

# THE ED Menu

## TASTING PLATES TO SHARE

Trio of dips with toasted pita <b>V (GF AVAILABLE)</b> . . . . .	<b>16.0</b>
Smoked hommus	
Beetroot carrot and cumin	
Fresh herb yoghurt	
ED tasting platter . . . . .	<b>39.5</b>
Marinated olives, semi dried tomatoes, Jarlsberg cheese, sliced prosciutto, garlic prawn skewers, toasted ciabatta, water crackers, fresh herb yoghurt dip, sea salt and olive oil	
Spinach and parmesan arancini with slow braised tomato and herb sugo (4) . . . . .	<b>12.5</b>
Seared haloumi with smashed avocado, mint, feta and toasted ciabatta <b>V</b> . . . . .	<b>15.5</b>
Chicken and lamb tandoori skewers with cucumber and mint yogurt, onion and tomato salad (4) <b>GF</b> . . . . .	<b>12.5</b>
Thai chicken wingettes with sweet chilli sauce (6) . . . . .	<b>12.5</b>
Goolwa pipis in a white wine, garlic and lemon butter, with French style crusty baguette . . . . .	<b>15.5</b>
South Australian oysters	
Natural with fresh lemon <b>GF DF</b> . . . . . ½ doz <b>15.5</b> . . doz <b>27.5</b>	
Kilpatrick <b>GF DF</b> . . . . . ½ doz <b>16.5</b> . . doz <b>28.5</b>	

## TO START

Soup of the day with parmesan crouton <b>(GF AVAILABLE)</b> . . . . .	<b>10.5</b>
Risotto of the day . . . . .	<b>POA</b>
Smoked kangaroo salad, quandong relish, pumpkin, freekah and red quinoa <b>DF</b> . . . . .	<b>19.5</b>
ED Caesar salad (served cold) . . . . .	<b>17.5</b>
Add chicken . . . . .	<b>19.5</b>
Huon smoked salmon, toasted fennel sour dough, avocado, lemon, asparagus and pickled cucumber salad <b>DF</b> . . . . .	<b>22.5</b>



# MAIN COURSE

Chargrilled 350g Terra Rossa Prime Sirloin, onion jam filled Yorkshire pudding, dauphinoise potatoes, green beans and red wine jus . . . . .	<b>35.5</b>
ED beef bourguignon pie, sticky shallots, bacon lardons and mushrooms with creamy garlic mash . . . . .	<b>31.5</b>
Garlic and mint marinated chicken breast, brussel sprouts, pancetta and shallots, with a pea pesto <b>GF</b> . . . . .	<b>28.5</b>
Chargrilled King Henry pork cutlet, caramelised red cabbage, apple and prune compote <b>GF</b> . . . . .	<b>31.5</b>
Fettuccine with slow braised shoulder of lamb, rosemary, red wine and tomato and pea ragout topped with parmesan. . . . .	<b>26.5</b>
Fish of the day . . . . .	<b>POA</b>
House made butter chicken, steamed jasmine rice, pappadam, raita and mango chutney <b>GF</b> . . . . .	<b>27.5</b>
Lemongrass, cauliflower, chickpea and potato South East Asian curry, with coriander and kaffir lime, served with coconut rice and pineapple pickle <b>VEGAN GF</b> . . . . .	<b>26.5</b>

# PUB STAPLES

House made, honey mustard, free range, chicken burger (patty) with smoky bacon, fresh tomato, cos leaves, avocado, aged cheddar and honey mustard mayo on a sourdough bun with chips . . . . .	<b>24.5</b>
Crumbed eggplant burger with harissa, bocconcini, rocket and tomato served on a sourdough bun with chips <b>V</b> . . . . .	<b>22.5</b>
Chicken burrito, grilled chicken breast, guacamole, Spanish onion, semi dried tomatoes and a smoked chilli mayo . . . . .	<b>24.5</b>
Lemon salt and pepper SA Squid, chips, Greek salad, lemon and aioli . . . . .	<b>18.5</b> . . . . . <b>27.5</b>
300g Chicken breast schnitzel with chips and salad. . . . .	<b>20.5</b>
300g Porterhouse schnitzel with chips and salad. . . . .	<b>22.5</b>
Parmigiana topping . . . . .	<b>2.5</b>
Mexican topping – 4 bean mix with smoked chilli, tomato and jalapenos	<b>3.5</b>
Your choice of sauce – gravy, mushroom, Dianne or green peppercorn .	<b>2 ea</b>

# SOMETHING ON THE SIDE

Greek style oregano and garlic roasted vegetables <b>V GF</b> . . . . .	<b>9.5</b>
Falafel, olive, fetta, tomato and mixed leaf salad <b>V GF</b> . . . . .	<b>11.5</b>
Sweet potato chips, house made tomato relish <b>V</b> . . . . .	<b>10.5</b>
Bowl of chips with lemon aioli and tomato sauce. . . . .	<b>8.5</b>
Bowl of wedges with sour cream and sweet chilli sauce . . . . .	<b>9.5</b>



**V** Vegetarian  
**GF** Gluten free  
**DF** Dairy free

All of our chicken  
and eggs are free range.  
Menu prices include GST.