



THE ORIGINAL



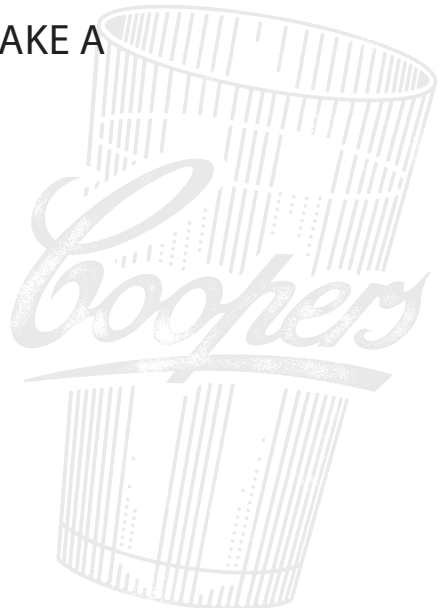
**COOPERS
ALEHOUSE**



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

ARTISAN PANE ROLL

with herbed garlic butter ... 12 v

SMALL PLATES

LOUISIANA CRAB & PRAWN PATTIES (3)

with thousand island hollandaise sauce ... 21 gf

CHARCUTERIE PLATE

prosciutto, aged chorizo, aged sopressa salami, vintage cloth cheddar, cornichons, roast baby onion, kalamata olives, caramelised apple relish, toasted ficelle ... 19

PORK BELLY BURNT ENDS (5)

with green apple, chilli slaw ... 18

SESAME SEARED YELLOW FIN TUNA (4)

with japanese dressed wakami salad, pickled ginger, fresh wasabi aioli ... 19 gf

CHAR-GRILLED EGGPLANT INVOLTINI (2)

rolled with lemon thyme ricotta, sugo sauce, caprese salad, balsamic glaze, basil ... 16 gf v

PEKING DUCK SPRING ROLLS (3)

pickled carrot & cucumber with spring onions & hoi sin dipping sauce ... 19



VEGAN

LINGUINE & MEATBALLS IN BASIL SUCO

plant-based meatballs with al dente pasta in fresh basil, tomato, chilli ... 26 vgn

THAI GREEN TOFU & VEGETABLE CURRY

tofu sauteed in sesame oil with snow peas, broccolini, zucchinii, thai green curry sauce, basmati rice, kulcha ... 26 vgn gfo add chicken + \$6

VEGAN WOODOVEN PIZZA

napoli, olive tapenade, semi dried tomatoes, chargrilled eggplant, zucchini, caramelised onion, roast capsicum, vegan fior di latte, fresh basil ... 25 vgn gfo + 5

CLASSICS

SALT & PEPPER SQUID

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

FLATHEAD ⁽²⁾

coopers pale ale tempura battered, garden 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

BANGERS & MASH

three coopers sparkling ale pork snags, mashed potato, peas, gravy ... 28

STICKY GOOEY BBQ PORK RIBS

alehouse bbq sauce, garden salad, chips ... 31



SALADS

CHAR-GRILLED OCTOPUS & SQUID

warm charred octopus & squid on pickled fennel, red onion & dill salad, pink grapefruit, roquette leaves, sumac lemon vinaigrette ... 29 *gf*

CHINESE CHICKEN SALAD

char-grilled szechuan, ginger & star anise spiced chicken tenderloins on shredded wombok, red cabbage, iceberg, carrot, cucumber, spring onion in asian dressing, roasted peanuts, fried shallots, crunchy noodles ... 27

CHEF'S CHOICE

BRAISED LAMB PIE

lamb braised with root vegetables, white wine, aromates, stock in golden puff pastry, creamy mashed potato, snow peas, broccolini ... 29

SADDLE TAIL SNAPPER FILLET

tuscan seasoned, sauteed in butter on a bed of provencal ratatouille, cherry tomato, basil ... 32 *gf*

KING HENRY PORK CUTLET

400g murray valley cutlet char-grilled served on sauerkraut, steamed broccolini, kipfler potatoes with grain mustard, apple brandy cream sauce ... 34 *gf*

CHICKEN TIKKA MASALA KEBABS

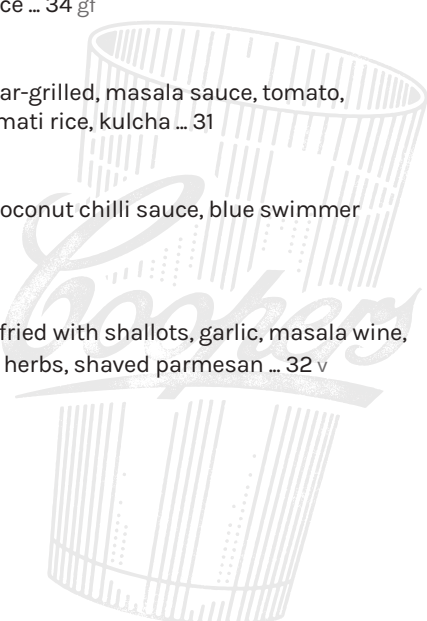
chicken thigh marinated in tikka spices, skewered, char-grilled, masala sauce, tomato, cucumber, red onion & chili salsa, mixed pickles, basmati rice, kulcha ... 31

CHILLI, COCONUT & SEAFOOD LINGUINE

jumbo scallops, garlic prawns, al dente linguine, in a coconut chilli sauce, blue swimmer crabmeat sauce ... 37

GNOCCHI MELLOW OF MUSHROOMS

portobello, swiss brown, field, button mushrooms panfried with shallots, garlic, masala wine, cream, topped with gnocchi in nut brown butter, fresh herbs, shaved parmesan ... 32 *v*



WOOD FIRED PIZZAS

gluten - free base + 5 vegan cheese + 3

* Wednesday \$15 Pizzas

MARGHERITA *

napoli sauce, heirloom cherry tomatoes, fior di latte, olive oil, fresh basil ... 21 v gfo

BBQ CHICKEN *

napoli, alehouse bbq sauce, wood-fired chicken, caramelised onion, mozzarella, avocado aioli side ... 25

HOT-N-SPICY *

chilli jam, pepperoni, salami, red onions, red & green chilli, mozzarella ... 24 gfo

SANDO'S SUPREME *

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

HAWAIIAN *

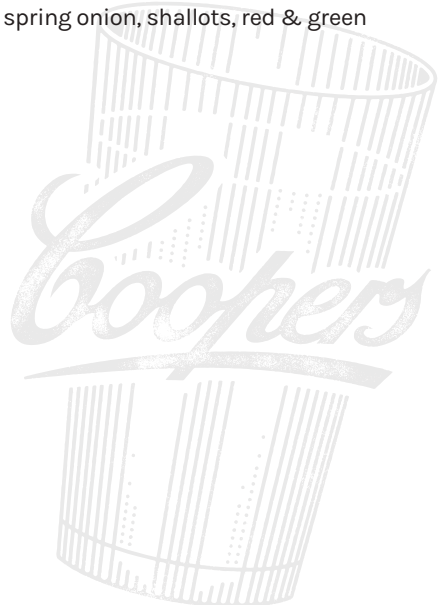
napoli sauce, char-grilled pineapple, ham, mozzarella ... 23 gfo

MAPLE STREAKY BACON

napoli, confit shallots, mixed peppers, chilli, cheddar cheese, pig & chook seasoning ... 27 gfo

GARLIC PRAWNS & BLUE SWIMMER CRAB

napoli, tiger prawns, blue swimmer crab meat, garlic, spring onion, shallots, red & green chilli, fior di latte ... 28 gfo



FROM THE CHAR – GRILL

char-grilled to your liking with herbed garlic chat potatoes, blistered truss tomatoes, shiraz jus & 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.



ALEHOUSE SCHNITZELS

with chips & mini garden salad

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

300G CHICKEN BREAST ... 24

300G PORTERHOUSE ... 27

500G CHICKEN BREAST ... 29

500G MSA PORTERHOUSE ... 32

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 gfo

KILPATRICK

bbq sauce, bacon, mozzarella + 8

SURF

prawns, squid, garlic sauce + 10 gfo

SIDES

MIXED SEASONAL VEGETABLE

selection of five seasonal vegetables, 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

HERBED GARLIC CHAT POTATOES ... 10 v 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



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 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

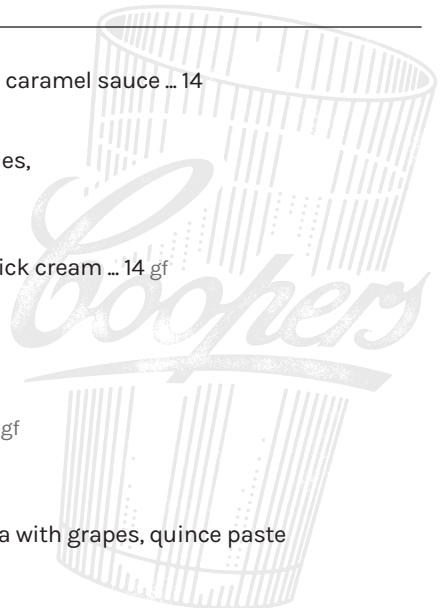
with pistachio biscotti & honeycomb icecream ... 14

WARM AFFOGATO

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

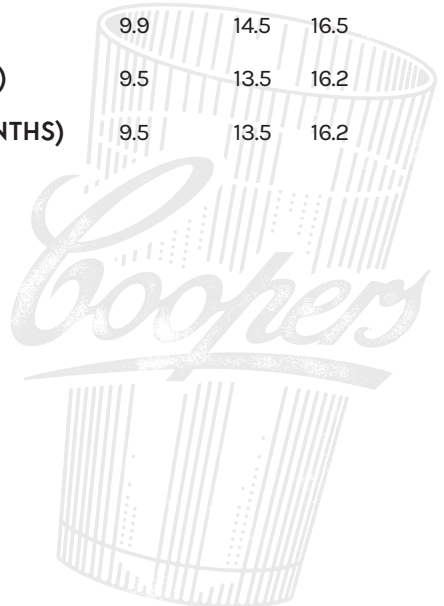
CHEESE PLATE

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



TAP BEERS & CIDERS

	285ml	425ml	570ml
COOPERS MILD ALE	7.9	9.8	11.5
COOPERS DRY 3.5	7.9	9.8	11.5
COOPERS PALE ALE	8	10	14.5
COOPERS AUSTRALIAN LAGER	8	10.2	14.4
COOPERS DRY	8	10.2	14.5
COOPERS PACIFIC PALE ALE	8.5	10.5	14.8
COOPERS DARK ALE	8.5	10.5	14.8
COOPERS XPA	8.9	10.9	15
COOPERS SPARKLING ALE	8.9	10.9	15
COOPERS BEST EXTRA STOUT	9	11	15.5
THATCHERS APPLE CIDER	8.5	10.8	15
KRONENBOURG 1664	9.5	11.5	15.9
CARLSBERG	9.5	11.5	15.9
SAPPORO PREMIUM	9.8	12.5	16
COOPERS VINTAGE ALE	9.9	14.5	16.5
COOPERS AGED STOUT (MINIMUM 12 MONTHS)	9.5	13.5	16.2
COOPERS AGED SPARKLING (MINIMUM 12 MONTHS)	9.5	13.5	16.2



WINE BY THE GLASS

150ml 250ml

SPARKLING WHITE

THE LANE 'LOIS' BLANC DE BLANC Adelaide Hills 11.5

ALPHA BOX & DICE 'TAROT' PROSECCO McLaren Vale 12.2

SPARKLING RED

PAULETT'S TRILLIANS 200ML PICCOLO Clare Valley 13.9

RIESLING

JIM BARRY 'WATERVALE' RIESLING Clare Valley 11.2 16.3

SAUVIGNON BLANC

HÄHÄ SAUVIGNON BLANC Marlborough, NZ 10.8 15.8

THE LANE SAUVIGNON BLANC Adelaide Hills 11.8 16.8

CHARDONNAY

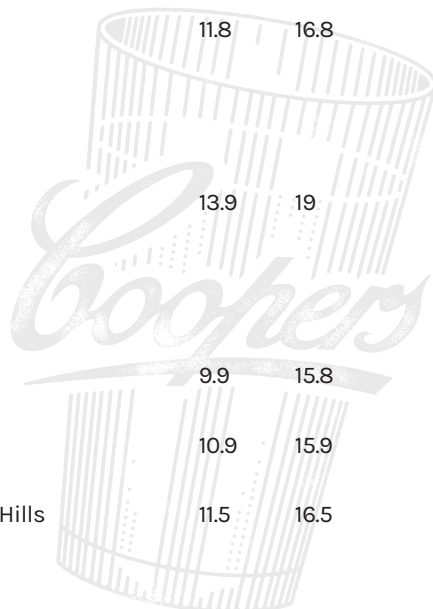
HEGGIES VINEYARD 'ESTATE' Eden Valley 13.9 19

WHITE BLENDS & VARIETALS

MARS NEEDS MOSCATO Barossa Valley 9.9 15.8

OTELLIA PINOT GRIS Limestone Coast 10.9 15.9

HEIRLOOM VINEYARDS PINOT GRIGIO Adelaide Hills 11.5 16.5



WINE BY THE GLASS cont...

150ml 250ml

ROSE

HUGH HAMILTON 'THE FLOOZIE' McLaren Vale 11.5 17

PINOT NOIR

XO WINE CO. 'SMALL BATCH' Adelaide Hills 14 21

CABERNET SAUVIGNON

RYMILL 'CLASSIC' CAB SAUV Coonawarra 12.5 17.5

SHIRAZ

LANGMEIL 'THE LONG MILE' Barossa Valley 10.9 15

HENTLEY FARM 'VILLAIN & VIXEN' Barossa Valley 11.5 16.2

ELDERTON 'ESTATE' Barossa Valley 14.5 19.9

MOLLYDOOKER 'BLUE EYED BOY SHIRAZ' McLaren Vale 21 26

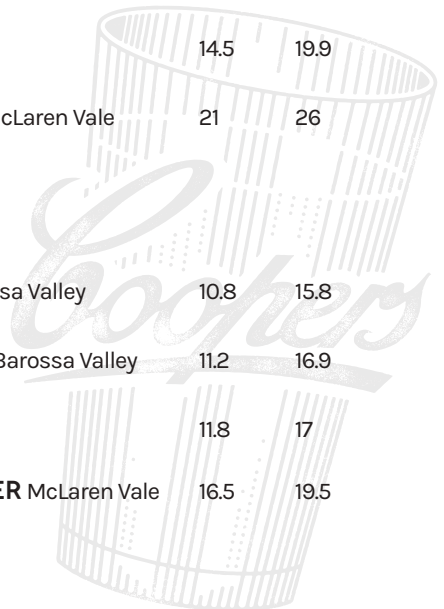
RED BLENDS & VARIETALS

RUNNING WITH THE BULLS TEMPRANILLO Barossa Valley 10.8 15.8

WIRRA WIRRA CHURCH BLOCK CAB/SHI/MER Barossa Valley 11.2 16.9

JERICHO GSM McLaren Vale 11.8 17

MOLLYDOOKER 'TWO LEFT FEET' SHI / CAB / MER McLaren Vale 16.5 19.5





15% surcharge on public holidays • 1% surcharge on all card transactions