

THE ED MENU

PLEASE ASK YOUR FRIENDLY WAITER ABOUT
OUR DAILY SPECIALS & DESSERTS

MAIN COURSE

Chargrilled 100-Day Aged Grain-Fed 250g Fillet \$45 GF

Garlic mash, caramelised endive, parsnip

The Ed Beef Bourginon Pie \$38

Mashed potato, green beans

Roasted Sumac Chicken Breast \$38

Saffron, date, pine nut, cous cous, harissa yoghurt,
lemon, mint

King Henry Pork Cutlet \$40 GF

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

Lamb Ragu Potato Gnocchi \$36

Lamb shank, red wine, rosemary, tomato, pea, parmesan

Lentil Shepards Pie \$32 VG GF

Lentil ragu, winter vegetables, mashed potato

NT Barramundi \$40 DF A

Thai red curry, prawn dumplings, bok choy,
sticky coconut rice, crispy shallot

Lamb Yiros Bowl \$35

Greek salad, tzatziki, pitta

Superfood Bowl \$32 N + Tofu \$6

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

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

Roasted seasonal vegetables, pine nuts, currants,
lemon vinaigrette

10% surcharge applies on Sundays

15% surcharge applies on Public Holidays

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,
BBQ chipotle mayo
**no changes*

Malaysian Beef Coconut Curry \$32 GFO

Pappadam, raita, basmati rice

Salt & Pepper Squid \$30 w/- chips I

Greek salad, aioli, lemon

SCHNITZELS + Chips & Salad

300g Chicken Schnitzel \$28

Chicken Breast

300g Beef Schnitzel \$28

Porterhouse

Eggplant Parmigiana \$28 VGO

Parmigiana topping \$4

(napoli sauce, melted cheese)

Hawaiian topping \$6

Ham, pineapple, napoli sauce, cheese

Sauce: gravy, mushroom, diane,
peppercorn sauce **\$2.5**

Caesar Salad \$26 GFO

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

+ cold chicken \$8

+ salt & pepper squid \$8 A

+ salt & pepper tofu \$6

SIDES

Potato Mash \$16 GF

Roasted Vegetables \$16 GF

Satueed Greens \$16 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 1/2 Doz \$25 Doz \$39 A

Oysters topped with bacon, house made sauce

Pan-Seared Calamari \$19 GF DF I

Chilli, garlic, parsley, lemon vinaigrette

Salmon, Crab & Prawn Cakes \$22 A

Lemon, dill, capers, aioli

Hot Honey Crispy Chicken Sliders (3) \$21

Ginger hot honey, pickled onion slaw

Empanadas (3) \$21 Beef or Vegetarain

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

Seared Haloumi \$18 GF

Spiced figs, fresh lemon

Lamb Cutlet (2) \$22 GF DF

Grilled fennel, smokey capsicum coulis

Lamb Meatballs \$19

Tomato, black olive, basil & parmesan

Greek Chicken (2) & Lamb (2) Skewers \$22 GF

Mint yoghurt, lemon wedge

Baked Brie \$22

Wrapped in filo pastry, rocket salad, almonds, cranberry relish

Polenta Chips VG \$18

housemade chutney

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

Avocado, chilli & prawn salsa

Cheese Plate \$32 GFO N

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, EVOO, balsamic \$8

add prosciutto \$6

TO START

Garlic Bread \$8

Small baguette to share

Warm Stoned Baked Bread \$12

Small loaf to share, herbed butter

Warmed Olives \$6

Marinated w/- rosemary & garlic

Dips Plate \$18 GFO

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

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

Seafood Origin:

A (Australian) I (Import) M (Mixed)



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