



Small Plates

ANY 3 FOR \$45

Sour dough Garlic butter.	\$ 7
Crispy Curry salt Prawns Mint and Spinach yoghurt. (GFA)	\$ 18
Waygu meat balls Smoked tomato sauce. (GF)	\$ 17
Fried chicken skewers Hong Kong satay sauce and rice.	\$ 16
Pt Lincoln Mussels Chilli, fresh herbs and beer broth. (GFA)	\$ 17
Haloumi and eggplant chips Bush tomato chutney.	\$ 17
Basil and fetta arancini Beetroot relish and whipped fetta (Veg)	\$ 16
Salt and pepper squid Slaw, saffron and sweet chilli sauce. (GFA)	\$ 17
Local Prawn spring rolls House made sweet chilli, crispy noodles.	\$ 17
Char'd whole Prawns Garlic, chilli and lime butter. (GF)	\$ 18
Oysters : SA Per 5	\$ 15
Natural with lemon	\$ 15
Kilpatrick	\$ 18

10% Surcharge on public holidays

Platter's

Seafood Platter for 1 (GFA)	\$ 54
Seafood Platter for 2 (GFA)	\$ 99

Crumbed local Silver whiting, Salt and pepper squid, Pt Lincoln Mussels in Beer broth, Hervey bay half shell scallops, char'd local king prawns with chips and salad.

Mains

Salt & pepper Australian squid With chips and salad.	\$ 28
Spencer gulf silver whiting Coopers sparkling ale Batter, chips and salad. (GFA)	\$ 33
Spencer Gulf seafood Combo Crumbed local Silver Whiting, local crumbed prawns, Salt and pepper squid, chips and salad.	\$ 35
200 gram Sirloin With chips, salad and your choice of gravy. (GFA) (mushroom, pepper, diane, plain) Seafood sauce, prawns and squid in creamy garlic, add \$8	\$ 28
Slow roasted lamb rump Baby carrots, green salsa, lemon potatos and jus. (GF)	\$ 34
Local seafood Marinara Fettuccine, cockles, squid, prawns, black mussels, roasted garlic and fresh herbs. (GFA)	\$ 35
Fish and chips NZ Hoki, chips and salad. (GFA)	\$ 26
Stuffed capsicum Lentils, butter beans, peas, dill, semi dried tomatoes, kale. (GF, Vegan, Dairy Free)	\$ 25
Humpty doo Barramundi Bacon brussel sprouts, cauliflower and confit chats with lemon hollandaise and crumble. (GF)	\$ 34
Crispy duck salad With asian slaw, bean sprouts, fried shallots and chinese BBQ dressing	\$ 28
Chargrilled veg salad Zucchini, capsicum and caramalized onion tossed with rocket and herb dressing. (Veg) (GF)	\$ 23
... Add chicken	\$ 5



S.A Scotch fillet \$ 39
 Chips, salad, choice of sauce. (GFA)
 Seafood Prawns and squid, creamy garlic sauce Add \$8

Mixed Grill \$ 35
 (see specials board) (GFA)

Mushroom-burger \$ 19
 crumbed field mushroom, haloumi, rocket,
 beetroot relish (GFA, Veg)

Classic cheese burger Double: \$ 19
 Dry aged waygu brisket pattie, jack cheese,
 pickles, onion and ketchup (GFA) Tripple: \$ 24

Southern fried chicken \$ 20
 Slaw and onion rings

Gluten free bun \$ 3

Schnitzel

Chicken or Wagu Beef Schnitzel \$ 22

Double Schnitzel \$ 30

Sauces: Mushroom, Pepper, Dianne or Gravy. (GF) \$ 3

Toppers:

Greasy Pig cheese avocado, bacon. \$ 3

Kilpatrick bacon, cheese, with a bbq sauce. \$ 3

Parmy nap sauce and cheese. \$ 3

Hawaiian nap sauce, ham, cheese and pineapple. \$ 3

Seafood prawns and squid, creamy garlic sauce. \$ 8

Sides

Bowl of chips \$ 9
 With tomato sauce or mayo.

Bowl of wedges \$ 12
 With sour cream and sweet chilli. (Veg)

Wood Oven Pizza

Garlic & parmesan pizza \$ 10

Hawaiian \$ 18
 Ham and pineapple.

Margarita \$ 17
 Fresh marinated tomato garlic and fresh basil.

Supreme \$ 20
 Ham, pepperoni, fresh tomatoes, mushroom,
 Spanish onion and Kalamata olives.

Lamb Yiros \$ 20
 Marinated lamb, onion, tomatoes
 and finished with garlic Sauce.

Classic Pepperoni \$ 18
 Pepperoni and chilli flakes.

Seafood \$ 22
 Fresh local prawns, squid, marinated tomatoes
 and oregano. Finished with fresh lemon and basil.

Vego Delight \$ 19
 Fresh tomatoes, onion, Kalamata olives, pineapple,
 sweet potato, Spanish onion and mushroom (V)

Three little Pigs \$ 20
 BBQ sauce, bacon, ham, pulled pork, Spanish onion
 and capsicum

Classic BBQ Chicken \$ 20
 Chicken, bacon and Spanish onion.

Gluten free bases \$ 3

DESSERT PIZZA

Nutella Wood Oven Calzone \$ 18
 Strawberries, hazelnuts with vanilla ice cream.

Apple Crumble Pizza \$ 16
 Poached apples, Coconut and cinnamon crumble
 with vanilla ice cream

Wood oven hours of operation
Friday to Sunday lunch // Thursday to Sunday dinner

10% Surcharge on public holidays



- Chats \$ 8
With garlic butter and herbs. (Veg) (GF)
- Seasonal veg \$ 8
(Veg) (GF)
- Side salad \$ 8
(Veg) (GF)

Desserts

- Lotsa lollies \$ 14
Vanilla bean and macadamia ice cream, lollies, pastry finger and toffee shard.
- Wood fire caramelized sugar pastry stack \$ 14
Choc dipped caramelized orange, orange syrup and double cream.
- Nutella Panna cotta \$ 14
Burnt marshmallow, stewed strawberry.

PLANNING A FUNCTION?

We have five function rooms and private spaces to suit all budgets and occasions.

Checkout

COOPERSALEHOUSE.COM.AU

HAPPY HOUR

 **\$5.50 PINTS**

 **\$5.50 WINES**

**MONDAY TO FRIDAY
4 PM - 6 PM**

FRIDAY AND SATURDAY SPECIALS

- \$20 COCKTAIL JUGS**
- \$6 SELECTED PINTS & WINES**
- \$6 VODKA & SELECTED SHOOTERS**

**FROM 9PM CONDITIONS APPLY
DRINK RESPONSIBLY**

ALL DAY EVERYDAY

 **\$10 LAGER JUGS**