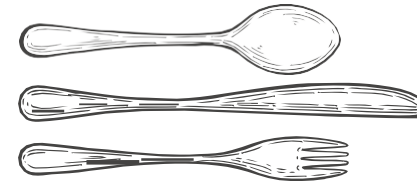


EAT WITH US.



To Start

- SOURDOUGH LOAF**\$12
with talinga olive oil, aged balsamic & house made dukkah
- GARLIC & HERB CIABATTA**\$10
- 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 Finish

- LEMON TART**.....\$15
served with a raspberry coulis
- HOMEMADE BROWNIE**\$15
Served with pistachio, raspberry, chocolate sauce & vanilla ice cream
- APPLE & RHUBARB**\$15
served rhubarb & strawberry compote
- AFFOGATO**\$10
served with ice cream & a shot of espresso
- **add a liqueur from \$8.50
- CHEESE PLATE**\$25
Selection of local & imported cheeses, quince paste, lavosh crackers

Sourcing
the very best in
South Australian and
Australian produce

Small Plate

- CRUMBED CHICKEN BITES (6) DF**...\$16
with coconut & lime dressing
- DUCK LIVER & WALNUT PATE**\$16
with pickles and sourdough
- SALT & PEPPER SQUID**.....\$18
with asian salad & lime aioli
- MUSHROOM ARANCINI (4) V**.....\$15
mushroom & white wine arancini balls with salad & tomato relish
- HALLOUMI FRIES (7) V**.....\$17
with lemon pepper yoghurt, sumac & dukkah
- CHICKEN WINGS (GF)** S-\$14 L-\$20
buffalo style wings with a side of ranch dipping sauce
- SIDEWINDER WEDGES (V)** \$13.50
with rosemary salt, sour cream & sweet chilli
- CRUMBED LAMB BRAINS (ENTRÉE)** ..\$25
on a bed of mashed potato with bacon, caramelized onion & red wine jus

Sides

- ROCKET PEAR & PARMESAN SALAD (GF)(V)**\$12
with balsamic vinegar dressing
- BROCCOLINI (GF)**.....\$14
sauteed with anchovies, chilli & garlic, topped with roasted almonds
- SWEET POTATO CHIPS (V)**S- \$12 L- \$17
with rosemary sea salt & lime aioli
- CHIPS**S- \$8 L- \$12.50
with tomato sauce

Classics

- CAESAR SALAD** \$22
cos lettuce, grilled bacon, grana padano parmesan, croutons, poached free range egg & home made dressing with anchovies
- ADD CHICKEN** \$6
- 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 \$4.50
KILPATRICK \$5
- CRUMBED LAMB BRAINS (MAIN)**.....\$34
on a bed of mashed potato with bacon, caramelized onion & red wine jus
- COOPERS PALE ALE SAUSAGES**\$25
with caramelized onion mashed potato & a red wine jus
- PASTA OF THE DAY**.....\$26
SEE SPECIALS BOARD
- CURRY OF THE DAY**\$26
SEE SPECIALS BOARD

Burgers

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

Wood Oven Pizza

- MARGHERITA (V)**\$22
tomato base with fresh tomato, mozzarella, bocconcini & basil
- VEGETARIAN (V)**..... \$25
tomato base with mushroom, capsicum, spinach, olives, herbs & mozzarella
- SEAFOOD**.....\$28
tomato base with lobster, prawn, mussels, cherry tomato, mozzarella & fresh basil
- BLANCO**\$22
olive oil base with garlic, anchovies, chilli, mozzarella & fresh basil
- PROSCIUTTO CRUDO**.....\$25
tomato base with fresh tomato, mozzarella, gorgonzola, topped with fresh prosciutto & wild rocket
- ITALIAN TREAT**\$25
tomato base with salami, capocollo, pancetta, jamon, tomato, mozzarella & fresh basil
- CAPRINO MIELE**\$25
goat cheese, honey, pancetta mozzarella & oregano
- LITTLE JOHN'S**\$25
tomato base with grilled honey sriracha chicken, bacon, spring onion, jalapenos, mozzarella & bbq sauce
- YIROS**..... \$25
tomato base with souvlaki marinated lamb, tomato, red onion, mozzarella & garlic greek yoghurt
- Gluten free base \$4

Mains

- CHARGRILLED TANDOORI EGGPLANT (V/GF)**..... \$26
curried yoghurt, roast capsicum salad with parsley, coriander & papadum
- KING GEORGE WHITING**
.....1PCE-\$27 2PCE-\$40
coopers beer battered or grilled with garden salad, chips & tartare
- FISH OF THE DAY** \$35
SEE SPECIALS BOARD
- SPAGHETTINI (DF)** \$32
blue swimmer crab, garlic, cherry tomatoes, olive oil & parsley (+add fresh chilli)

From the Chargrill

ALL STEAKS SERVED WITH ROASTED BABY POTATOES & 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