



EARL OF LEICESTER

— HOTEL —

BAR - RESTAURANT - FUNCTION ROOMS - GAMING

- *Serving quality seasonal produce* -

OPEN

Everyday for Lunch & Dinner

ALL DAY DINING EVERY WEEKEND

ALL MAIN MEALS RECEIVE COMPLIMENTARY SALAD BAR



take-away available

(v) vegetarian

(gf) gluten free

(n) contains nuts

- Please advise any specific allergy when ordering -

BREAD

Roasted Garlic & Parmesan Sourdough (v)

\$8.50

SHARE PLATES & SNACKS

S.A. Coffin Bar Oysters Natural, El Diablo or Chilli Vinegar

Half Dozen : \$17 or Dozen : \$29

Sage & Cauliflower Croquette Kefalograviera, Asparagus, Chilli & Lime (v)

\$11

Rabbit Mortadella Black Chorizo, Fennel, Apple & Pistachio (gf)

\$12

Hot or Mild Chicken Wings with Blue Cheese Aioli

\$10

Grilled Local Squid Chimmi Churri & Witlof (gf)

\$12

Kingfish Ceviche Pickled Kohlrabi, Grapefruit, Horseradish & Croutons

\$12

Leicester Street Dog San Jose Kransky, Apple, Mustard & Cheddar

\$10

Baked Scallops Nduja, Sweetcorn, Candied Olive & Lime (gf)

\$15

Tempura Pork Pickled Vegetables, Wasabi Yoghurt & Black Vinegar Caramel

\$14

Cajun Onion Rings (v) Jalapeño Aioli

\$9

Crispy Chicken Strips Aioli

\$9

Earl Share Plate Kingfish Ceviche, Chicken Wings, Tempura Pork, Croquettes & Chimmi Churri Argentinian Sausage

\$36 for 2 to 4 people

GRILL

Dry Aged Porterhouse

300g \$27

Eye Fillet

250g \$35

Angus Pure T-Bone

600g \$42

Scotch Fillet

300g \$33

K.I. Lamb Rump

280g \$28

Paroo Kangaroo

280g \$27

Fries **or** Mash Potato, Market Salad, Herb Butter & Red Wine Jus
American, Hot English or Dijon Mustard

additional sauces

Green Peppercorn Sauce, Swiss Brown Mushroom Gravy, Beef Gravy or Dianne
\$2

MAIN

King Henry Pork Cutlet (gf)

Chorizo, Cauliflower Purée, Witlof & Apple

\$25

Arroz Con Pollo (gf)

Chicken Breast, Spanish Chorizo, Sofrito, Green Beans, Smoked Paprika &
Saffron Infused Rice

\$24

Pan Fried Atlantic Salmon (gf)

Warm Herbed Potato Salad, Chilli, Lime & Heritage Tomato

\$27

Spiced Duck Breast (gf)

Curried Pea & Potato Cake, Sweetcorn Sambal & Asian Herbs

\$26

Hand Made Gnocchi (v)

Sweetcorn, Oyster Mushrooms, Asparagus, Goats Cheese & Almond Cream

\$25

Side

Onion Rings (v) \$9 Fries (v) \$8 Wedges (v) \$8 Steamed Greens (gf)(v) \$8

Calabrese Salad (gf)(v) \$8 Mash Potato (gf)(v) \$8

SALAD

Grilled Chicken (n)

Quinoa, Avocado, Mango, Coriander, Tomato, Cucumber, Cashews & Mint
\$19

Grilled Halloumi (gf) (n)

Smoked Eggplant, Heritage Tomato, Rocket, Fennel, Olives & Almonds
\$18

Salad Bar

Daily Selection of Salads & Bread
\$14

MODERN CLASSIC

Bangers Menu

English Pork Sausages : Leek & Carrot Mash, Peas & Dark Ale Jus

Argentinian Beef & Pork Sausages : Black Beans, Quinoa, Corn & Chimmi Churri

Italian Pork Sausages : Polenta, Peppers & Salsa Verde

All \$21

Alfie's CheeseBurger

Angus Beef, Swiss Cheese, Pickles, Mustard, Ketchup & Fries
\$17

Earl Burger

Angus Beef, Smoked Bacon, Swiss Cheese, Lettuce, Tomato, Pickles,
Caramelised Beetroot Jam, Aioli & Fries
\$19

Statesman Burger

Cajun Chicken Strips, Bacon, Guacamole, Swiss Cheese, Slaw, Jalapeños & Fries
\$19

Dudley Burger (v)(gf)

Chickpea & Quinoa Felafel, Mint Yoghurt, Red Pepper Jam, Zuni Pickles,
Herb Salad & Sweet Potato Fries
\$18

Glazed BBQ Pork Ribs

Potato Wedges, House Slaw & Charred Lime
\$22

British Fish & Chips

Coopers Beer Battered or Crumbed Flathead Fillets
House Slaw, Fries, Pea Tartare & Lemon
\$22

THE EARL OF SCHNITZEL

Grass Fed Beef

or

Free Range Chicken

House Slaw & Fries

Sauces : Gravy, Green Peppercorn, Swiss Brown Mushroom or Dianne

Small (350g) \$20

Large (600g) \$25

ADDITIONAL TOPPINGS

Traditional Parmigiana : Napoli Sauce & Mozzarella

Gypsy Parmigiana : Gypsy Ham, Mushroom, Truffled Napoli Sauce & Provolone

Bulls Bollocks : Ham, Salami, Napoli Sauce & Mozzarella

El Diablo : Pancetta, House BBQ Sauce, Chilli & Mozzarella

N.Y.C. : Pepperoni, Fresh Chilli, Olives, Tomato, Parmesan & Fior de Latte

Mad Mex : Chilli Con Carne, Jalapeños, Mozzarella, Sour Cream & Corn Chips

Gaicho : Australian Prawns, Sweet Chilli, Sweet Corn & Chimmi Churri

All \$5.50

PUDDING

Chilled Rice Pudding

Strawberry Soup & Oatmeal Crumble

\$10

Chocotorta

Chocolate Brownie, Peanut Butter Parfait & Salted Caramel

\$12

Bread & Butter Pudding

Compote Apricots, Pinenuts & Vanilla Bean Gelato

\$10

Sticky Date Pudding

Rum & Raisin Ice-cream

\$11

SPARKLING WINE

	Glass	Bottle
NV The Lane 'Lois' Sparkling Blanc de Blancs Adelaide Hills	\$9	\$42
NV The Lane Sparkling Brut Rosé Adelaide Hills	\$9.5	\$44
NV Bleasdale Sparkling Shiraz Langhorne Creek	\$9.5	\$44
NV Mumm Cordon Rouge Brut Champagne, France		\$80
NV Mumm Rose Brut Champagne, France		\$90

MOSCATO & ROSÉ

16 Angoves Moscato Riverland SA	\$6	\$28
16 Luna Rosa Rosé Central Ranges NSW	\$8	\$38
16 Rockford Alicante Bouchet Barossa Valley	\$9.5	\$44

RIESLING

15 Atlas Riesling Clare Valley	\$9	\$42
16 Vickery Riesling Eden Valley	\$9	\$42
15 Castelli 'Estate' Riesling WA		\$45
15 Clos Clare Riesling Clare Valley		\$54
15 Petaluma Riesling Adelaide Hills		\$66

SAUVIGNON BLANC & BLENDS

16 Mike Press Sauvignon Blanc Adelaide Hills		\$36
15 Ara Estate 'Working Lunch' Sauv. Blanc Marlborough, NZ	\$8.5	\$40
16 Lost Bouy Sauvignon Blanc Adelaide Hills	\$9	\$42
16 SC Pannell Sauvignon Blanc Adelaide Hills		\$58

PINOT GRIS & AROMATIC WHITES

16 Tapestry Pinot Grigio McLaren Vale	\$8.5	\$40
14 Redbank Fiano King Valley - Victoria	\$8.5	\$40
16 Lobethal Road Pinot Gris Adelaide Hills	\$9	\$42

CHARDONNAY

14 Hollick 'The Bard' Chardonnay Coonawarra		\$38
15 Xanadu 'DJL' Chardonnay Margaret River	\$9	\$42
15 D'Arenberg 'Olive Grove' Chardonnay McLaren Vale	\$9	\$42
15 Catlin Chardonnay Adelaide Hills		\$60

PINOT NOIR

15 Tomich Hill Pinot Noir Adelaide Hills	\$9	\$42
15 Paringa Estate Peninsula Pinot Noir Mornington Peninsula		\$54
15 Ashton Hills Piccadilly Pinot Noir Blend No 1 Adelaide Hills		\$65

RED VARIETALS & BLENDS

15 Cuppa Cup Malbec Limestone Coast	\$7.5	\$34
14 Hesketh Montepulciano Barossa Valley	\$8.5	\$40
15 Main & Cherry Sangiovese Adelaide Hills	\$9	\$42
15 Hither and Yon Nero d'Avola McLaren Vale	\$9.5	\$44
12 Bodegas Triton 'Entre Suelos' Tempranillo Spain	\$9.5	\$44
15 Vinterloper Touriga Nacional Adelaide Hills		\$58
12 Wilson '408 Old Vines' Zinfandel Clare Valley		\$65

CABERNET & CABERNET BLENDS

13 Brands Laira 'Barrelman' Cabernet Sauvignon Coonawarra		\$38
13 Bremerton 'Coulthard' Cabernet Sauvignon Langhorne Creek	\$9	\$42
12 St Mary's 'House Block' Cabernet Sauvignon Limestone Coast		\$54
13 Robert Oatley 'Finisterre' Cabernet Sauvignon Margaret River		\$68
12 Primo Estate JOSEPH 'Moda' Cabernet Merlot McLaren Vale		\$110

SHIRAZ & SHIRAZ BLENDS

14 Mike Press Shiraz Adelaide Hills		\$36
13 The Anarchist Shiraz Mt Benson		\$38
14 Atlas Shiraz Clare Valley	\$9	\$42
08 Murray St Vineyards Shiraz, Grenache, Mataro Barossa	\$9	\$42
13 Kilikanoon 'Covenant' Shiraz Clare Valley		\$60
14 Samuel's Gorge Shiraz McLaren Vale		\$70
13 Gibson Reserve Shiraz Barossa Valley		\$75
13 Rockford 'Rod & Spur' Shiraz Cabernet Barossa Valley		\$80
12 Rockford 'Basket Press' Shiraz Barossa Valley		\$105
13 Rusden 'Black Guts' Shiraz Barossa Valley		\$110
12 Torbreck 'The Gask' Shiraz Eden Valley		\$120

DESSERT WINE

13 Pirramimma Late Harvest Riesling (375ml) McLaren Vale		\$28
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CELLAR RESERVE SELECTION

All wines chosen for this list have been carefully cellared and released to be enjoyed whilst in their prime. Further cellar releases including sparkling & white wines will be available soon.

All wines are extremely limited

09 Majella Cabernet Sauvignon Coonawarra	\$90
08 Gibson Reserve Shiraz Barossa Valley	\$100
08 Mitolo GAM Shiraz McLaren Vale	\$120
08 Mitolo Serpico Cabernet Sauvignon McLaren Vale	\$130
06 Gibson Australian Old Vine Collection EV Shiraz Eden Valley	\$190
05 Torbreck 'The Descendant' Shiraz Viognier Barossa Valley	\$190
06 Gibson Australian Old Vine Collection BV Shiraz Barossa Valley	\$195
03 Torbreck 'The Factor' Shiraz Barossa Valley	\$195
04 Torbreck 'The Factor' Shiraz Barossa Valley	\$195