

Weekly Specials

Available
Lunch &
Dinner

MONDAY \$10
ale battered fish and
crunchy chips

TUESDAY \$10
schnitzel chicken breast
or Angus beef with
crunchy chips, salad

WEDNESDAY \$15
sirloin steak with
crunchy chips, salad

THURSDAY \$10
schnitzel chicken breast
or Angus beef with
crunchy chips, salad

FRI & SAT LUNCH \$10
\$10 Lunch Menu
inc Fish & Chips, S & P
Squid and Schnitzel

SUNDAY \$15
sirloin steak with
crunchy chips, salad

Everyday Special

100% WAGYU
BEEF BURGER

& A Pint of Coopers
Clear \$19.5



Entrée

Bruschetta -	Char-grilled ciabatta rubbed with garlic, rosemary and evoo - v	5.5
	Vine ripened tomato, Spanish onion, Danish fetta & cashew and basil pesto - v	9.5
	Thai style house roasted mixed nuts	10
	Farmhouse chicken & port pate with a petite roquette salad & crusty bread	14
	Duo of Dips – roast capsicum & fetta, spinach & cashew nut & blue cheese pesto, with char grilled pita bread -v	12
	Bar plate - farmhouse pate, mushroom arancini, zucchini flower, s & p squid, fried haloumi, prosciutto, wagyu albondigas, dips, spicy tomato relish, grilled ciabatta bread & grissini sticks (ideal to share for 2)	32
	Tempura zucchini flowers stuffed with pearl cous cous, blue cheese, dill & sundried tomato on a green caponata - v	15
	Twice cooked pork belly & seared scallops in the half shell with a master stock syrup and sesame Asian greens	17/26
	Crispy soft shell crab, Asian herb salad, pickled ginger, preserved lemon and sweet chilli aioli	16/24

Bistro

Caesar salad baby cos lettuce, prosciutto, shaved parmesan, croutons, Caesar dressing and a freshly poached egg, (anchovy optional)	19
	add chicken 22
Warm chicken breast salad with mint, coriander, cherry tomato, strawberry, Thai spiced cashews & peanuts, candied orange rind and a pomegranate dressing	23
Pan roasted Atlantic salmon fillet on warm salad of beetroot, kipflers, Spanish onion, sugar snap peas & Danish fetta with a caper mayonnaise dressing	25
Cashew and butter bean burger with lettuce, tomato, sweet chilli sauce and wedges – v	18
Coopers Ale battered fish and chips with house tartare, lemon and salad	22
Salt & pepper squid on apple salad with crunchy fried wedges, sweet chilli, Lemon aioli and a spicy chutney	20
Our famous chicken breast club sandwich with smoked bacon, Swiss cheese, tomato, lettuce, avocado, kewpie doll mayo on sour dough & chips	19
100% wagyu beef burger with prosciutto, green apple slaw, onion relish, Swiss cheese, lettuce, tomato, chutney & chips	19
Schnitzel – chicken breast or angus beef with fries, salad and sauce	19
Parmigiana – prosciutto, provencal tomato sauce & grilled cheddar & mozzarella	21
Mexican – chilli sauce, corn chips, sour cream, guacamole & jalapenos (optional)	22
Spanish – chorizo, smoked paprika, caponata, manchego cheese	22
Topping of the week – check specials for our original & unique gourmet toppings	p.o.a

Pasta

Pappardelle with shredded roast duck, portobellos, peas, spring onion, pine nuts, & lemon zest	24
Forest mushroom risotto with parsley, truffle oil, parmesan & topped with sage and green apple shards	22
Pappardelle with smoked salmon, caper berries, flat leaf parsley, cherry tomatoes, avocado, red onion, salmon roe, and chilli oil with a squeeze of fresh lime.	25

Mains

Soy & ginger duck breast on water chestnut, sugar snap peas, chilli & water cress with a roasted orange reduction & toasted sesame seeds	28
Herb crusted snapper fillet on a buckwheat tabouli with a citrus aioli	27
Chorizo & squid hot pot with crusty bread and grilled lime	24
Crispy skin chicken breast stuffed with preserved lemon, tarragon & haloumi and served on a warm potato & chorizo salad	27
Thai omelette with stir fry greens, coriander, bean shoots & chilli with a sticky lime and tamarind dressing – v	23
Moroccan lamb fillet on a spiced moghrabieh salad and preserved lemon & yoghurt dressing	29
300gm sa grass fed sirloin served with mini Caesar salad, chips & chasseur sauce	28
250gm eye fillet msa with a duck fat kipflers, oven roasted Portobello, blue cheese butter, onion rings & port wine jus	33

Sides

rocket, pear and shaved parmesan salad with orange marmalade dressing (serves 2)	9
chefs salad of roma tomato, fetta cheese, kalamata olives, spanish onion and lettuce (serves 2)	9.5
steamed sugar snap peas & broccolini with garlic butter (serves 2)	8
oven roasted duck fat kipfler potatoes with rosemary & rock salt (serves 2)	9
bowl of crunchy fries with garlic aioli and tomato sauce	7
wedges with sour cream and sweet chilli sauce	8

Sauces

creamy white wine and mushroom sauce
three peppercorn sauce
dianne sauce with worcestershire and garlic
roast meat gravy
red wine jus

Desserts

STICKY BOURBON, RAISIN & PECAN PUDDING with butterscotch sauce & whipped cream	12
APPLE & CRANBERRY CRUMBLE with vanilla bean ice cream	12
WARM CHOCOLATE BROWNIE with roasted hazelnut dust, rich chocolate sauce & vanilla bean icecream	12
LEMON & LIME TART with meringue strands, candied lime & whipped cream	12
AFFOGATO - vanilla bean ice cream, espresso coffee and a liqueur shot of either Frangelico, Baileys or Kahlua	12
CHEESE PLATE with an international selection of white mould, blue vein & vintage cheddar served with crisp bread, dried fruits & accompaniments (ideal to share for 2)	24

GLASS WINES

PLEASE ASK FOR OUR FULL LIST SHOULD YOU REQUIRE A BOTTLE

GREAT THINGS COME IN SMALL PACKAGES

Sparkling

nv	cool woods brut	eden valley, south australia	7/28
10	scott 'the great wave' pinot grigio	adelaide hills, south australia	9/36
nv	dal zotto prosecco	king valley, victoria	9.5/39
nv	piper-heidsieck brut piccolo (200ml)	reims, france	34

white

11	vintelooper riesling	watervale, south australia	8.5
11	scott wines fiano	adelaide hills, south australia	8.5
09	huia pinot gris	marlborough, new zealand	9.5
10	robert johnson vineyards 'alan & veitch' sauv/blanc	lobethal, south australia	9
10	wanted man marsanne/viognier	heathcote, victoria	9.5
08	goats do roam viognier/chenin blanc	paarl, south africa	8.5
09	the furst gewurztraminer	alsace, france	9
07	protero chardonnay	gumeracha, south australia	9

lighter & sweeter / rose

11	pizzini 'brachetto' (moscato style-fizzante)	king valley, victoria	8
10	rockford alicante bouchet	barossa valley, south australia	8.5

red

09	nanny goat pinot noir	central otago, new zealand	9.5
09	costa san vincenzo sangiovese	fleurieu peninsula, south australia	9
09	juan gil monastrell	jumilla, spain	9
08	zolo malbec	argentina, south america	8.5
08	philip shaw 'no.17' merlot/cabernets	orange, new south wales	9.5
09	evohe 'vinas viejas' garnacha	bajo aragon, spain	9
10	vintelooper 'adelo' touriga, shiraz, pinot noir	sth vales & hills, south australia	9.5
06	seraph's crossing shiraz	clare valley, south australia	9.5
08	kangarilla road cabernet	mclaren vale, south australia	9

Dessert

nv	primitivo quiles muscatel 375ml	alicante, spain	25
2003	torbreck 'the bothie' muscat, 375ml	barossa valley, south australia	27
2006	mr riggs 'sticky end' viognier, 375ml	mclaren vale, south australia	30
2011	pizzini brachetto muscato style 750ml	king valley, victoria	34
2010	alasia muscato d'asti	sth piedmont, italy	36
2005	château du pavillon botrytis sem s/bl, 375ml	st croix du mont, france	36
2006	alois kracher beerenauslese	burgenland, austria	57
2006	domaine de l'arjolle 'lyre' muscat petit grain 500ml	cotes de thongue, france	92
2007	inniskillin 'vidal' icewine 375ml	niagara peninsula, canada	115

Fortified

Delgado Zuleta 'La Goya' Manzanilla Fino Sherry	375ml Bottle	Manzanilla, SPA	24
Seppeltsfield Grand Tokay	60ml Glass	Rutherglen, VIC	15
	375ml Bottle		49
Campbells Rutherglen Muscat	60ml Glass	Rutherglen, VIC	8
	375ml Bottle		28
Kay Brothers Grand Muscat	60ml Glass	McLaren Vale, SA	8
	375ml Bottle		38
Stanton & Killeen Classic Tawny Port	60ml glass	Rutherglen, VIC	10
	500ml Bottle		49
Barossa Muster Rare Tawny Port	60ml Glass	Barossa, SA	20
	500ml Bottle		110
Barossa Muster Rare Pedro Ximénez	60ml Glass	Barossa, SA	10
	500ml Bottle		55
Valdespino 'El Candado' Pedro Ximénez	60ml Glass	Manzanilla, SPA	10
	750ml Bottle		60
Bodegas Alvear "Dulce Viejo" Pedro Ximénez	60ml Glass	Montilla Moriles SPA	10
	750ml Bottle		60