef. Here at the Original Coopers Alehouse, we hang our carcass for 30 days above pink Himalayan salt blocks, creating the flavour profile & tenderness of the meat. During the ageing process, the enzymes break down the connective tissue between the muscle fibre, tenderising the meat. At the same time, the cut of meat loses moisture, concentrating the flavour of the meat. Here, the meat can rest, mature & reach its highest possible grade.

Our meat is not confined to plastic, our meat does what meat loves to do... it breathes.

For the best experience with our dry-aged steaks, we recommend requesting your cook style to be one level below your usual preference..



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ALEHOUSE SCHNITZELS

with chips & garden salad

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

300G CHICKEN BREAST ... 27

300G PORTERHOUSE ... 31

500G CHICKEN BREAST ... 32

500G MSA PORTERHOUSE ... 37

EGGPLANT PARMI

gluten-free crumbed, napoli sauce, mozzarella, sweet potato fries, salad ... 27 gf v

add vegan cheese + 3

SCHNITZEL TOPPINGS & SAUCES

SAUCE

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

PARMICIANA

napoli, mozzarella + 6 gfo

HOT-N-SPICY

chilli jam, napoli, red & green chilli,
mozzarella + 6 gfo

KILPATRICK

bbq sauce, bacon, mozzarella + 8

SURF

prawns, squid, garlic sauce + 10 gfo i

MAUI

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

MEXICANA

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

HAWAIIAN

napoli, ham, pineapple, mozzarella + 6 gfo

MEATZA

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

SIDES

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

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

CHIPS & AIOLI ... 12 v gf

BATTERED WEDGES sweet chilli, sour cream ... 13 v

SWEET POTATO FRIES guacamole ... 13 vgn gf

HERBED GARLIC KIPFLER POTATOES ... 11 v gf

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TEA & COFFEE ... 5.5



CAFE LATTE

CAPPUCCINO

FLAT WHITE

DOUBLE ESPRESSO

LONG BLACK

SHORT BLACK

MACCHIATO

BLK MRKT is a local, South Australian-owned small batch coffee roaster operating just outside of the Adelaide CBD. BLK MKT only buy ethical beans from sustainable farms, beyond this, they roast in a fully solar powered facility & pride themselves on consistency, having learned the craft from some of the biggest names in coffee roasting royalty.

INFUSED TEA

english breakfast, green tea, earl grey, chamomile & mint ... 5.5

HOT CHOCOLATE / MOCHACCINO / CHAI LATTE ... 5.5

ALMOND MILK, SOY MILK, OAT & LACTOSE FREE + 50c

DESSERTS

MASSINI CHANTILLY

chantilly cream between layers of vanilla sponge cake with caramelised top, strawberries & raspberry coulis ... 16

CHAJA TORTA

chaja meringue cake, caramel cream, peach & passionfruit coulis ... 17

WARM CHOCOLATE & HAZELNUT BROWNIES (2)

chocolate fudge sauce, thick cream ... 14 gf

CHOCOLATE MUDCAKE

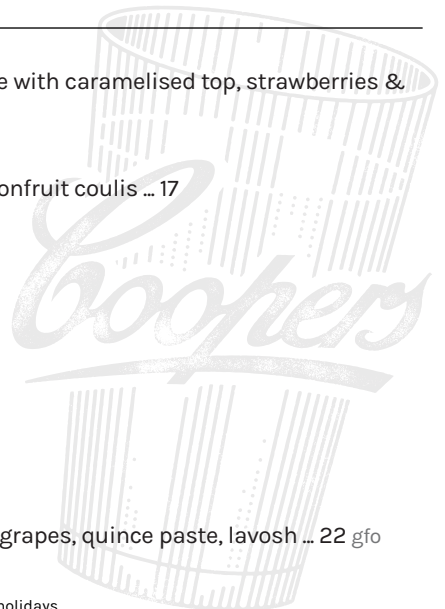
raspberry sorbet, fresh raspberries ... 16 vgn

WARM AFFOGATO

vanilla icecream, espresso ... 9 gf
liqueur additional cost

CHEESE PLATE

aged cheddar, double cream brie, gouda, gorgonzola, grapes, quince paste, lavosh ... 22 gfo



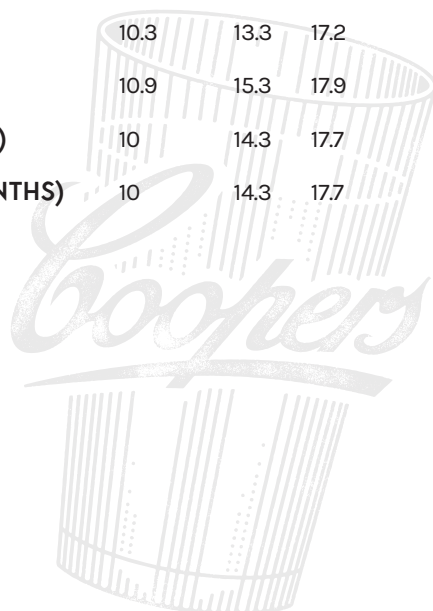
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TAP BEERS & CIDERS

	285ml	425ml	570ml
COOPERS MILD ALE	8.3	10.4	14.2
COOPERS DRY 3.5	8.3	10.4	14.2
COOPERS DRAUGHT	8.6	10.6	15.6
COOPERS PALE ALE	8.8	10.9	15.9
COOPERS AUSTRALIAN LAGER	8.8	11	16.2
COOPERS DRY	8.8	11	16.2
COOPERS PACIFIC PALE ALE	9	11.3	16.3
COOPERS DARK ALE	9	11.3	16.3
COOPERS XPA	9.6	11.9	16.6
COOPERS SPARKLING ALE	9.6	11.9	16.6
COOPERS BEST EXTRA STOUT	9.7	12	17
THATCHERS APPLE CIDER	8.9	11.6	16.3
KRONENBOURG 1664	10	12.6	17
CARLSBERG	10	12.6	17
SAPPORO PREMIUM	10.3	13.3	17.2
COOPERS VINTAGE ALE	10.9	15.3	17.9
COOPERS AGED STOUT (MINIMUM 12 MONTHS)	10	14.3	17.7
COOPERS AGED SPARKLING (MINIMUM 12 MONTHS)	10	14.3	17.7



WINE BY THE GLASS

150ml 250ml

SPARKLING WHITE

GRACE UNDER PRESSURE Adelaide Hills 14

ALPHA BOX & DICE PROSECCO Murray Darling 13

SPARKLING RED

PAULETT'S TRILLIANS 200ML PICCOLO Clare Valley 16

RIESLING

JIM BARRY 'WATERVALE' RIESLING Clare Valley 12 18

SAUVIGNON BLANC

HÄHÄ SAUVIGNON BLANC Marlborough, NZ 11.8 16.9

XO WINE CO. 'GAMES NIGHT' SAUVIGNON BLANC Adelaide Hills 14 19

CHARDONNAY

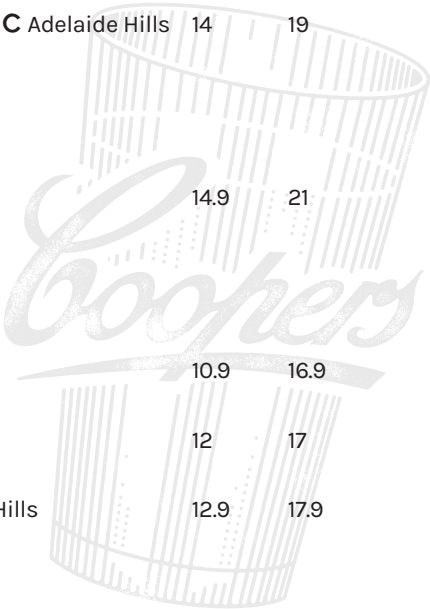
KOERNER 'HILLS' Adelaide Hills 14.9 21

WHITE BLENDS & VARIETALS

MARS NEEDS MOSCATO Barossa Valley 10.9 16.9

OTELLIA PINOT GRIS Limestone Coast 12 17

HEIRLOOM VINEYARDS PINOT CRIGIO Adelaide Hills 12.9 17.9



WINE BY THE GLASS

cont...

150ml 250ml

ROSE

HUGH HAMILTON 'THE FLOOZIE' McLaren Vale	12.9	18.5
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PINOT NOIR

XO WINE CO. 'SMALL BATCH' Adelaide Hills	15.2	20.5
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CABERNET SAUVIGNON

RYMILL 'CLASSIC' CAB SAUV Coonawarra	13.9	19.5
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SHIRAZ

LANGMEIL 'THE LONG MILE' Barossa Valley	12.2	16.2
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HENTLEY FARM 'VILLAIN & VIXEN' Barossa Valley	13	17.4
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ELDERTON 'ESTATE' Barossa Valley	15.8	22
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RED BLENDS & VARIETALS

RUNNING WITH THE BULLS TEMPRANILLO Barossa Valley	11.8	17
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WIRRA WIRRA CHURCH BLOCK CAB/SHI/MER Barossa Valley	12.9	18.2
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JERICHO GSM McLaren Vale	13.5	18.5
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MOLLYDOOKER 'TWO LEFT FEET' SHI / CAB / MER McLaren Vale	15.9	18.5
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