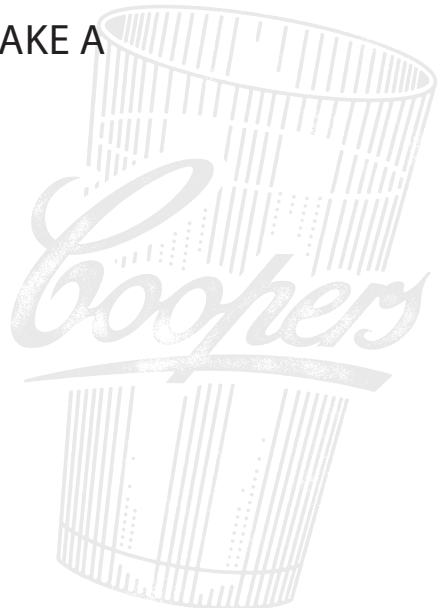


WE PROVIDE TABLE
SERVICE & SPLIT
BILLING SO YOU CAN
ENJOY THIS TIME
WITH FRIENDS &
FAMILY.

SO RELAX & TAKE A
SEAT...



BREADS

12" PIZZA BREAD

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

ARTISAN PANE ROLL

with herbed garlic butter ... 12 v

GRILLED TURKISH BREAD

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

SMALL PLATES

SA NATURAL OYSTERS (4)

natural with lemon & raspberry shallot vinegar ... 18 gf

SA KILPATRICK OYSTERS (4)

with bacon, worcestershire & bbq sauce ... 22

ARANCINI JALAPENO POPPERS (4)

with chipotle aioli & jalapeno relish ... 15 v

KANGAROO KEBABS (3)

lemon myrtle & rosemary char-grilled roo with quandong & pepperberry glaze ... 17 gf

SICILIAN BASIL PESTO & BLUEFIN TUNA PATTIES (4)

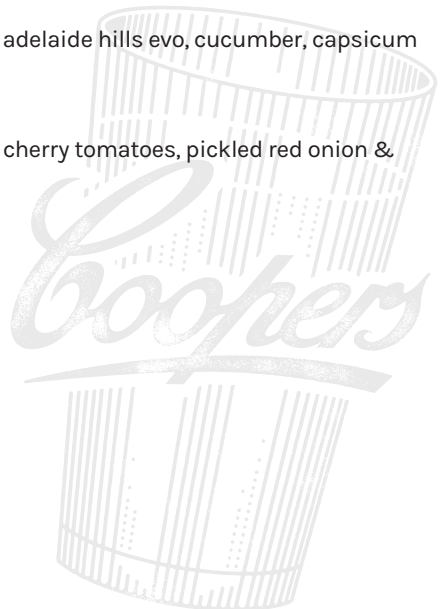
with basil sugo & micro herbs ... 16 gf

HOMMUS & CRUNCHY CHICKPEA DIP

char-grilled piadina with hommus, smoky paprika & adelaide hills evo, cucumber, capsicum & carrot sticks ... 15 vgn

CHICKEN TRUFFLE CHIPOLATAS (4)

streaky bacon wrapped, on baby cos leaves, heirloom cherry tomatoes, pickled red onion & white truffle vinaigrette ... 15 gf



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VEGAN

THAI CURRY

green thai curry with lemon myrtle, tofu, broccoli and zucchini on jasmine coconut rice with fresh coriander & pappadams ... 25 vgn gf

SWEET & SOUR CRUNCHY TEMPURA CAULIFLOWER

tempura cauliflower with char-grilled pineapple, capsicum, carrots and spring onions, jasmine coconut rice ... 23 vgn

VEGAN WOODOVEN PIZZA

napoli, olive tapenade, semi dried tomatoes, chargrilled eggplant, zucchini, caramelised onion, roast capsicum & vegan fior di latte with fresh basil ... 24 vgn gfo + 5

CLASSICS

SALT & PEPPER SQUID

thai salad, lime, chilli & coriander mayo & chips ... 27 gfo

FLATHEAD (2)

coopers pale ale tempura battered, salad, lemon wedges, tartare sauce & chips ... 29

THE BIG EARL BURGER

char-grilled dry-aged beef pattie 200g, double cheese, bacon, tomato, mesclun leaves, pickles, sesame brioche bun, truffle aioli & chips ... 27

KOREAN CHICKEN BURGER

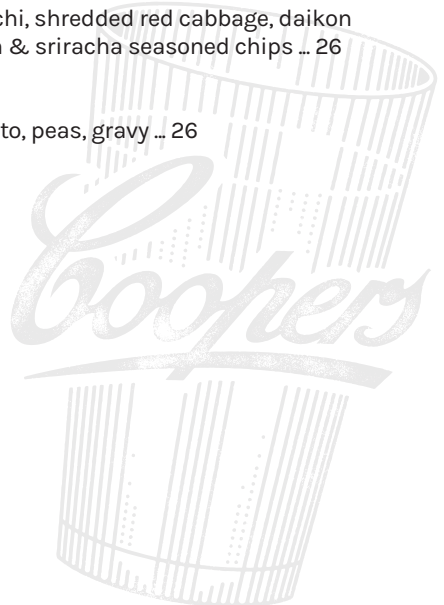
crispy korean battered chicken tenderloins with kimchi, shredded red cabbage, daikon radish, gochujang aioli in sesame brioche burger bun & sriracha seasoned chips ... 26

BANGERS & MASH

three coopers sparkling ale pork snags, mashed potato, peas, gravy ... 26

STICKY GOOEY BBQ PORK RIBS

home-made alehouse bbq sauce, chips & salad ... 29



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SALADS

JAPANESE SEAFOOD POKE BOWL

wasabi poached salmon, sesame seared bluefin tuna, prawn cutlets, blue swimmer crab, pickled octopus, avocado, seaweed salad, edamame, pickled daikon radish & ginger, sushi style rice with japanese dressing & wasabi root mayonnaise ... 34 gf

WARM THAI BEEF & NOODLE SALAD

thai spiced chunks of eye fillet on buckwheat noodles with thai basil, tumbery tomatoes, bok choy, bean sprouts, red onion, mint, coriander, red chilli, wombok & ginger, nuoc cham dressing & char-grilled lime ... 32

CHEF'S CHOICE

LOIN OF LAMB

on provincial style ratatouille with roasted fingerling potatoes & thyme red wine jus ... 35 gf

SEAFOOD GNOCCHI

potato gnocchi with south australian crayfish, blue swimmer crab & prawn cutlets in white wine parmesan cream sauce & micro dill ... 37

KING HENRY PORK CHOP 350G

char-grilled in pig-n-chook seasoning with chestnuts and cocktail potatoes, maple glazed carrots, apple brandy grain mustard cream sauce & caramelised apple relish ... 30 gf

PROSCIUTTO WRAPPED CHICKEN

chicken thigh fillets with porcini powder, wrapped in prosciutto, pan-fried with a four-mushroom risotto, reggiano parmesan, madeira & mushroom chicken jus ... 32 gf

CAJUN CRISPY SKIN BARRAMUNDI

cajun dusted northern territory barramundi fillet, kipflers, sweet pepper & shallot confit, roast truss cherry tomatoes, basil oil drizzle ... 35 gf



WOOD FIRED PIZZAS

gluten - free base + 5 vegan cheese + 3

MARCHERITA

napoli sauce, heirloom cherry tomatoes, fior di latte, olive oil & fresh basil ... 20 v gfo

UMAMI MUSHROOMS

wood oven roasted portobello, porcini, swiss brown, button mushrooms with sweet black garlic, thyme, onion and olive oil, Napoli sauce, aged gouda and gruyere, fresh snipped chives, fried enoki ... 26 v gfo

BBQ CHICKEN

home-made bbq sauce, wood-fired chicken tenderloins, caramelised onion, mozzarella, side of avocado aioli ... 24

HOT-N-SPICY

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

SANDO'S SUPREME

napoli sauce, leg ham, salami, olives, onion, mushroom, capsicum, pineapple, mozzarella ... 26 gfo

HAWAIIAN

napoli sauce, char-grilled pineapple, ham, mozzarella ... 22 gfo

EL MEXICANO

Chorizo, chipotle tomato chilli sauce, refried beans, jalapenos, corn kernels, bell peppers, scallions, diced tomato, red onion, cilantro, mozzarella ... 24 gfo

APOCALYPSE

beef, chicken, pork, chorizo, prawns, capsicum, caramelised onion, mushrooms, pineapple, anchovies, Napoli sauce, fior di latte ... 29 gfo



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FROM THE CHAR – GRILL

char-grilled to your liking with hand-cut Alehouse chips, blistered truss cherry tomatoes, shiraz jus & a garlic butter coin ... gf

250G MSA EYE FILLET ... 58

300G RUMP CAP MSA ... 38

400G MSA AMERICAN T-BONE ... 39

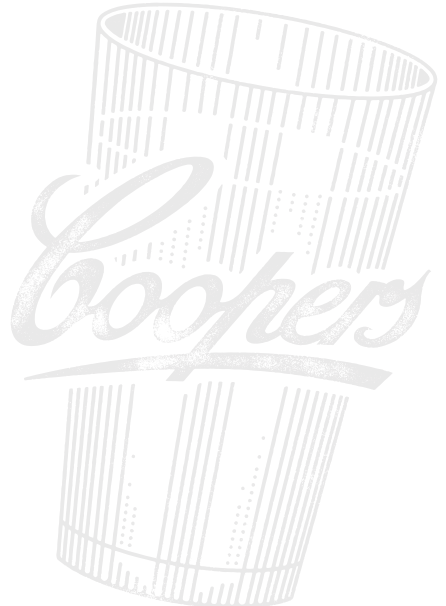
ALEHOUSE DRY-AGE STEAKS

350G DRY-AGED SCOTCH FILLET ... 59

300G DRY-AGED PORTERHOUSE ... 50

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.



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ALEHOUSE SCHNITZELS

with chips & mini garden salad

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

300G CHICKEN BREAST ... 23

300G PORTERHOUSE ... 26

500G CHICKEN BREAST ... 28

500G MSA PORTERHOUSE ... 31

EGGPLANT PARMIGIANO

gluten-free crumbed, napoli sauce, mozzarella, sweet potato fries, mini salad ... 24 gf v
add vegan cheese + 3

SCHNITZEL TOPPING & SAUCES

SAUCE

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

PARMIGIANO

napoli, mozzarella + 6 gfo

HOT-N-SPICY

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

KILPATRICK

bbq sauce, bacon, mozzarella + 8

SURF

prawns, squid, garlic sauce + 10 gf

SIDES

MIXED SEASONAL VEGETABLE

selection of five seasonal vegetables with fresh butter ... 9 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 ... 11 v gf

BATTERED WEDGES

sweet chilli, sour cream ... 12 v

SWEET POTATO FRIES

guacamole ... 12 vgn gf

MAUI

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

MEXICANA

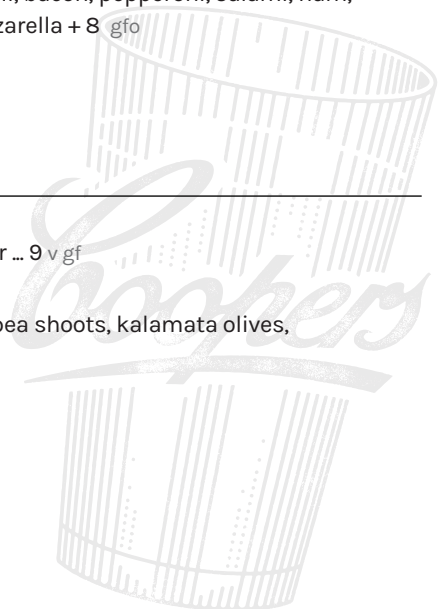
salsa, guacamole, jalapeños,
sour cream, corn chips, mozzarella + 6 gfo

HAWAIIAN

napoli, ham, pineapple, mozzarella + 6 gfo

MEATZA

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



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TEA & COFFEE ... 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 MRKT 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 OR SOY MILK + 50c

DESSERTS

NEW YORK CHEESECAKE

topped with sliced banana, hazelnut praline & salted caramel sauce ... 14

ALEHOUSE PAVLOVA

meringue with raspberry chantilly cream, mixed berries, vanilla icecream & passionfruit coulis ... 14 gf

WARM CHOCOLATE & WALNUT BROWNIES (2)

home-made, served with chocolate fudge sauce & thick cream ... 14 gf

VANILLA BEAN CREME BRULEE

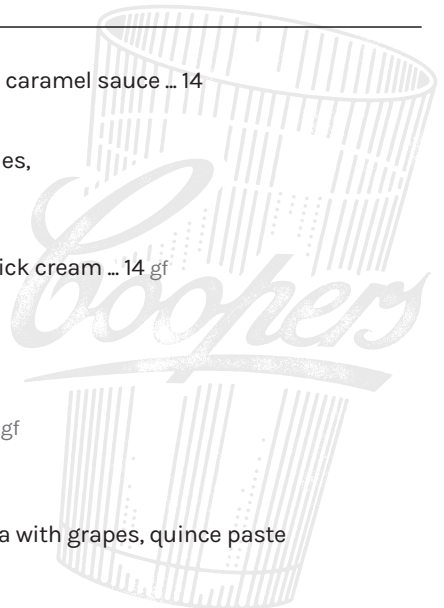
with pistachio biscotti & honeycomb icecream ... 14

WARM AFFOGATO

vanilla icecream drowned with a shot of espresso ... 9 gf
add a liqueur + \$

CHEESE PLATE

aged cheddar, double cream brie, gouda & gorgonzola with grapes, quince paste & lavosh ... 18 gfo



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TAP BEERS & CIDERS

	285ml	425ml	570ml
COOPERS MILD ALE	7.5	9	10.9
COOPERS DRY 3.5	7.5	9	10.9
COOPERS PALE ALE	7.8	9.8	13.7
COOPERS DRY	7.9	9.9	13.9
COOPERS PACIFIC PALE ALE	7.9	9.9	13.9
COOPERS DARK ALE	7.9	9.9	13.9
COOPERS XPA	8.5	10.5	14.5
COOPERS SPARKLING ALE	8.2	10.2	14.2
COOPERS BEST EXTRA STOUT	8.3	10.3	14.9
THATCHERS APPLE CIDER	7.5	10	14.5
KRONENBOURG 1664	8.9	10.9	15
CARLSBERG	8.9	10.9	15
SAPPRO PREMIUM	9	11.9	15.2
COOPERS VINTAGE ALE	9.5	13.9	16
COOPERS AGED STOUT (MINIMUM 12 MONTHS)	9	12.5	15.5
COOPERS AGED SPARKLING (MINIMUM 12 MONTHS)	9	12.5	15.5



WINE BY THE GLASS

150ml 250ml

SPARKLING WHITE

THE LANE 'LOIS' BLANC DE BLANC Adelaide Hills 10.8

ALPHA BOX & DICE 'TAROT' PROSECCO McLaren Vale 11.8

SPARKLING RED

PAULETT'S TRILLIANS 200ML PICCOLO Clare Valley 13.5

RIESLING

JIM BARRY 'WATERVALE' RIESLING Clare Valley 10.9 16.2

SAUVIGNON BLANC

HÄHÄ SAUVIGNON BLANC Marlborough, NZ 10 15.3

THE LANE SAUVIGNON BLANC Adelaide Hills 10.9 16.3

CHARDONNAY

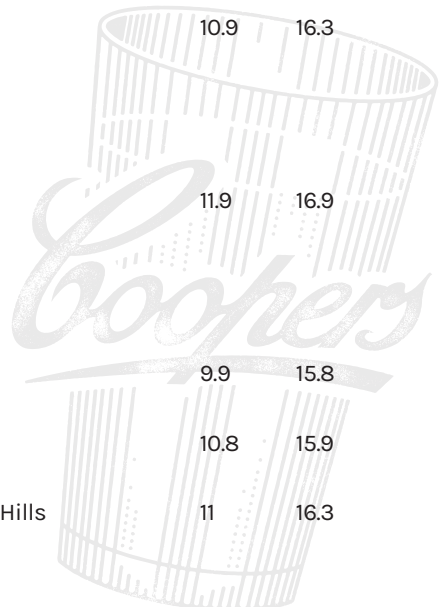
FOREST HILL 'ESTATE' Western Australia 11.9 16.9

WHITE BLENDS & VARIETALS

MARS NEEDS MOSCATO Barossa Valley 9.9 15.8

OTELLIA PINOT GRIS Limestone Coast 10.8 15.9

HEIRLOOM VINEYARDS PINOT GRIGIO Adelaide Hills 11 16.3



WINE BY THE GLASS cont...

150ml 250ml

ROSE

HUGH HAMILTON 'THE FLOOZIE' McLaren Vale 10.9 16.8

PINOT NOIR

GOLDING 'PURVEYOR' Adelaide Hills 11 16.4

CABERNET SAUVIGNON

RYMILL 'CLASSIC' CAB SAUV Coonawarra 11.8 16.9

SHIRAZ

LANGMEIL 'THE LONG MILE' SHIRAZ Barossa Valley 10 14.9

HENTLEY FARM 'VILLAIN & VIXEN' Barossa Valley 10.9 16.2

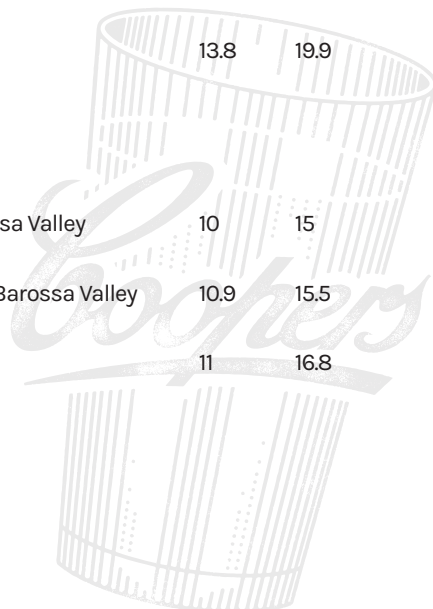
ELDERTON 'ESTATE' Barossa Valley 13.8 19.9

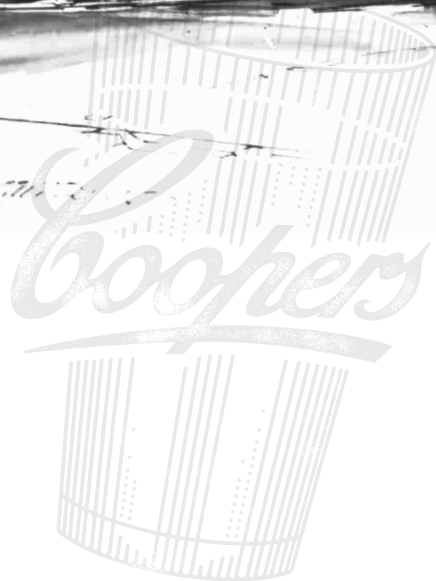
RED BLENDS & VARIETALS

RUNNING WITH THE BULLS TEMPRANILLO Barossa Valley 10 15

WIRRA WIRRA CHURCH BLOCK CAB/SHI/MER Barossa Valley 10.9 15.5

JERICHO GSM McLaren Vale 11 16.8





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