

THE ED MENU

MAIN COURSE

PAN SEARED POTATO GNOCCHI \$32

Walnuts, pumpkin, rocket, sage, fetta, green peas, lemon, garlic N V

WARM VEGETABLE SALAD \$28

Roasted seasonal vegetables, spinach, beetroot hommus, crispy chickpeas, spiced nuts VG N GF DF
+ chicken + haloumi + salt & pepper tofu \$8 each

SUPERFOOD BOWL \$30

Ancient grains, edamame, roasted vegetables, avocado, toasted seeds, garlic & spinach dressing GF VE N
+ chicken + haloumi + salt & pepper tofu \$8 each

ATLANTIC SALMON \$44

Salsa verde, roasted Kipfler potato, green bean, Heirloom tomato salad A GF DF

LEMONGRASS CHICKEN BREAST \$37

Coriander, green chilli, coconut sticky rice, mango, Thai basil, pickled pineapple GF DF

PORK SALTIMBOCCA \$36

Sage, prosciutto, crispy potatoes, spinach, taleggio cream GF

CHARGRILLED KANGAROO FILLET \$36

Sweet potato mash, buttered greens, jus GF

BEEF & GUINNESS PIE \$36

Spring onion & parsley mash

250G CHARGRILLED 100 DAY AGED GRAIN-FED SIRLOIN \$45

Creamed parsnip & cauliflower, caramelised baby fennel GF

PLEASE ASK YOUR FRIENDLY WAITER ABOUT
OUR DAILY SPECIALS & DESSERTS

PUB CLASSICS

THE ED STEAK FRITES \$35

300g MSA rump steak, shoestring fries, leaf salad
Café de Paris butter *no changes GF

THE ED BURGER \$30

Beef patty, American cheese, lettuce, tomato, pickles, grilled onions, BBQ chipotle mayo, chips
*no changes

SALT & PEPPER SQUID \$26

Greek salad, chips, aioli, lemon

CURRY OF THE DAY \$35

Pappadam, raita, basmati rice GF

CAESAR SALAD \$26

Cos lettuce, crispy bacon, anchovies, garlic croutons, topped, w/- cold poached egg
+ chicken + haloumi + salt & pepper tofu
\$8 each

SCHNITZELS

Eggplant parmigiana \$28 VEOA

300g Chicken breast \$28

300g Beef porterhouse \$28

All served with chips + Greek salad

Parmigiana topping \$5

Kilpatrick topping \$6

Sauce: \$2.50

Diane, gravy, mushroom, peppercorn

SIDES

Potato mash \$15

Roasted potatoes & pumpkin \$16

Garlic and chilli sautéed greens V \$15

Sweet potato chips \$15

Hot chips \$14

Wedges \$14

10% surcharge applies on Sundays

15% surcharge applies on Public Holidays

N Contains Nuts

GF Gluten Free

DF Dairy Free

V Vegetarian

VE Vegan

A Australian seafood

I Imported seafood

M Mixed origin seafood



SMALL PLATES TO SHARE

COFFIN BAY OYSTERS KILPATRICK 1/2 DOZ \$25 DOZ \$39

Oysters topped with bacon, house made sauce

SALT & PEPPER SQUID \$20

Chipotle aioli, lemon A

SALMON, CRAB & PRAWN CAKES \$22

Lemon, dill, capers, aioli M

SEARED HALOUMI (V) \$18

Toasted olive & fennel sourdough, onion relish, lemon V

EMPANADAS (3) BEEF OR VEGETARIAN \$18

House made beef brisket, potato, paprika, cumin, traditional Colombian pastry *VOA

MIDDLE EASTERN SPICED LAMB MEATBALLS \$19

Saffron, pinenuts, babaganoush, parsley, mint GF DF N

KING PRAWNS \$26

Grilled in shells, harissa, lemon A GF DF

MALAYSIAN CHICKEN SKEWERS (4) \$22

Peanut, chilli, cucumber dipping sauce GF

PULLED PORK SLIDERS (3) \$18

Spiced rubbed pork, apple slaw, sriracha aioli

NAPALESE CHICKEN MOMO DUMPLINGS (3) \$19

Housemade & steamed, traditional dipping sauce N

W.A. HALF SHELL SCALLOPS (2) \$18

Caper, shallot & anchovy butter, herb crumb A

CHEESE PLATE \$32 GFO

Selection of three cheeses + accoutrements
+ prosciutto + olives \$6 each

SHARE PLATTER \$30 GFO

Mint & beetroot hommus, smokey babaganoush,
toasted pita, semi dried tomatoes, olives VE
+ warm bread, dukkha, balsamic, EVOO, \$8
+ prosciutto \$6

TO START

GARLIC BREAD \$8

Small baguette to share

WARM STONE BAKED BREAD \$10

Herb butter

WARMED OLIVES \$6

Marinated rosemary & garlic VE GF

DIPS PLATE \$18

Mint & beetroot hommus, smokey babaganoush, toasted pita VE

ARANCINI (3) \$19

Refer to daily specials V

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

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I Imported seafood
M Mixed origin seafood*

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