



## OUR STARTERS & SHARE PLATES

<b>GARLIC BREAD</b>	10	<b>CORN RIB SKEWERS</b>	14
turkish bread, house-made garlic butter		smoked paprika, olive oil, smokey vegan mayonnaise	
add cheese	+2	<b>LOADED TATER TOTS</b>	16
<b>WINGS X 10</b>	10	bacon, cheese sauce, sriracha aioli, jalapeños (VO)	
choice of buffalo, bbq or chipotle aioli (GR)		<b>LEMON PEPPER TOFU</b>	16
add blue cheese sauce	+3	vegan mayonnaise	
add turn up the heat sauce	+2	<b>ARANCINI</b>	16
add ranch	+2	pumpkin and pine-nuts, saffron aioli	
<i>Best paired: Coopers Genuine Draft</i>		<b>OYSTERS</b>	
<b>CHIPS</b>	10	natural 1 doz	42
tomato sauce, aioli		natural ½ doz	26
add gravy	+2	kilpatrick 1 doz	45
<b>POTATO WEDGES</b>	12	kilpatrick ½ doz	29
sour cream, sweet chilli sauce		lime salsa 1 doz	45
<b>GARLIC CHEESE PIZZA</b>	15	lime salsa ½ doz	29
chilli optional		<i>Best paired: Coopers Pacific Ale</i>	
gluten free base	+4	<b>ANTIPASTO PLATTER</b>	34
<b>BRUSCHETTA</b>	16	chef selection cold meats, pickled olives,	
tomato, caramelised onion, basil pesto, sticky balsamic		chef selection of cheese, crackers	
<b>DIPS &amp; CRUDITES PLATE</b>	16	<i>Best paired: Cooper Pacific Ale</i>	
grilled pita bread, chef selection of vegetable sticks (GRO)		<b>SEAFOOD PLATTER</b>	36
<b>ONION RINGS</b>	16	chef selection of cold seafood, potato salad, cocktail	
aioli		sauce, fresh lemon	
		<i>Best paired: Coopers Sparkling Ale</i>	

## OUR SALADS

<b>CAESAR SALAD</b>	24	<b>ADD</b>	
cos lettuce, bacon, herb croutons, egg, caesar		grilled chicken tenders (GR)	9
dressing, shaved parmesan		lemon and pepper squid	6
add anchovies	+2	grilled prawns (5) (GR)	10
<i>Best paired: Coopers Mild Ale</i>		pulled beef (GR)	9
<b>BEETROOT &amp; QUINOA</b>	26	pulled pork (GR)	9
roasted beetroot and pumpkin, rocket, toasted almond		lemon pepper tofu	8
flakes, red onion, house-made vinaigrette dressing			
<i>Best paired: Coopers Dry</i>			
<b>GREEK SALAD</b>	24		
mixed lettuce, cucumber, cherry tomato, sliced red			
onion, feta, olives, house-made vinaigrette dressing			
<i>Best paired: Coopers Dry</i>			

## OUR HAND STRETCHED PIZZAS

*(We recommend Coopers Dry for all our pizzas)*

<b>MARGHERITA</b>	25	<b>SALTY PIG</b>	28
cherry tomatoes, bocconcini, balsamic vinegar,		prosciutto, smoked ham, bacon, salami, pepperoni,	
fresh basil, pizza sauce, mozzarella (GRO)		pizza sauce, mozzarella	
<b>BBQ CHICKEN</b>	26	<b>SEAFOOD PIZZA</b>	32
chicken, bacon, onion, mushroom, pineapple,		chef's selection of seafood, pizza sauce, mozzarella,	
bbq sauce, mozzarella (GRO)		sriracha aioli (GRO)	

GR - Gluten Reduced | GRO - Gluten Reduced Option | VO - Vegetarian Option | VEO - Vegan Option | V - Vegetarian | VE - Vegan.

**Food Allergies:** Please be aware that all care is taken when catering for special requirements.

It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, soy, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

**Public Holiday Surcharge** 10% Surcharge Applies on Public Holidays.

## OUR BURGERS AND SANDWICHES

### BEEF RIB SANDWICH 28

toasted turkish bread, house smoked pulled beef rib, coleslaw, cheddar, bbq aioli, chips

*Best paired: Coopers Dark Ale*

### SOUTHERN CHICKEN BURGER 27

brioche, bacon, cheddar, tomato, lettuce, avocado, sriracha aioli, chips

*Best paired: Coopers Australian Lager*

### FISH BURGER 29

brioche, crumbed barramundi, lettuce, sliced tomato, tartare sauce, onion rings

*Best paired: Coopers Pale Ale*

### CHICKPEA AND LENTIL BURGER 27

potato bun, lettuce, sliced tomato, caramelised onion, mango chutney, vegan aioli, chips

*Best paired: Coopers Mild Ale*

## OUR PUB FAVOURITES

### HOUSE-MADE CHICKEN SCHNITZEL 26

chips, salad, choice of sauce

*Best paired: Coopers Australian Lager*

### ANGUS BEEF SCHNITZEL 26

chips, salad, choice of sauce

*Best paired: Coopers Australian Lager*

### EGGPLANT SCHNITZEL 25

chips, salad, choice of sauce (V)

*Best paired: Coopers Australian Lager*

### BEEF AND RED WINE PIE 27

mashed potato, peas, corn, stout jus

*Best paired: Coopers Best Extra Stout*

### COOPERS PALE ALE BEER BATTERED FISH 27

chips, salad, tartare, lemon (GRO)

*Best paired: Coopers Pale Ale*

### LEMON PEPPER SQUID 27

chips, salad, tartare, lemon

*Best paired: Coopers Sparkling Ale*

### STUFFED CHICKEN BREAST 34

semi dried tomato, spinach, camembert cheese, herbed couscous, yoghurt and mint sauce, sticky balsamic

*Best paired: Coopers Pacific Ale*

### RISOTTO 26

pumpkin, onion, peas, vegan cheese, sweet potato crisps (V)

*Best paired: Coopers Mild Ale*

### YODER SMOKER FOR 1 55 FOR 2 95

beef brisket, pork ribs, cheese kransky, pulled pork, aioli, chimichurri, coleslaw, slider buns, chips

*Best paired: Coopers Vintage Ale*

### NACHOS 24

house-made tortilla chips, mexican beans, sour cream, guacamole, american cheese sauce, jalapeños, fresh salsa

*Best paired: Coopers Mild Ale*

## OUR GRILL

*(We recommend Coopers XPA for all our steaks)*

### 350G PORTERHOUSE 48

### 300G SCOTCH FILLET 48

### 300G RUMP STEAK 35

all steaks served with chips, coleslaw and your choice of sauce (GRO)

## OUR TOPPERS AND SAUCES

### TOPPERS

parmigiana 4

nap sauce, ham, cheese

kilpatrick 5

bbq, worcestershire, bacon, cheese

### SAUCES

peppercorn, mushroom, diane, gravy, stout jus (GR) +2

garlic sauce +4

creamy garlic prawns (GR) 9

## OUR DESSERTS

### HOUSEMADE SPONGE CAKE 14

seasonal fruit, chantilly cream

### CHOCOLATE LAVA CAKE 14

berry coulis, vanilla bean ice cream

### PAVLOVA 13

seasonal fruit, passionfruit pulp (GR)





### AUSTRALIAN LAGER

Features stone fruit and citrus aromas, with a dash of late hopping adding subtle tropical notes. A slow fermentation using traditional lager yeast creates delicate floral notes on the palate.

ABV 4.2% IBU 19 EBC 8



### DARK ALE

Displays fruity and floral behaviours. The finest barley and crystal malt is used to create a smooth palate, delectable chocolate and coffee flavours.

ABV 4.5% IBU 25 EBC 50



### MILD ALE

Brewed to be lower in alcohol, not lower in flavour. This ale delivers on the promise of well balanced flavour and refreshment.

ABV 3.5% IBU 23 EBC 8



### ORIGINAL PALE ALE

With a cloudy appearance and fruity and floral aromas, it delivers a refreshing flavour profile which finishes with a crisp bitterness.

ABV 4.5% IBU 26 EBC 8



### PACIFIC PALE ALE

This dry hopped naturally conditioned ale is cloudy in appearance, with tropical and citrus fruit flavours, a refreshing palate and crisp bitterness.

ABV 4.2% IBU 36 EBC 7



### SPARKLING ALE

The iconic 'Red Label' features the generous use of malt and hops to deliver a delicious malty palate and a well balanced after bitterness.

ABV 5.8% IBU 32 EBC 11



### BEST EXTRA STOUT

Displaying chocolate and coffee notes, derived from roasted malt, the rich palate is balanced with aromatic hops to achieve a dry/medium after bitterness.

ABV 6.3% IBU 44 EBC 160



### XPA

Has a cloudy appearance and fruity and floral aroma. Dry hopping highlights citrus notes of grapefruit and mandarin. A smooth malt palate is balanced with generous hop use for a well-rounded bitterness.

ABV 5.2% IBU 37 EBC 13



### GENUINE DRAUGHT

Brewed with all malt and no added sugar, subtle fruity esters combine with floral late hop notes to produce a crisp golden lager that's full flavour.

ABV 4.4% IBU 22 EBC 9



### DRY

A refreshing low-carb, fine-filtered lager. Citrus tastes of lime and lemon combine with subtle floral aroma notes.

ABV 4.2% IBU 8 EBC 5