

EST

1862

# WELCOME TO COOPERS BREWERY

FOOD MENU

REGENCY

PARK



## TO SHARE

Barley, smoked eggplant arancini + Original Pale Ale mayonnaise \$13

Turmeric cauliflower, coconut miso broth + smoked chilli oil GF DF V \$14

Lemon pepper calamari + Pacific Pale Ale rouille sauce \*GF \$16

Spencer Gulf prawns + fennel, tabasco ranch GF \*DF \$22

Pair with Australian Lager

Lamb skewer, black vinegar + charred garlic sprouts GF DF \$18

Pair with Mild Ale

Barossa smoked chorizo, Dark Ale jus + bull horn pepper \*GF \*DF \$14



## COOPERS BURGERS

All served with classic chips and pink Murray River salt

**PLANT BASED** \*GF \*DF \*V \$23  
Brioche, sweet potato hummus, grilled halloumi, lettuce, caramelised onion

**DRUNKEN CHICKEN** \*GF \*DF \$25  
Brioche, grilled Coopers XPA chicken thigh, lettuce, corn cheese sauce, avocado, pickled red onions

**OUR BEEF CLASSIC** \*GF \*DF \$27  
Brioche, Mild Ale mayonnaise, beetroot, house pickles, beef patty, caramelised onion, American cheddar

Pair Original Pale Ale

## TAPAS PLATE

\$42

For 2-3 guests to share

Artichoke tzatziki GF

La Casa baked burrata, Olasagasti anchovies, chilli oil + crispy wheat GF

Confit duck leg + nasturtium pesto GF DF

Served with Coopers malted barley house bread \*GF DF

## MAIN

Ricotta gnocchi + macadamia horseradish cream, zucchini relish GF \$26

Pair with Dry 3.5

Original Pale Ale battered flathead + classic chips with pink Murray River salt \$32

Sparkling Ale brine porchetta, whisky pickled apples + corn velouté \*DF \$30

Crumbed veal cutlet, braised leek + parmesan custard \$36

Pair with Sparkling Ale

300gr Porterhouse steak, Hasselback potatoes + roast chicken wings gravy GF DF \$40

Pair with Dark Ale

## KIDS

Ricotta gnocchi + Napoli sauce, fior di latte GF \$12

Battered fish and chips \$14

Kids Burger: Brioche, house aioli, tomato sauce, beef patty, caramelised onion, American cheddar \*GF \*DF \$12

## FROM THE GRILL

Grilled half chicken + Vegemite-lemon myrtle jus, sweet chilli \*DF \$32

Pair with Genuine Draught

Grilled octopus, saffron polenta + olive crumb GF \*DF \$39

Pair with Pacific Pale Ale

400gr Grilled cape hanger steak + Pantelleria capers pesto + pine nuts GF DF \$52

## SIDES

Lettuce, crispy buckwheat + La Casa dolce GF \*DF \*V \$14

Roast green vegetables, honey shallots + spicy chickpeas GF \*DF \*V \$16

Classic chips, lemon, pink Murray River salt + Mild Ale mayonnaise \*GF DF \*V \$12

Duck fat, double roasted cocktail potatoes, + chimichurri GF DF \*V \$15

## BEVERAGES

Rio Coffee from \$4

T BAR Teas from \$5

Mischief Brew Mixers \$5

Coke Classic or Zero \$5

Orange or Apple juice \$5

## COOPERS PIZZAS

Pizza dough made with Coopers yeast  
Gluten free dough and vegan cheese available

**MARGHERITA** \$18

Napoli sauce, fior di latte, fresh basil, extra virgin olive oil, parmesan

**MUSHROOM** \$19

Portobello, spinach cremini, taleggio, thyme

**EGGPLANT PARMIGIANA** \$19

Tomato, eggplant, bechamel, black olives, rosemary, mozzarella, chilli flakes

**PEPPERONI** \$22

Napoli sauce, mozzarella, pepperoni, guidilla oil, parmesan

**PORK BELLY AND JALAPENO** \$24

Slow cook pork belly, mozzarella, pork crackling, chimichurri, jalapeno

**PRAWN AND VEG** \$24

Napoli sauce, mozzarella, prawn cutlet, broccolini, fried garlic, red chilli

**PROSCIUTTO** \$23

Fior di latte, mozzarella, prosciutto, trapanese pesto

Pair with Dark Ale

## DESSERT

Nutella Pizza + Sparkling Ale custard, balsamic strawberry \*GF \$12

Mascarpone zabaglione cannoli + white chocolate soil \$5 each

Smoked banana - dulce de leche parfait + cinnamon lime curd \*GF \$12



GF Gluten Free

\*GF Can be Gluten Free

DF Dairy Free

\*DF Can be Dairy Free

V Vegan

\*V Can be Vegan

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# WELCOME TO COOPERS BREWERY

DRINKS LIST



## TAP BEER & CIDER SELECTION

	ABV	285ml	425ml
Premium Light	2.9	\$6.0	\$7.5
Dry 3.5	3.5	\$7.0	\$8.5
Mild Ale 3.5	3.5	\$7.0	\$8.5
Dry	4.2	\$7.5	\$9.0
Australian Lager	4.2	\$7.5	\$9.0
Pacific Pale Ale	4.2	\$7.5	\$9.0
Genuine Draught	4.4	\$7.0	\$8.5
Original Pale Ale	4.5	\$7.5	\$9.0
Dark Ale	4.5	\$7.5	\$9.0
XPA	5.2	\$8.5	\$10.0
Botanic Ale	5.8	\$8.5	\$10.0
Sparkling Ale	5.8	\$8.5	\$10.0
Best Extra Stout	6.3	\$8.5	\$10.0
2024 Vintage Ale	7.5	\$10.5	\$12.0
Beer of the Moment	See Board	POA	POA
Thatchers Apple Cider	4.8	\$8.5	\$10.0



A selection of Australian Spirits is available

## SPARKLING

	150ml pour	250ml pour	750ml bottle
<b>O'Leary Walker 'Hurtle' Chardonnay/Pinot Noir</b> Adelaide Hills, SA	\$13	•	\$60
<b>Primo Estate Prosecco NV</b> McLaren Vale, SA	\$11	•	\$49
<b>Champagne Pol Roger Brut Reserve Non Vintage</b> Éperney, FRA	\$25	•	\$120

## WHITES

	150ml pour	250ml pour	750ml bottle
<b>Jim Barry Watervale Riesling</b> Clare Valley, SA	\$11	\$17	\$48
<b>Dandelion Vineyard 'Wishing Clock' Sauvignon Blanc</b> Adelaide Hills, SA	\$12	\$18	\$52
<b>Stargazer 'Tupelo' Pinot Gris/Riesling/Gewurztraminer/Pinot Blanc</b> Tamar & Derwent Valley, TAS	•	•	\$62
<b>Mr Riggs Mrs. Pinot Gris</b> McLaren Vale, SA	\$12	\$18	\$52
<b>Ox Hardy 'Upper Tintara' Fiano</b> McLaren Vale, SA	•	•	\$57
<b>Rockford 'Local Growers' Semillon</b> Barossa Valley, SA	•	•	\$65
<b>Skillogalee Chardonnay</b> Clare Valley, SA	\$14	\$20	\$62

## REDS

	150ml pour	250ml pour	750ml bottle
<b>Ashton Hills Piccadilly Valley Pinot Noir</b> Adelaide Hills, SA	\$15	\$25	\$70
<b>Samson Tall Grenache</b> McLaren Vale, SA	•	•	\$49
<b>Balnaves Cabernet Sauvignon</b> Coonawarra, SA	\$14	\$23	\$65
<b>Vasse Felix 'Filius' Cabernet Sauvignon</b> Margaret River, WA	•	•	\$55
<b>O'Leary Walker Nero d'Avola</b> Clare Valley, SA	•	•	\$49
<b>d'Arenberg 'd'Arry's Original' Shiraz/Cabernet</b> McLaren Vale, SA	\$10	\$16	\$44
<b>Rockford 'Rod &amp; Spur' Shiraz/Cabernet</b> Barossa Valley, SA	•	•	\$85
<b>Pauletts Shiraz</b> Clare Valley, SA	•	•	\$42
<b>Soul Growers 'Provident' Shiraz</b> Barossa Valley, SA	\$13	\$21	\$60

## ROSÉ

	150ml pour	250ml pour	750ml bottle
<b>Patritti 'Marion' Grenache Rosé</b> Marion, SA	\$10	\$16	\$45
<b>Langmeil 'Bella Rouge' Cabernet</b> Langhorne Creek, SA	•	•	\$42

