

THE ED MENU

MAIN COURSE

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

Sea salt baked potato, gourmet slaw, roasted red capsicum salsa

Chicken Breast wrapped in Prosciutto \$36 GF

Sage, garlic mashed potatoes, sauteed greens, red wine jus

Blackened King Henry Pork Cutlet \$35 GF

Confit roma tomato, asparagus & olive salad, beetroot & carrot puree

NT Barramundi \$38 GF

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

Crispy Pork Belly \$32 GF

Rice vermicelli salad, tofu, thai basil, mint, pickled carrot & daikon, chilli, fresh lime dressing

Chicken Fajita \$35

Capsicum, tomato salsa, sour cream, avocado, toasted tortilla

Prawn & Crab Risotto \$35 N GF

Dill & pine nut pesto, parmesan

Pan Seared Potato Gnocchi \$34 V

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

Superfood Bowl \$35 N + Tofu \$6

Ancient grains, edamame, roasted vegetables, avocado, toasted seeds, garlic & spinach dressing

Roasted Vegetable Salad \$30 VG N GF DF + Haloumi \$6

roasted seasonal vegetables, pine nuts, currants, lemon vinaigrette

Sushi Rice Bowl \$31 VG DF

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

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

Malaysian Beef Curry \$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 + chips & salad

300g Beef Porterhouse \$28

300g Chicken Schnitzel \$28

Eggplant Parmigiana \$26 VGO

Parmigiana topping \$4

(napoli sauce, melted cheese)

BBQ Kilpatrick topping \$6

(Bacon pieces, house made Kilpatrick sauce, cheese)

Sauce: gravy, mushroom,

dianne, peppercorn \$2.5

SIDES

Potato Mash \$10

Roasted Vegetables \$16

Tempura Broccoli \$20

Greek Salad \$16 GF

Sweet Potato Chips \$15

Bowl of Hot Chips \$14

Bowl of Wedges \$14



10% surcharge applies on Sundays
15% surcharge applies on Public Holidays

SMALL PLATES TO SHARE

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

Oysters topped with bacon, house made sauce

Pan-Seared Calamari \$19 GF DF

Chilli, garlic, parsley, lemon vinaigrette

Kingfish Ceviche \$25 GF DF

Salsa verde, crispy capers

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

Lamb Meatballs \$19

Tomato, black olive, parmesan, basil

Serrano Ham \$18

Pickled baby vegetables, crostini

Greek Chicken (2) & Lamb (2) skewers \$22

Mint yogurt, lemon wedge

Crispy Snapper Sliders (3) \$21

Baby cos, avocado, cucumber, lemon & dill aioli

Seared Prawn Cutlet \$21 DF DF

Chorizo, sherry vinaigrette & flatleaf parsley

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

Avocado, chilli & prawn salsa

Cheese Plate \$32 GFO

Selection of three cheeses + accoutrements

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

Share Platter \$38 GFO

Spiced pumpkin & carrot dip, chunky chickpea &
paprika hummus, semi dried tomatoes, olives.

add warm bread, dukkha, balsamic, EVOO, **\$8**

add prosciutto **\$6**

TO START

Garlic bread \$8

Small baguette to share

Stone Baked Bread \$12

Warm loaf to share, herb butter

Warmed Olives \$6

Marinated w/- rosemary & garlic

Dips Plate \$18

Spiced pumpkin & carrot dip, chunky chickpea & paprika hummus, toasted pita

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



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