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**STARTERS**

Dips plate for 2

Feta & spinach, Roasted capsicum hommus, toasted pita V 17   GF 19

Warmed ciabatta bun, sea salt flakes, butter V 8

Garlic bread V 8

Rosemary & garlic marinated warmed olives GF DF 6

Cheese plate, KI Brie, Surprise Bay Cheddar, Adel Blue, quince paste, Barossa dried fruit & nuts GF  N 20

+ prosciutto  6 + olives 6 + chorizo 6

**SMALL + SHARE**

Coffin Bay oysters, shallot, dill, Riesling vinaigrette (3) GF DF 12

Coffin Bay Kilpatrick oysters GF DF 24(6) 38(12)

Arancini (3) (refer to daily specials) 18

Grilled SA haloumi, beetroot, pickled Spanish onion, chilli honey GF V 16

Buffalo Mozzarella, Roma tomato, basil, prosciutto, balsamic, EVOO GF  16

Coopers beer battered SA Flathead goujon, lemon & soft herb aioli (3) 20

Grilled Australian squid, chilli, garlic, lemon, flatleaf parsley GF DF 19

Lemongrass chicken meatballs, Thai coconut sauce (5) 16

Seared Tuna, sesame, soy, wasabi avocado, pickled ginger, spring onion

GF DF   22

Southern fried chicken sliders, grilled corn slaw, ranch dressing (3) 20

Share Plate – Feta & spinach, Roasted capsicum hommus, marinated olives, dukkha & balsamic EVOO, toasted pita & ciabatta  V 24 GF 26

 + prosciutto   6   + chorizo 6

Charred broccolini, lemon, chilli, almonds GF V N     15

Patatas Bravas, Spanish style potatoes, tomato, chilli sauce,

EVOO GF DF VG 14  + chorizo $6

Lemon pepper spiced polenta chips, vegan lemon ailoi  DF VG           14

Sesame & garlic fried tofu, spring onion, chilli oil GF DF VG        14

**MAINS**

Egyptian falafel, coriander & carrot puree, pickled red onion, rocket, cucumber, minted coconut yogurt VG GF  25

Nourish Bowl - Grilled Broccoli, beetroot & carrot salad, baby spinach, roasted pumpkin, hommus, soft herbs crispy chickpeas, cashews VG GF N 26

+ haloumi 5

Fettucine pasta, asparagus, peas, mint, basil, pine nuts, ricotta, baby spinach, lemon V N 29

Oregano roasted chicken breast, Swiss mushroom, leek & hazelnut risotto, shaved parmesan GF N 35

Pan fried potato Gnocchi, roast pumpkin, walnuts, peas, rocket, garlic, parmesan, lemon V N 31

Huon Atlantic Salmon, babaganoush, pomegranate, date, saffron pearl

couscous, confit lemon, garlic & basil vinaigrette DF 38

200g Prime Coonawarra Beef fillet, spring greens & kiphler potato salad, chimichurri GF 40

Lamb yiros bowl, marinated lamb, tzatziki, olives, cucumber, cos lettuce, vine ripe tomatoes, grilled pitta 35

Pork san choy bow salad, ginger, garlic, chilli, coriander, rice noodles, mint, peanuts, fried shallots DF  28

N contains nuts

GF gluten free

DF dairy free

V vegetarian

VG Vegan

**ED PUB CLASSICS**

Classic Burger, Wagyu beef patty, bacon, grilled cheese, lettuce,

tomato, ED burger sauce, toasted brioche bun   25

Vegan Burger, Plant based burger patty, lettuce, tomato,

beetroot relish, grilled onions, vegan mayo, toasted potato bun VG 25

Caesar salad, cos lettuce, crispy bacon, anchovies, garlic croutons,

Caesar dressing topped, cold poached egg 23

+ chicken 5      + salt & pepper squid 6     + salt & pepper tofu 5

SA salt & pepper squid, chips, Greek salad, aioli, lemon 26

Vegan Eggplant Parmigiana, chips, Greek salad   VG  25

300g Chicken breast schnitzel, chips, Greek salad 26

300g Porterhouse schnitzel, chips, Greek salad 26

Your choice of- gravy, mushroom, Dianne, peppercorn sauce 2

Parmigiana topping 4

Kilpatrick topping 4

**SIDES**

Hot potato chips, tomato sauce, lemon aioli  14

Sweet potato chips, homemade tomato relish VG 15

Wedges, sour cream, sweet chilli sauce 14

Greek Salad GF V 12

**A logo for a hotel

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