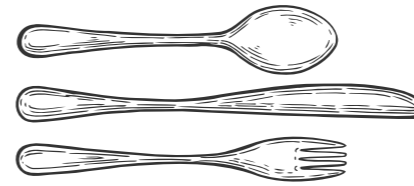


# EAT WITH US.



## TO START

- TOSCANO LOAF** ..... \$12  
with talinga olive oil, aged balsamic & house made dukkah
- GARLIC & HERB CIABATTA** ..... \$10
- DUCK LIVER PATE** ..... \$16  
with pickles and sourdough
- NATURAL OYSTERS (GF)** ..... 3-\$14 6-\$26  
served with virgin mary dressing
- KILPATRICK OYSTERS (GF)** 3-\$16 6-\$28  
with bacon, BBQ, worcestershire and tabasco sauce

## TO SHARE

- GRAZING PLATTER (SERVES 2-3) .... \$48**  
assorted charcuterie, hummus, kalamata olives, cornichons, sundried tomatoes, pickled mushrooms, pickled chilli peppers, served with chargrilled bread
- SEAFOOD PLATTER (SERVES 2) ..... \$65**  
natural Oysters, smoked salmon, prawns, mussels, salt & pepper, squid, battered barramundi, lobster tails, white anchovy soldiers & chips
- MEAT PLATTERS (SERVES 4) ..... \$135**  
please allow min. 30 minutes  
600g rib eye, 350g wagyu, chargrilled harissa chicken skewer served with baby roasted potatoes, rocket, tabbouleh, lemon yoghurt and red wine jus
- ADD SAUCES, BUTTERS, MUSTARD** ..... from \$2.5  
OR GRAVIES

## .... Small Plate .....

- BURRATA (V)** ..... \$23  
with pita bread, pomegranate molasses, olive oil & basil
- SALT & PEPPER SQUID** ..... \$20  
with asian salad & lime aioli
- HALLOUMI FRIES (7) (V)** ..... \$17  
with lemon pepper yoghurt, sumac & dukkah
- FETTA, DUKKAH & PEA FRITTERS (V) (GF)** ..... \$18  
served with mint yoghurt
- CRUMBED LAMB BRAINS** ..... \$25  
on a bed of mashed potato with bacon, caramelised onion & red wine jus
- BUFFALO CHICKEN WINGS (GF)** ..... 10-\$14 20-\$20  
with a side of ranch dipping sauce

## .... Small Plate .....

CONTINUED

- WHITE ANCHOVY SOLDIERS (1) .... \$6.5**  
with roasted tomato & olive tapenade
- GRILLED CHORIZO (DF)** ..... \$21  
with crusty bread & green chimi churri
- GRILLED BABY OCTOPUS (GF)(DF)** \$20  
with potatoes, spanish onion, capsicum & rocket

## WOOD OVEN PIZZA

- MARGHERITA (V)** ..... \$23  
tomato base with fresh tomato, mozzarella, bocconcini & basil
- VEGETARIAN (V)** ..... \$26  
tomato base with mushroom, capsicum, spinach, olives, herbs & mozzarella
- SEAFOOD** ..... \$29  
tomato base with lobster, prawn, mussels, cherry tomato, mozzarella & fresh basil
- BLANCO** ..... \$23  
olive oil base with garlic, anchovies, chilli, mozzarella & fresh basil
- PROSCIUTTO CRUDO** ..... \$26  
tomato base with fresh tomato, mozzarella, gorgonzola, topped with fresh prosciutto & wild rocket
- ITALIAN TREAT** ..... \$26  
tomato base with salami, pancetta, jamon, tomato, mozzarella & fresh basil
- CAPRINO MIELE**..... \$26  
goat cheese, honey, pancetta mozzarella & oregano
- LITTLE JOHN'S** ..... \$26  
tomato base with grilled honey sriracha chicken, bacon, spring onion, jalapenos, mozzarella & bbq sauce
- YIROS** ..... \$26  
tomato base with souvlaki marinated lamb, tomato, red onion, mozzarella & garlic greek yoghurt
- Gluten free base \$6

## BURGER

- HOOD CHICKEN BURGER** ..... \$25  
cajun chicken, avocado, bacon, lettuce, cheddar, tomatoes & chipotle mayonnaise served with a side of chips
- WAGYU CHEESEBURGER** ..... \$25  
wagyu beef patty, american mustard, tomato sauce, cheddar cheese & pickles served with a side of chips
- VEGGIE BURGER (V)(VE)** ..... \$25  
plant based patty, fresh tomato, salad, red onion & tomato chutney served with a side of chips
- ADD** BACON \$5 / CHEDDAR \$3 / EGG \$3.50  
EXTRA PATTY \$6

## CLASSICS

- SALT & PEPPER SQUID** ..... \$28  
asian style salad, chips & lime aioli
- CHICKEN OR BEEF SCHNITZEL ... \$25**  
served with salad & chips
- SAUCES:**  
GRAVY, MUSHROOM OR PEPPER \$2.50  
PARMIGIANA \$5.50  
KILPATRICK \$5
- CRUMBED LAMB BRAINS** ..... \$34  
on a bed of mashed potato with bacon, caramelised onion & red wine jus
- COOPERS PALE ALE SAUSAGES ... \$25**  
with caramelised onion mashed potato & a red wine jus
- PASTA OF THE DAY** ..... \$26  
SEE SPECIALS BOARD
- CURRY OF THE DAY** ..... \$26  
SEE SPECIALS BOARD
- FISH OF THE DAY** ..... \$35  
SEE SPECIALS BOARD

Sourcing  
the very best in  
South Australian and  
Australian produce

## ..... Mains .....

- CHARGRILLED HARISSA CHICKEN SKEWER** ..... \$26  
served with tabbouleh & lemon pepper yoghurt
- KING GEORGE WHITING** ..... 1PCE-\$27 2PCE-\$40  
coopers beer battered or grilled with garden salad, chips & tartare
- SPAGHETTINI (DF)** ..... \$32  
blue swimmer crab, garlic, cherry tomatoes, olive oil & parsley (+add fresh chilli)

## SALADS

- CAESAR SALAD** ..... \$22  
cos lettuce, grilled bacon, grana padano parmesan, croutons, poached free range egg & home made dressing
- WHITE ANCHOVY SALAD (DF)** ..... \$20  
tomatoes, biscotto bread, basil, garlic, olive oil
- WARM ROASTED SALAD (V) (DF)** ..... \$21  
roasted corn cob, cavolo nero, racicchio, artichoke heart, walnuts, grana pandano, sherry vinegar & olive oil
- ADD CHICKEN** \$6

## FROM THE CHARGRILL

ALL STEAKS SERVED WITH ROASTED BABY POTATOES & A BED OF SALAD

- 200G TENDERLOIN FILLET STEAK.... \$42**
- 300G SCOTCH FILLET** ..... \$45
- 350G WAGYU RUMP** ..... \$42
- 600G BLACK ANGUS RIB EYE** ..... \$65  
PLEASE ALLOW MIN. 30 MINS
- SAUCE/BUTTERS/MUSTARDS/GRAVIES**
- HOUSEMADE CHILLI JAM / HORSERADISH AIOLI / CHIMICHURRI (GF) / BEARNAISE (GF) / RED WINE JUS (GF) - \$4.00
- GARLIC & HERB BUTTER (GF) / ANCHOVY & CAPERS BUTTER (GF) \$3.50
- HOT ENGLISH, DIJON OR WHOLEGRAIN MUSTARD (GF) / GRAVY, MUSHROOM OR PEPPER \$2.50

## SIDES

- ROCKET PEAR & PARMESAN SALAD (GF)(V)** ..... \$12  
with balsamic vinegar dressing
- BROCCOLINI (GF)** ..... \$14  
sauteed with anchovies, chilli & garlic, topped with roasted almonds
- ROASTED CAULIFLOWER (V)(GF)(VE)** \$12  
tumeric, cumin & fennel seeds
- SIDEWINDER WEDGES (V)** ..... L- \$15  
with rosemary sea salt, sour cream & sweet chilli sauce
- SWEET POTATO CHIPS (V) ... S- \$13 L-\$18**  
with rosemary sea salt & lime aioli
- CHIPS (GF)** ..... S- \$9 L- \$13.5  
with tomato sauce

## Dessert

- MINI PORTUGUESE TART (2)** ..... \$15  
served with mixed berry compote
- HOMEMADE CHOC WALNUT BROWNIE (GF)** ..... \$15  
served with chocolate sauce & vanilla ice cream
- RHUBARB & STRAWBERRY CRUMBLE (GF/DF)** ..... \$15  
served with vanilla ice cream
- ICE CREAM SUNDAE ... \$6 single \$8.5**  
double vanilla ice cream with a choice of chocolate, strawberry or caramel topping, finished with sprinkles or nuts
- AFFOGATO** ..... \$10  
vanilla ice cream served with a shot of espresso coffee  
add your choice of liqueur  
frangelico..... \$9  
baileys..... \$8.5
- CHEESE PLATE**..... \$25  
a selection of local & imported cheeses with quince paste and lavosh crackers