

Entree

- Garlic bread [V] 4 pieces \$10⁰⁰
- Cheesy garlic bread..... \$12⁵⁰
- Bowl of chips [V] \$10⁰⁰
Served with tomato sauce
- Bowl of onion rings [V] \$12⁰⁰
- Bowl of wedges [V] \$12⁰⁰
Served with sweet chilli sauce and sour cream
- Pumpkin, fetta and thyme arancini [3] [V].. \$16⁰⁰
Served with roasted garlic aioli and rocket and parmesan salad
- Fried pork and prawn dumplings [5]..... \$18⁰⁰
With honey, chilli, soy and lime dipping sauce
- Duck spring rolls [3] \$19⁰⁰
Served with spiced plum dipping sauce

\$2 OFF* MAIN MEALS
& ENTREES

*DISCOUNT IS FOR EDP HOTEL MEMBERS. EXCLUDES SPECIALS, SAUCES, TOPPINGS AND OTHER OFFERS.



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Burgers

- Halloumi burger [V] \$25⁰⁰
Grilled halloumi, char-grilled capsicum, caramelised onion, tomato and lettuce on a toasted sesame bun with house made aioli and chips
- Chicken burger \$27⁰⁰
Marinated chicken tenderloins, bacon, avocado, lettuce and aioli on a toasted sesame bun
- Beef burger \$27⁰⁰
All beef patty, bacon, caramelised onion, cheese, tomato and lettuce on a toasted sesame bun with house made BBQ sauce and chips

Seafood

- Fish and chips..... 1 piece \$20⁰⁰
..... 2 pieces \$24⁰⁰
Coopers pale ale battered with chips salad and tartare sauce
- Salt and pepper squid..... \$27⁰⁰
Lightly dusted with our house made seasoning served with chips, salad and roasted garlic aioli
- Seafood basket \$30⁰⁰
Coopers pale ale battered fish, crumbed prawns and salt and pepper squid with chips, salad and tartare sauce

SWAP SALAD FOR SEASONAL VEGETABLES + \$2
ADD MASHED POTATO \$2

[V]=VEGETARIAN [VE] VEGAN [G]=GLUTEN FREE

IF YOU SUFFER FROM FOOD ALLERGIES, PLEASE ADVISE SO WE CAN TRY TO ACCOMMODATE. CHIPS ARE NOT GLUTEN FREE.



Mains

Cauliflower steak [V] [VE] [GF] \$24⁰⁰
Roasted cauliflower, dusted with mixed spice and served with an orange and almond salad

Bangers and mash [GF] \$27⁰⁰
Thick pork sausages, flame grilled, served with creamy cabbage, mashed potato and rich gravy

Slow cooked lamb shank..... \$28⁰⁰
Served with creamy mashed potato, broccolini and house made marinade

Slow cooked Guinness pie..... \$28⁰⁰
Served with creamy mashed potatoes and seasonal vegetables

Pork baby back ribs \$31⁰⁰
Marinated slow cooked pork ribs served with chips and salad

300g rump steak [GF] [Sauce +\$2.50] \$36⁰⁰
Char-grilled to your liking with chips and garden salad

Schnitzels

Eggplant schnitzel [V] \$23⁰⁰
Served with chips and salad [sauce +\$3]

Chicken breast schnitzel \$25⁰⁰
Served with chips and salad [sauce +\$3]

Tender beef schnitzel \$25⁰⁰
Served with chips and salad [sauce +\$3]

SWAP SALAD FOR SEASONAL VEGETABLES + \$2
ADD MASHED POTATO \$2

TOP IT Sauces and toppings

Gravy, mushroom, pepper or Diane [GF]..... \$3⁰⁰

Parmigiana [GF] Napolitana sauce and cheese..... \$4⁰⁰

Hawaiian \$5⁰⁰
Napolitana sauce, ham, pineapple and cheese

Mexican [GF] \$6⁰⁰
Tomato salsa, Jalapeño and cheese topped with sour cream, guacamole and corn chips

Swiss..... \$6⁰⁰
Hollandaise sauce, ham, asparagus and cheese

Surf and turf [GF] \$10⁰⁰
Prawns and calamari in a garlic cream sauce

Kids \$15

Includes kids main, small soft drink or juice and ice cream sundae with a choice of topping

KIDS DEALS ONLY FOR KIDS 12 YEARS & UNDER

Crumbed sausages [2] With chips, salad and tomato sauce

Chicken nuggets With chips, salad and tomato sauce

Crumbed calamari With chips, tomato sauce and salad

Fish and chips With salad and tomato sauce

Cheeseburger With chips and tomato sauce

Pasta napolitana [V] Topped with cheese

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Desserts

Ice cream sundae [GF] \$11⁰⁰
3 scoops of ice cream with a choice of topping

Chocolate mud cake \$14⁰⁰
With vanilla ice cream and raspberry coulis

Crème caramel [GF] \$14⁰⁰
With whipped cream and strawberries

Vanilla bean panna cotta [GF]..... \$14⁰⁰
With whipped cream and berry coulis