

THE ED MENU

MAIN COURSE

Chargrilled 100-Day Aged Grain-Fed 300g Sirloin \$45 GF

Spring vegetable mash, caramelised onion relish
cabernet jus

NT Barramundi \$38 GF

Cajun-spiced potatoes, cherry tomato,
avocado & mint salsa, chilli, lemon vinaigrette

Chicken Breast wrapped in Prosciutto \$36 GF

Sage, roasted kipflers, Spanish onions, pumpkin, green beans,
pine nuts, shaved parmesan

Rosemary & Mint Seared Lamb Backstrap \$45 GF

toasted seeds, feta, olives, heirloom tomatoes,
baby cos, chimichurri kipflers

Blackened King Henry Pork Cutlet \$35 GF

Saffron chickpea & couscous salad, celery,
apple & pine nut remoulade

Prawn & Crab Risotto \$35 N

Dill & pine nut pesto, parmesan

Pan Seared Potato Gnocchi \$34

Walnuts, roast pumpkin, peas, spinach, zucchini ribbons,
basil, parmesan

Spring Vegetable Salad \$30 VG N GF DF

roasted seasonal vegetables, pine nuts, currants,
lemon vinaigrette

Sushi Rice Bowl \$31 VG DF GFO

Cucumber, avocado, tofu chips, pickled ginger, nori,
sesame seeds, soy dressing

10% surcharge applies on Sundays

15% surcharge applies on Public Holidays

*PLEASE ASK YOUR FRIENDLY WAITER ABOUT
OUR DAILY SPECIALS & DESSERTS*

PUB CLASSICS

The ED Steak Frites \$32

300g MSA Rump Steak, shoestring fries,
café de Paris butter
**no changes*

The ED Smash Burger \$30 w/- chips

Wagyu beef patty, American cheese,
lettuce, tomato, pickles, grilled onions,
tangy burger sauce
**no changes*

Salt & pepper squid \$30 w/- chips

Greek salad, aioli, lemon

Butter Chicken \$32

Pappadam, raita, basmati rice

Caesar Salad \$26 VO

Cos lettuce, crispy bacon, anchovies,
garlic croutons, topped, w/- cold
poached egg

**+ cold chicken \$6 + salt & pepper
squid \$8**

+ salt & pepper tofu \$5

SCHNITZELS w/- chips & salad

300g Beef Porterhouse \$28

300g Chicken Schnitzel \$28

Eggplant Parmigiana \$26 VGO

Parmigiana topping \$4

(napoli sauce, melted cheese)

Mexican topping \$6

(corn chips, guacamole, sour cream & jalapeño)

Sauce: gravy, mushroom,

dianne, peppercorn **\$2.5**

SIDES

Spring Vegetable Mash \$10

Roasted Root Vegetables \$16

Sauteed Greens \$16 V GF

Greek Salad \$16 GF

Sweet Potato Chips \$15

Bowl of Hot Chips \$14

Bowl of Wedges \$14



SMALL PLATES TO SHARE

Coffin Bay Oysters Kilpatrick or Natural 1/2 doz \$25 Doz \$39

Oysters topped with bacon, house made sauce

Pan-Seared Calamari \$19 GF DF

Chilli, garlic, parsley, lemon vinaigrette

S.A. Kingfish Ceviche \$25 GF DF

Chilli, coconut, lemongrass & kaffir lime

Seared Haloumi (V) \$18

Spiced figs, fresh lemon

Beef Empanadas (3) \$18 *vegetarian option available

Beef brisket, potato, paprika & cumin,
hand-wrapped in traditional Colombian pastry

Pork Meatballs \$19 DF

Apple, fennel & parsley slaw

Greek Chicken (2) & Lamb (2) skewers \$20

Mint yogurt, lemon wedge

Mexican-Style Chicken Sliders (3) \$21

Chunky tomato & avocado salsa, chipotle aioli

Crispy Pork Bao Buns \$21 (2) DF

Fresh coriander, pickled carrot & daikon, Thai basil

W.A. Half Shell Scallops (5) \$30 GF DF

Avocado, chilli & prawn salsa

Cheese Plate \$28 GFO

Selection of three cheeses + accoutrements

add prosciutto **\$6** add olives **\$6**

Share Platter \$30 GFO

Pumpkin hummus, beetroot tzatziki, semi
dried tomatoes, toasted pita, dukkha,
balsamic EVOO

add prosciutto **\$6** add olives **\$6**

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TO START

Garlic bread \$8

Small baguette to share

Warmed Olives \$6

Marinated w/- rosemary & garlic

Dips plate for 2 \$18

Pumpkin hummus, beetroot tzatziki,
toasted pita

*PLEASE TURN OVER TO SEE OUR MAIN DISHES
& PUB CLASSICS*

THE
ED
MENU

